



O' MENÙ

*Enjoy
your meal*

C'VUO?
C'VUO?



THE BEST MEDICINE: WINE, COMPANY, MEATBALLS AND COOKING

*Live an experience
among the Neapolitan
neighborhoods*



SHARE AND TAG US

@Napoletanopizzeriatrattoria



SYMBOL INDICATING THE NEW DISHES

There are no separate accounts!

All our dishes are homemade with love and passion for
tradition to guarantee you a fresh and genuine product every day

APPETIZERS

A' BRUSCHETTA NAPOLETANO (1,7)

Crouton of homemade bread with cherry tomatoes, buffalo stracciatella, extra virgin olive oil, garlic, basil and oregano (3 pcs)

8€

A' BRUSCHETTA RE MAR (1,4,7,8)

Crouton of homemade bread with buffalo stracciatella, Cetara anchovies and chopped pistachios (3 pcs)

10€

A' VOMERO (7)

Neapolitan burratina served on a sautéed datterini tomato, Taggiasca olives, capers and basil

12€

MPEPAT E COZZ (1,14)

Mussels served with toasted bread flavored with garlic and parsley

13€

A' CAPRESE (7)



Coppery tomato, buffalo mozzarella from Campania Dop, basil, oregano and extra virgin olive oil

14€

A' FRESELL (1,9,14)



Donut of toasted bread served with octopus, red Campania cherry tomatoes and yellow, crunchy celery, Tropea onion and Taggiasca olives

15€

A' INSALATA RE MAR (2,4,14)*



Cuttlefish, squid, mussels, octopus and shrimp flavored with Sorrento citrus fruits

16€

O' SAUTÈ MIST (1,2,14)

Mixed seafood served with garlic-flavoured croutons

18€

A' FIGLIATA (7)



Mozzarella di Bufala Campana Dop filled with small pearls of milk, accompanied by raw ham

38€

Recommended for four



1KG OF PURE HAPPINESS



THE CORNER OF THE CHEESEMAKER



O' TAGLIER (7)

Recommended for two

Tasting of buffalo mozzarella, burratina, cold cuts and cheeses from Campania, accompanied by red onion marmalade and Taggiasca olives and fresh fruit

22€

FRIED

A' FRITTATINA

(1,3,7,12)

#CREATEADDICTION

The queen of Neapolitan street food, in the original version with bucatini, white meat sauce, béchamel, peas, pepper, Parmigiano Reggiano and basil

4€

A' FRITTATINA RO MAESTR

(1,3,7,12)

#CREATEADDICTION

PROPOSAL OF THE MONTH

Cream of peppers, sausage, parmesan and bechamel

5€

A' MONTANARINA RO QUARTIER

(1PZ)(1,7,8,9)

Fried Neapolitan Pizzella proposed in three different versions:

3€

- Neapolitan ragù, Grana Padano and basil

- Ricotta cheese, pepper, mortadella and pistachio grain

- Fresh tomato, provolone Del Monaco and basil

Choose the one you like best!

O' CUOPP E MAR

(1,4)

Crispy fried Mediterranean flying anchovies

9€

O' CUOPP E TERRA

(1,7,9) (HANDMADE)

PERFECT ON INSTAGRAM

Fried donuts, polenta, rice balls, croquettes of potatoes and vegetables

10€



O' CUOPP E TERRA



FIRST COURSES

PASTA 3 P

(1,3,7,9,12)

Pasta mista con patate, provola fresca affumicata, guanciale di Ariccia, pepe e Parmigiano Reggiano

14€

AGLIO E UOGLIE A MODO NOSTRO

(1,7,8)



Spaghetti with garlic, extra virgin olive oil, chilli pepper Neapolitan tarallo and datterino sauce

14€

A' GENOVES

(1,7,9,12)

From the chef's ancient recipe Genovese, Gragnano ziti with onion ragout, beef and pork, basil, Parmigiano Reggiano and pepper

14€

A' NERANO

(1,3,7)

Fresh spaghetti with fried zucchini, basil and Provolone flakes of the Monk

15€

A' VONGOLA MARECHIARO

(1,14)



Gragnano linguine with clams, seared fresh datterino tomatoes, garlic, parsley and lightchilli note

19€

O' SCIALATIELLO RO SCOGLIO

(1,2,3,4,14)*



Fresh pasta served with seafood and shellfish, cherry tomato sauce fresh, garlic, parsley and light chilli note

21€



O' SCIALATIELLO RO SCOGLIO

SECOND COURSES

A' PARMIGGIAN (1,7)

Prepared following the traditional grandmother's recipe, with fried aubergines, tomato puree, provola cheese smoked fish, Parmigiano Reggiano, basil and pepper

12€

A' PURPETT RA NONNA

(1,3,12)



The rustic flavor of classic meatballs meet the sweet taste tomato, Parmigiano Reggiano, and are served on toasted bread

13€

O' GAMBERONE (2)*

Grilled Argentine prawns (5 pieces)

18€

O' PURPE (4,8,14)*



Roasted octopus served on a bed of sautéed endive, with raisins, pine nuts and anchovies

21€

A' TAGLIATA (7)

Irish Angus served with rocket, datterini tomatoes and flakes of Parmigiano Reggiano

22€



SIDE DISHES

SALAD AND TOMATOES 5€

FRENCH FRIES 5€

FRIARIELLI 6€
with a light note of chilli pepper

GRILLED VEGETABLES 5€

A' SCAROLA (4,8) 6€
Served with raisins, pine nuts and anchovies



THE FRIED RO MARE

O' BACCALA' (1,4)*

Fried cod served with chef's potato chips

17€

A' FRITTURINA (1,2,14)*

Squid, prawns served with potato chips

21€

O' FRITT DEL RÈ (1,2,4,14)*

Squid, prawns, flying anchovies, cod and potato chips

23€

A' FRITTURA REALE (1,2,4,14)*



Prawns, squid, cod, flying anchovies and king prawns, served with potato chips and chef's fried vegetables

89€

Recommended for four

Uaglio C' sta indo o' mar
(there is the whole sea inside)







CLASSIC

A' MARINARA (1)	Tomato, garlic, oregano and extra virgin olive oil	6€
A' REGINA MARGHERITA (1,7) 	La Torrente peeled tomatoes, fior di latte from Monti Lattari, basil and extra virgin olive oil	7€
JAMM BELL (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, provolacheese, pepper, basil and extra virgin olive oil	8€
O' SCUGNIZZO (1,7,12)	Fior di latte from the Lattari Mountains, frankfurters and fries	8€
A' DIAVOLA (1,7,12)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, spicy salami	8€
A' NAPOLI (1,4,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari and anchovies	9€
A' CAPRICCIOSA (1,7,12)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, cooked ham, mushrooms, olives and artichokes	10€
ORTOLANA (1,7)	Fior di latte from Monti Lattari, grilled vegetables: courgettes, aubergines, peppers	10€
A' BUFALINA (1,7)	La Torrente peeled tomatoes, buffalo mozzarella, basil and extra virgin olive oil	10€
O' FILETT (1,7)	Buffalo mozzarella, red cherry tomatoes, basil and extra virgin olive oil	10€
A' SASICC E FRIARIELL (1,7,12)*	Fior di latte from Monti Lattari, Neapolitan sausage, friarielli, provola and extra virgin olive oil	11€
A' PUZZONA (1,7,12)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, zola, Neapolitan sausage, red Tropea onion	11€
A' 4 FORMAGGI (1,7)	Fior di latte from Monti Lattari, gorgonzola, buffalo ricotta, tomino and scamorza	11€
O' TRICOLORE (1,7,12)	Fior di latte from Monti Lattari, raw Parma ham, rocket, cherry tomatoes and parmesan flakes	12€

BASIS GLUTEN FREE +3
AVAILABLE **WHOLEMEAL DOUGH+1**



SPECIAL

A' FRIARIELLINA 2.0 (1,7)

Cream of broccoli rabe, fior di latte from Monti Lattari, crumbled Neapolitan sausage and grated pecorino cheese

13€

A' SFIZIOSA (1,7,8)



Fior di latte from Monti Lattari, mortadella, burratina in the centre, ricotta mousse, cream and chopped pistachios

13€

A' CARBONARA (1,3,7)

Fior di latte from the Lattari Mountains, crispy bacon, carbonara cream and pecorino

13€

A' PARMIGGIANA 2.0 (1,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari and aubergine parmigiana cooked according to ancient tradition

13€

A' TROPEA GIALLA (1,4,7)

Fior di latte from Monti Lattari, yellow cherry tomatoes, tuna fillets and Tropea onion

13€

A' CROCCHÈ (1,7)



Fior di latte from Monti Lattari, homemade potato croquettes, cooked ham

13€

O' GAMBERO (1,2,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP zola and prawn tails

13€

AMATRICIANA (1,7)

Fior di latte from Monti Lattari, bacon, red datterino tomatoes, Tropea onion and a sprinkling of pecorino romano

13€

O' CALZON

CLASSICO (1,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, ricotta, Napoli salami and pepper

9€

O' FARCIT (1,7)



La Torrente peeled tomatoes, fior di latte from Monti Lattari, cooked ham, mushrooms and olives

10€

OUR PIZZA IS AN ARTISAN PRODUCT
MAY HAVE SMALL IMPERFECTION

BASIS GLUTEN FREE +3
AVAILABLE WHOLEMEAL DOUGH +1



VERY SPECIAL

O' CALAMARO (1,7,14)*		Tomato and mozzarella La Torrente peeled tomatoes, fior di latte from Monti Lattari, fried squid	17€
O' PESCATOR (1,2,4,7,14)*		 Tomato, provola, Neapolitan cicoli, La Torrente peeled tomatoes, fior di latte from Monti Lattari, garlic flavored oil, octopus, cuttlefish, seafood, prawns and parsley	20€
O' FIORE (1,7)		Fior di latte from Monti Lattari, courgette flowers, salami, ricotta and pepper	14€
A' FRISELLONA (1,7)		 In its donut shape served with Songino, oregano, cherry tomatoes, buffalo stracciatella and raw ham	16€
A' CARCIOFINA (1,7)		Fior di latte from Monti Lattari, crispy bacon, artichokes, pecorino cream and pepper	14€
CAPPELLO DI TOTÒ (1,7,9)		Ricotta stuffed crust, Neapolitan ragout, buffalo mozzarella and burrata in the center	14€
A' CALABRA (1,7)		La Torrente peeled tomatoes, fior di latte from Monti Lattari, Nduja di Spilinga, provolone del Monaco and rocket	14€
A' SIGNOR PURPETT (1,7,9)		 Neapolitan ragù, meatballs, buffalo mozzarella, burratina in the centre, basil and pecorino fondue	15€

A' PIZZ FRITT

PF CLASSICA (1,7)	Tomato and mozzarella	9€
PF FARCITA (1,7)	Tomato, provola, Neapolitan cicoli, ricotta and pepper	10€

INTEGRALS

PROPOSED BY
KEASYFIT
WE ARE THE FITNESS

O' MANZ (1,4,7)		Wholemeal dough, La Torrente peeled tomatoes, fior di latte from Monti Lattari, bresaola, rocket and parmesan	17€
A' FRESCA (1,7)		 Wholemeal dough, buffalo stracciatella, rocket, smoked salmon and lemon flavored oil	19€

BASIS GLUTEN FREE +3
AVAILABLE **WHOLEMEAL DOUGH +1**

DESSERT

HANDMADE PRODUCTION OF THE HOUSE

O' SORBETTO*

Lemon scented sorbet
of Sorrento

4€

A' CAPRESE (3)



6€

A' PANNACOTT (6,7,8)



Strawberry / Berries / Pistachio / Chocolate
/ Caramel

6€

O' TIRAMISÙ (1,3,7)

6€

O' BABA' (1,3,7)

6€

O' CHEESECAKE (1,7,8)

Strawberry / Berries / Pistachio / Chocolate
/ Caramel

6€

O' BABA' SOPHIA (1,3,7)



Very fresh cup with Babà, strawberry cream
and whipped cream

7€

A' DELIZIA AL LIMONE (1,7)*

Typical dessert of the Amalfi coast
Production Sal de Riso

7€

A' CHEESECAKE





BAR

WATER 0,75	3€
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SODAS	Coca Cola, Sprite, Fanta Coca Cola Zero	4€
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DISTILLATES	5€
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LIQUEURS	4€
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NEAPOLITAN BLEND COFFEE	KIMBO <i>il Caffè di Napoli</i>	2€
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WHILE WAITING... NEAPOLITAN APERITIF



O' SPRITZ MOSSO	Prosecco	6€
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O' SPRITZ FERMO	Falanghina	6€
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O' SBAGLIATO	6€
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O' NEGRONI	6€
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O' CRODINO	4€
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O' PROSECCO	5€
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BEERS



ON TAP
0,33



0,33



0,75

LISA

(Lager 5% vol)

4,5€

5,5€

DUCALE

(Belgian strong ale 8,5% vol)

DARK

6,5€

DUCHESSA

(Saison al farro 5,8% vol)

GOLDEN

6€

6,5€

MALEDETTA

(Belgian ale 6,2% vol)

AMBER

6€

6,5€

REALE EXTRA

(American pale ale
6,2% vol)

GOLDEN

6€

6,5€

REALE

(Indian pale ale 6,4% vol)

AMBER

6€

DAURA DAMM

GLUTEN
FREE



5,5€

WINES

WHITE WINE



FALANGHINA DEL SANNIO 17€

(La guardiense - Campania)

GRECO SANNIO DOC 19€

(La guardiense - Campania)

FIANO SANNIO DOC 19€

(La guardiense - Campania)

FRIULANO DOC 21€

(Azienda agricola Alturis - Friuli Venezia Giulia)

TRAMINER 21€

(Azienda agricola Alturis - Friuli Venezia Giulia)

VERMENTINO DI 22€

GALLURA D.O.C.G.

(La Neula - Sardegna)

RAYA - MALVASIA 26€

CHARDONNAY

(Masice - Calabria)

LUGANA DOC 26€

(Cà dei frati - Lombardia)

RUGGIA ZIBIBBO 28€

(Masice - Calabria)

PINOT GRIGIO DOCC 37€

(Felluga - Friuli Venezia Giulia)

RED WINE



AGLIANICO IGP BENEVENTO 18€

(La guardiense - Campania)

CAMPOLONGO BARBERA 20€

D'ASTI SUPERIORE

(Cascina Vèngore - Piemonte)

PIEDIROSSO DOC 21€

(La guardiense - Campania)

OTELLO LAMBRUSCO 23€

(Cantine Ceci - Emilia Romagna)

BARBERA FRIZZANTE 24€

DOC - LA MONELLA

(Braida Giacomo Bologna - Piemonte)

VALPOLICELLA SUP. RIPASSO 28€

(Az.agr. Monte del Fra - Veneto)

RONCHEDONE ROSSO 35€

(Cà dei frati - Lombardia)

ROSSO DI MONTALCINO DOC 38€

(La Gerla - Toscana)

AMARONE CASTAGNEDI DOCC 66€

(Tenuta Sant' Antonio - Veneto)

BRUNELLO DI MONTALCINO 78€

DOCC

(La Gerla - Toscana)

SPARKLING WINES



ORO CARATI 18€

MILLESIMATO

(Martellozzo terre magre - Friuli Venezia Giulia)

MARSURET PROSECCO DOC 19€

FRIZZANTE

(Marsuret - Veneto)

MARSURET ROSE' BRUT 22€

(Marsuret - Veneto)

DIRUPO PROSECCO EXTRA 23€

DRY VALDOBBIADENE DOCC

(Andreola - Veneto)

FRANCIACORTA DOCC 46€

CUVEE STORICA 61 SATEN

(Berlucchi - Lombardia)

FERRARI MAXIMUM BRUT 49€

- BLANC DE BLANCS

(Ferrari - Trentino)

FRANCIACORTA DOCC 66€

ALMA GRAN CUVEE

(Bellavista - Lombardia)

FRANCIACORTA DOCC 69€

PRESTIGE

(Cà dei bosco - Lombardia)

ROSÉS

MJERE ROSATO DEL 28€

SALENTO

(Calo' Michele e figli - Puglia)

DESSERT WINE

MOSCATO D'ASTI DOCC 19€

(Dante Rivetti - Piemonte)

PASSITO DI 38€

PANTELLERIA

(Pellegrino - Sicilia)

CHAMPAGNE

CHAMPAGNE PREMIER 78€

CRU

(Guy Larmandier - Francia)



ALLERGENS

1	CEREALS CONTAINING GLUTEN
2	CRUSTACEANS
3	EGGS
4	FISH
5	PEANUTS
6	SOY
7	MILK AND DERIVED PRODUCTS
8	NUTS
9	CELERY
10	MUSTARD
11	SESAME SEEDS
12	SULFUR DIOXIDE AND SULFITES
13	LUPINS
14	MOLLUSCS

*corresponds to a product that could be frozen

COVER AND SERVICE €3



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