



- PIZZA -

All our pizzas are naturally
leavened for at least 48 hours

MARGHERITA

13,00 €

Base of San Marzano tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese and extra virgin olive oil.



BUFFALO MARGHERITA

16,00 €

Base of San Marzano tomato sauce, fresh basil, buffalo mozzarella from Campania, sprinkling of parmesan cheese and extra virgin olive oil.



ROASTED VEGGIES

17,00 €

Base of yellow tomato sauce base, roasted veggies of the day, fresh basil, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, smoked scamorza and extra virgin oil.



ROASTED VEGGIES

16,50 €

VEGAN

Base of yellow tomato sauce base, roasted veggies of the day, fresh basil, sundried tomatoes and extra virgin oil.



SALAME PICCANTE

18,00 €

Base of San Marzano tomato sauce, fresh basil, pachetelle tomatoes, Calabrian spicy salame, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese and extra virgin olive oil.



SALSICCIA & FRIARIELLI

18,00 €

Base of mozzarella di Agerola, friarielli (Italian long stem broccoli) stir-fried with garlic and soft chili, Italian sausage soaked in white wine, sprinkling of parmesan cheese and extra virgin olive oil.



YELLOW PANCETTA

18,00 €

Base of yellow tomato sauce, fresh basil, sundried tomatoes, pancetta tesa, mozzarella fiordilatte di Agerola, smoked scamorza, sprinkling of parmesan cheese and extra virgin olive oil.



NORMA

18,50 €

Base of San Marzano tomato sauce, mozzarella fiordilatte di Agerola, fried aubergine, fresh basil, sprinkling of parmesan cheese, extra virgin olive oil and finished out of the oven with ricotta salata.



CALABRISSELLA

20,00 €

Base of San Marzano tomato sauce, fresh basil, Calabrian spicy salame, Nduja, mozzarella fiordilatte di Agerola, sprinkling of pecorino and parmesan cheese, extra virgin spicy olive oil and finished with ricotta.





GREEN BUFFALO

20,00 €

Base of pistachio pesto, fresh basil, sundried tomatoes, buffalo mozzarella from Campania, pancetta tesa, sprinkling of parmesan cheese.



YELLOW BURRATA

21,00 €

Base of yellow tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sundried tomatoes, sprinkling of parmesan cheese, finished out of the oven with a whole burrata and extra virgin olive oil.



- SPECIALS -

MARINARA SPECIAL 2.0

17,00 €

Base of yellow tomato sauce from pinneolo, confit garlic, confit tomatoes pachettelle, capers, olives, finished with anchovies, sundried tomato cream, extra virgin olive oil.



MARINARA SPECIAL 2.0 VEGAN

16,00 €

Base of yellow tomato sauce from pinneolo, confit garlic, confit tomatoes pachettelle, capers, olives, sundried tomatoes, extra virgin olive oil.



BUFFALO & PROSCIUTTO

20,00 €

Base of San Marzano tomato sauce, fresh buffalo mozzarella from Campania, prosciutto crudo, sprinkling of parmesan cheese, rucola and extra virgin olive oil.



MORTADELLA

21,00 €

Base of pistachio cream sauce, fresh basil, mozzarella fiordilatte di Agerola, sundried tomatoes, sprinkling of parmesan cheese, extra virgin olive oil, finished out of the oven with Mortadella Favola from Bologna, wasabi cream, pistachio crumble.



TRUFFLE MUSHROOMS & GUANCIALE

21,00 €

Base of truffle cream, mozzarella fiordilatte di Agerola, mushrooms, guanciale romano DOP, sprinkling of pecorino romano, parmesan cheese and extra virgin olive oil.



ZUCCHINE E GAMBERI TERIYAKY

21,50 €

Base of zucchini cream, fresh basil, mozzarella fiordilatte di Agerola, teriyaki prawns, bergamot cream, spring onions, sesame seeds.



Contains gluten/Bevat gluten

Contains milk/Bevat melk

Contains nuts/Bevat noten

Contains fish/Bevat vis

Contains shell fish/Bevat schaal-dieren

Contains sesam seed/Bevat sesam-zaad

Contains soya/Bevat soja