



EST. IN 2005

NAPOLETANA®

PIZZERIA TRADIZIONALE

BENVENUTI IN ITALIA CIAO!

ANTIPASTI

MINISTRONI

Fresh vegetables soup • 7.00

ZUPPA DI FUNGHI

Mushroom soup • 8.50

MOZZARELLA TRICOLORE

Slices of fresh mozzarella, avocado, basil, tomato & pesto sauce • 14.00

BURRATA

Cherry tomatoes, basil and oregano • 18.50

MOZZARELLA CROCCANTE

Breaded mozzarella served with verona sauce • 11.00

ZUCCHINI FRITTE

Served with Tartar sauce • 9.50

CALAMARI FRITTI

Served with Tartar sauce • 17.50

BRESAOLA

Thinly sliced cured beef with rocca and shaved parmesan • 16.00

MELANZANE PARMIGIANA

Eggplant and fresh parmesan gratin
15.00

PATATE FRITTE

French fries, lightly seasoned • 5.50

SPECIALITA DELLA CASA

FUNGHI MARINATI

Marinated fresh mushrooms in olive oil, lemon and parsley • 10.50

BRESAOLA COMPLETA

Bresaola with fresh mozzarella, avocado, tomato and basil served with piadina rossa • 19.50

BRUSCHETTE

BRUSCHETTE AI FUNGHI

Toasted bread topped with cream mushroom and mozzarella • 11.50

BRUSCHETTE AL POMODORO E MOZZARELLA

Toasted bread topped with marinated cherry tomatoes, fresh Italian mozzarella, garlic oil and basil • 9.50

BRUSCHETTE AL POMODORO

Toasted bread with marinated cherry tomatoes, garlic and fresh basil • 8.00

BRUSCHETTE ASSORTITE

A toasted bread selection topped with marinated cherry tomatoes, cream mushroom, mozzarella, goat cheese and bresaola • 11.50

INSALATE

ROCCA CON FUNGHI E PARMIGIANO

Rocca salad with mushroom and parmesan served with lemon oil dressing
• 10.00

INSALATE CESARE

• 10.00

POLLO CESARE

• 14.00

GRANCHIO

Crabsticks, avocado, pepper, orange, carrot, iceberg, cherry tomatoes, served with citrus dressing
• 14.00

RUSTICA

Mixed lettuce, rocca, goat cheese, cherry tomatoes, pomegranate, croutons and walnuts, served with citrus lemon oil dressing
• 14.00

MISTA

Mixed lettuce, artichoke, palmito, asparagus, corn, and beetroot with lemon oil dressing
• 13.50

FRESCA

Mixed lettuce, beetroot, fresh mozzarella, orange, avocado and cherry tomatoes
• 12.00

INSALATE DI CAPRA

Crispy goat cheese, mixed lettuce, pomegranate & apple, in a honey vinegar dressing
• 15.00

INSALATE CARCIOFI

Artichoke alla Romana, pear and pecorino cheese, with balsamic grain mustard dressing
• 16.00

ASK YOUR WAITER FOR
OUR DAILY SPECIAL

PIZZA

Our pizzas are **WOOD-FIRED**. You can choose to have your favorite pizza either in our classic thin crust or in a thicker one.

OUR CLASSIC THIN CRUST

MARGHERITA

Tomato sauce, fresh mozzarella and parmesan • 13.50

TRE GUSTI

Tomato sauce, pepperoni, fresh mozzarella and parmesan • 15.50

FUNGI

Tomato sauce, fresh mozzarella, parmesan, mushroom & basil • 14.00

VEGETARIANA

Tomato sauce, fresh mozzarella, parmesan, onion, pepper, zucchini, eggplant, mushroom & olives • 14.50

QUATTRO FORMAGGI

Tomato sauce, emmental, gorgonzola, fresh mozzarella & parmesan • 15.50

QUATTRO STAGIONI

Tomato sauce, ham, olives, pepperoni, fresh mozzarella, parmesan and mushroom • 15.50

POLLO AL ROSMARINO

White cream base, grilled chicken, mushroom, rosemary & mozzarella • 15.50

ALLA TOSCANA

Tomato sauce, mozzarella, parmesan, pepper, goat cheese, fresh tomato, basil and rosemary • 15.50

CALZONE

Fresh tomato, fresh mozzarella, ham & mushroom • 13.00

REGINA

Tomato sauce, ham, mushroom, olives, fresh mozzarella and parmesan • 15.50

FRUTTI DI MARE

Tomato sauce, mixed seafood, fresh mozzarella and parmesan • 22.00

BRESAOLA

Tomato sauce, fresh mozzarella, parmesan, mushroom, rocca and bresaola • 18.50

LEGGERA is a pizza with a hole in the middle filled with a light salad. All our pizzas can be made Leggera.

THICK CRUST

TARTUFO N

Truffle cream, fresh mozzarella, truffle oil and rocket leaves • 17.00

SALMONE N

Tomato or cream sauce, onion, lemon, capers, mozzarella & dill • 20.00

BURRATA N

Tomato sauce, Mozzarella cheese, cherry tomatoes, rocket and Burrata cheese • 19.50



TARTUFO



SALMONE



MARGHERITA



ALLA TOSCANA



FUNGI



VEGETARIANA



QUATTRO FORMAGGI



QUATTRO STAGIONI



LEGGERA



TRE GUSTI



FRUTTI DI MARE



CALZONE



REGINA



POLLO AL ROSMARINO



BRESAOLA



BURRATA

Extra toppings

YOUR CHOICE OF

Ham, chicken, pepperoni, fresh mozzarella, mushrooms. 2.75 EACH

ALL OUR PIZZAS CAN BE SERVED **GLUTEN-FREE** FOR AN ADDITIONAL 4.00

P-A-S-T-A

SPAGHETTI NAPOLETANA*

Tomato and cream sauce • 12.00

SPAGHETTI ALLA BOLOGNESE*

Traditional tomato and meat sauce • 14.00

SPAGHETTI ALLA CARBONARA*

Diced smoked bacon, eggs and cream sauce • 15.00

PENNE ALL' ARRABBIATA*

Spicy tomato sauce with garlic and basil • 12.50

RAVIOLI DELLA CASA

Homemade ravioli stuffed with cheese, spinach and mushroom in a cream sauce • 16.00

TAGLIATELLE AI FUNGHI*

Mushroom in a creamy sauce • 13.50

PENNE AI QUATTRO FORMAGGI*

Mozzarella, gorgonzola, emmental and parmesan in a cream sauce • 14.50

SPAGHETTI AL PESTO*

Spaghetti pasta served with cream and garlic basil sauce • 13.50

TAGLIATELLE CON CREMA DI TARTUFO

Creamy truffle sauce • 14.50

TAGLIATELLE AL POLLO E FUNGHI*

Pasta with chicken and mushroom in a cream sauce • 16.00

FUSILLI ALLA SICILIANA*

Tomato sauce, roasted eggplants and Parmesan • 13.50

SPAGHETTINI AL POMODORO E MOZZARELLA*

Fresh mozzarella, basil and tomato sauce • 13.50

SPAGHETTI ALLA PESCATORA*

Spicy tomato sauce, mixed seafood • 19.50

RISOTTO AI FUNGHI

• 14.50

SPAGHETTI ZUCCHINI N

Courgettes, cream, mint • 13.50

*AVAILABLE IN GLUTEN-FREE PASTA

PASTA AL FORNO

LASAGNE ALLA BOLOGNESE

Layers of baked pasta with Bolognese, béchamel sauce and mozzarella • 15.50

LASAGNE VERDE

Layers of baked pasta with spinach, pepper, mushroom, zucchini, onions and mozzarella with béchamel pesto sauce • 12.50

GNOCCHI ALLA SORRENTINA

Homemade gnocchi served with tomato sauce, fresh mozzarella and basil • 13.50

GNOCCHI CON CREMA DI TARTUFO

Homemade gnocchi served with truffle cream, truffle oil & mozzarella • 15.00



THE OLDEST
OLIVE TREE
IN UMBRIA
ITALY
is over
1700
YEARS OLD

SECONDI PIATTI

FILETTO AI FUNGHI

Beef filet with a creamy mushroom sauce and fries • 28.50

FILETTO AL PEPPE VERDE N

Beef filet with pepper sauce and fries • 28.50

POLLO AI FUNGHI

Chicken breast with a mushroom sauce, served with seasoned vegetables and grilled potato • 20.00

POLLO ALLA MILANESE

Breaded chicken breast served with fusilli in cream and mushroom sauce • 20.00

POLLO AL LIMONE N

Chicken piccata with lemon butter sauce, served with spaghetti • 20.00

SALMONE ALLA GRIGLIA

Grilled salmon with sautéed vegetables and steamed potatoes • 28.00

TIRAMISU MEANS PICK-ME-UP

..... *Wives*
made it for their husbands
WHO FOUGHT IN WWII

{ CAFFEINE
+
SUGAR }

PROVIDING
A BIT OF A BOOST!

DOLCE

GELATI E SORBETTI • 9.00

Please ask your waiter for our
selection of ice cream and sorbets

TIRAMISU • 11.00

PROFITEROLES • 10.00

With hot chocolate sauce and cream

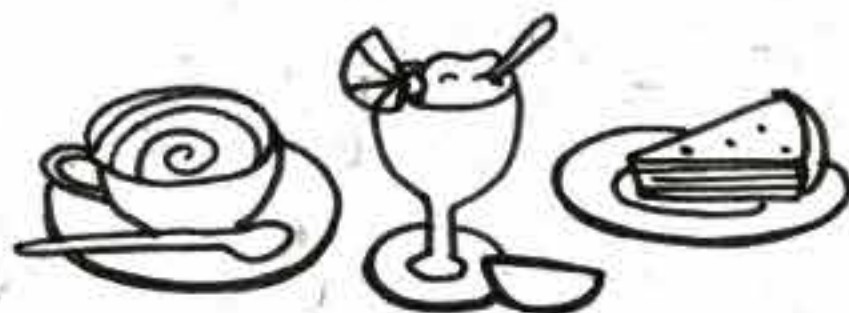
CIOCCOLATO FONDENTE • 10.00

Chocolate fondant with pistachio
sauce and vanilla ice cream

PAIN PERDU • 11.00

Served with vanilla ice cream and
caramel sauce

ADD ICE CREAM • 3.00



BIBITE

SOFT DRINKS • 3.00

PERRIER • 4.00

SPARKLING WATER (LOCAL) • 1.75

SODA, TONIC • 2.25

JUICES, LEMONADE • 3.00

SOHAT (0.5l) • 1.25

SOHAT (1.5l) • 1.75

S. PELLEGRINO (50cl) • 4.50

LOCAL BEER (33cl) • 3.75

NONALCOHOLIC BEER (33cl) • 3.75

IMPORTED BEER (33cl) • 5.50

CAFFE

ESPRESSO • 2.50

ESPRESSO DOPPIO • 3.50

WHITE COFFEE • 1.75

TEA • 1.75

HERBAL INFUSION • 2.00

HOT CHOCOLATE • 3.50

CAPPUCCINO • 3.50

Wine List



White wine

KEFRAYA, BLANC DE BLANCS
(1/1) • 26.00

KEFRAYA, BLANC DE BLANCS
(1/2) • 14.00

KSARA, BLANC DE BLANCS (1/1)
• 26.00

KSARA, BLANC DE BLANCS (1/2)
• 14.00

B-QAA (1/1) • 38.00

SOAVE CLASSICO • 38.00

Rose wine

KEFRAYA, MYST (1/1) • 26.00

KEFRAYA, MYST (1/2) • 14.00

KSARA, SUNSET (1/1) • 26.00

KSARA, SUNSET (1/2) • 14.00

B-QAA (1/1) • 38.00

Red wine

KEFRAYA, LES BRETECHES
(1/1) • 26.00

KEFRAYA, LES BRETECHES
(1/2) • 14.00

KEFRAYA, CHÂTEAU • 38.00

KSARA, RESERVE DU
COUVENT (1/1) • 26.00

KSARA, RESERVE DU
COUVENT (1/2) • 14.00

KSARA, CHÂTEAU • 32.00

B-QAA (1/1) • 38.00

CHIANTI, PICCINI • 65.00

BY THE GLASS

LOCAL HOUSE WINE • 5.50

ITALIAN WINE
WHITE • 7.75 / RED • 13.00

PROSECCO • 38.00

PROSECCO BY THE GLASS
• 8





ABC ASHRAFIEH