
Entrée

Frittatina di zucchine (v) Bucatini, courgettes, fior di latte, scamorza, parmigiano reggiano, basil	€ 5,95
“Scagnuozzielli” (v) Fried polenta, stracciata di bufala (locally produced)	€ 5,95
Burrata (v) Burrata di bufala (produced locally), piennolo tomatoes, bread feathers, basil oil	€ 9,50

Pizza

Marinara (vegan) San Marzano tomato, garlic, oregano	€ 8,00
Margherita (v) San Marzano tomato, fior di latte di Agerola, basil	€ 9,50
Nonno Vincenzo San Marzano tomato, salame piccante, provola di Agerola	€ 12,00
Ripieno del padron (folded pizza) (v) Padron peppers, piennolo tomatoes, provola di Agerola, parmigiano reggiano, basil	€ 14,50
Kaas ‘n Piennolo (v) Ricotta, blue di bufala, parmigiano reggiano, fior di latte, piennolo tomatoes confiture, walnuts	€ 15,00
Costiera (v) Red onion, provola di Agerola, piennolo tomatoes, taggiasche olives, fried capers, pine nuts	€ 15,00
Quattro Pomodori (vegan) San Marzano tomato, yellow and red piennolo tomatoes, semidried, garlic, oregano	€ 14,00
Margherrata (v) San Marzano tomato, stracciata di bufala (produced locally), basil oil	€ 15,50
Lente Broad beans velvet, fior di latte di Agerola, guanciale, watercress	€ 15,00
Mortazza Fior di latte di Agerola, semidried tomatoes, ricotta, pistache, mortadella	€ 16,50
Regina San Marzano tomato, mozzarella di bufala, salted anchovies, piennolo tomatoes, oregano	€ 15,50
Salsiccia e patate Provola di Agerola, oven roasted potatoes, salsiccia a “punta di coltello” (pork sausage), rosemary	€ 15,50
Partenope (Polpo!) Oven roasted octopus, piennolo tomatoes, garlic, stracciata di bufala (produced locally), parsley	€ 18,00

Dessert of the day

€ 5,95

*Our dough ferments for 24 hours, rises for another 24, then it's ready to become pizza and be served.
Some days you might be lucky and eat a even longer fermented dough. Pizza is not fast food.*

*We created this menu with love, passion and research and we'd like to keep it this way.
If you have intolerances or allergies please address it to the staff.*

Wines

Oro Spumante – Tenuta Cavalier Pepe Sparkling wine (charmat method) - per glass/bottle	€ 6,50/27,00
Mata Rose’ – Villa Matilde Sparkling wine (classic method) - per bottle	€ 34,00
Bianco di Bellona – Tenuta Cavalier Pepe White wine - per glass/bottle	€ 5,50/25,00
Refiano - Tenuta Cavalier Pepe White wine - per glass/bottle	€ 6,50/27,00
Falanghina del Taburno – Fattoria la Rivolta White wine - per glass/bottle	€ 6,50/27,00
Vela Vento Vulcano – Tenuta Cavalier Pepe Rose wine - per glass/bottle	€ 5,00/24,00
Terra del Varo – Tenuta Cavalier Pepe Red wine - per glass/bottle	€ 6,00/26,00
Aglianico del Taburno – Fattoria la Rivolta Red wine - per glass/bottle	€ 7,50/31,00
Taurasi Opera mia – Tenuta Cavalier Pepe Red wine - per glass/bottle	€ 9,00/40,00

Beer bottles

Het IJ Beer IJ wit 0,33L IJ Flink Blond 0,33L	€ 4,15 € 3,95	Goat Beer Pale Ale 0,33L	€ 4,95
Two chefs Tropical Ralphie—Weizen 0,33L Green Bullet IPA 0,33L	€ 4,35 € 4,35	Alcohol free beer Brand Weizen 0.0% 0,33L	€ 3,50

Soda's

Fritz Cola Fritz Cola sugarless Yaya Kombucha Yaya Kombucha Ginger Naturfrisk Lemonade	€ 2,95 € 2,95 € 4,25 € 4,25 € 3,50	Naturfrisk Ginger Beer Chi Coconut Water Russel & Co Tonic water British Farm Pressed Apple Juice Schulp bio Orange Juice	€ 3,95 € 3,95 € 3,50 € 3,75 € 3,75
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Liqueur

Bello Limoncello - 32% <i>The macho limoncello from Amsterdam</i>	€ 4,50	AmaRé - 33% <i>Antica distilleria Petrone. Bitter liqueur.</i>	€ 4,50
24/06 Nocino Campano - 40% <i>Antica distilleria Petrone. Walnut liqueur.</i>	€ 4,50	Guappa - 17% <i>Antica distilleria Petrone. Buffalo milk liqueur</i>	€ 4,50

nNea Water

*In collaboration with Made Blue water, we filter our own water.
With 30% of the revenue we support a good cause chosen by Made Blue.*

Sparkling / Still small	€ 2,25	Sparkling / Still large	€ 3,50
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