

Please note: Some dishes and prices may be subject to daily changes.

<b>EARTH APPETIZERS</b>	<b>€</b>
Artisanal mini buns 2 pieces with sausage, friarielli (broccoli rabe) and provola cream	10,00
Low-temperature cooked egg with friarielli (broccoli rabe) and black truffle	12,00
Platter of cured meats and cheeses: smoked burrata from Andria, buffalo mozzarella with <i>black pepper, Bagnolese pecorino cheese with Taurasi, buffalo mozzarella, Parma ham, San Giovanni cooked ham, Naples salami</i>	28,00
Eggplant Parmigiana	14,00
Buffalo mozzarella 500grams with arugula and mixed cherry tomatoes	25,00
Grilled artichoke stuffed with smoked Andria burrata cheese on a parsley sauce	13,00
Caprese salad: buffalo mozzarella, red cherry tomatoes, yellow cherry tomatoes, <i>tomato salad, basil sauce, extra virgin olive oil</i>	14,00
Parma ham and buffalo mozzarella	16,00
<b>PIZZAS</b>	<b>€</b>
MARGHERITA Strianese tomatoes, fiordilatte, basil, extra virgin olive oil	9,00
MARINARA Strianese tomatoes, Vesuvius oregano, basil, garlic, olive oil	8,50
CAPRICCIOSA Strianese tomatoes, fiordilatte, Taggiasca black olives, 24-month-aged Parmigiano Reggiano, Grilled artichoke, cardoncelli mushrooms, San Giovanni cooked ham, basil, extra virgin olive oil	13,00
BUFALINA Strianese tomato, buffalo mozzarella, 24-month-aged parmesan cheese, basil, extra virgin olive oil	10,00
AL FILETTO provola, cherry tomatoes, 24-month-old parmesan cheese, basil, extra virgin olive oil	10,00
PROVOLA E PEPE CLASSICA Strianese tomato, provola, Sarawak pepper, 24-month-aged Parmigiano Reggiano, basil, extra virgin olive oil	10,00
RIPIENO FRITTO ricotta, cracklings, provola, Strianese tomatoes, Sarawak pepper	12,00
RIPIENO AL FORNO ricotta, Strianese tomato, fiordilatte, 24-month-aged parmesan cheese, Napoli salami, Sarawak pepper, extra virgin olive oil	12,00
SALSICCIA E FRIARIELLI sausage, broccoli rabe, provola cheese, extra virgin olive oil	11,00
<i>Spilinga 'nduja chili, basil, extra virgin olive oil</i>	11,00

QUATTRO FORMAGGI fiordilatte, 24-month parmesan cheese, pecorino bagnolese, blue buffalo cheese, walnuts, basil, extra virgin olive oil	13,00
CROCCHIE' San Giovanni cooked ham, provola, Sarawak pepper, provola sauce, fried croquettes, extra virgin olive oil	12,00
CIP E CIOP artisanal sausage, mozzarella, fresh French fries, extra virgin olive oil	10,00
RUGHETTA E PROSCIUTTO CRUDO fiordilatte, arugula, Parma ham, flakes 24-month aged parmesan cheese, basil, extra virgin olive oil	13,00
SCAROLA APERTA escarole, provola, Taggiasca olives, Pantelleria capers, pine nuts, anchovy fillets, bread croutons, extra virgin olive oil	11,00
COTTO E CARCIOFI fiordilatte, San Giovanni cooked ham, artichokes, Manciano pecorino cream, basil, extra virgin olive oil	14,00
TERRA MIA Strianese tomatoes, 24-month-aged Parmigiano Reggiano, buffalo mozzarella on exit, confit cherry tomatoes, basil sauce, extra virgin olive oil	13,00
CACIO PEPE UOVO TARTUFO buffalo mozzarella, Pecorino romano cheese, truffle oil, black truffle, Sarawak pepper, egg cooked at low temperature	16,00
CAPRESE DEL VESUVIO buffalo mozzarella balls cut in half, cherry tomatoes, cream of yellow cherry tomatoes from Vesuvius, oregano from Vesuvius, basil pesto powder, extra virgin olive oil	13,00
DOMENICA IN FAMIGLIA Neapolitan ragù, shredded beef with ragù, fiordilatte, Ricotta flakes, Sarawak pepper, 24-month-aged Parmigiano Reggiano, basil, extra virgin olive oil	13,00
ORTOLANA cream of courgettes, fiordilatte, baked potatoes, cardoncelli mushrooms, fried courgettes, 24-month-aged Parmigiano Reggiano, basil, extra virgin olive oil	12,00
ANTONIO & ANTONIO Piennolo tomato puree, buffalo mozzarella, basil sauce, tomato essence, smoked buffalo cacioricotta, extra virgin olive oil	12,00
NERANO cream of courgettes, fried courgette chips, fiordilatte, Sarawak pepper, 24-month-aged Parmigiano Reggiano, Pecorino Romano, basil, extra virgin olive oil	12,00
STRACCIATELLA E ACCIUGHE Strianese tomato, Vesuvius oregano, smoked stracciatella, anchovy fillets, extra virgin olive oil	11,00
MARINARA DEL PESCATORE Strianese tomato, garlic, Vesuvius oregano, cuttlefish, octopus tentacles, red prawns, olives, capers, rumbled Neapolitan tarallo, chili pepper	26,00

oil