



O' MENÙ

C'VUO?
C'VUO?

*Enjoy
your meal!*



THE BEST MEDICINE: WINE, COMPANY MEATBALLS AND COOKERY

*Live an experience among
the Neapolitan
neighborhoods*



SHARE AND TAG US

@Napolitanopizzeriatrattoria



SYMBOL INDICATING THE NEW DISHES

No separate accounts are made! **ONLY ROMAN STYLE**

Cover and service 3€

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



You can't finish your plate? **Jamme Jà!** Take the **doggy bag** home, for just 0,50€ per pack



Do you want to bring your own **pastry cake**? The cost of the service is 2€ per person.
Remember the allergen list

APPETIZERS

OUR BEST SELLER

THE CHEESEMAKER'S CORNER

A' FIGLIATA ⁽⁷⁾

PERFECT ON
INSTAGRAM

Recommended for four

O' TAGLIER ⁽⁷⁾

Recommended for two

Mozzarella di Bufala Campana DOP
stuffed with small pearls of milk,
accompanied by raw ham

38€



1KG OF TRUE HAPPINESS

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

22€



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' BRUSCHETTA RE QUARTIER

Tasting of homemade croutons offered in three variations, zucchini alla Scapece, eggplant parmigiana and friarielli

11€

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' LUCIANA (1,14)

Stewed baby octopus served with fried polenta croutons

15€

O' SAUTÈ MIST (1,2,14)

Mixed seafood served with garlic-flavoured croutons

18€

MPEPAT E COZZ



FRIED

A' FRITTATINA (1, 3, 7,12)

#IT'SADDICTIVE

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 MAESTRO (1, 3, 7,12)

#IT'SADDICTIVE

PROPOSAL OF THE MONTH SAUSAGE AND FRIARIELLI

Sausage, friarielli, bechamel, grana, salt, pepe, basil, chilli and garlic

5€

A' MONTANARINA RO QUARTIER (1PZ) (1, 7, 8,9)

Choose the one you like best

NO SUNDAY AT LUNCH

Fried Neapolitan Pizzella proposed in three different versions:

- Neapolitan ragù, Grana Padano and basil
- Ricotta cheese, pepper, mortadella and pistachio grain
- Fresh tomato, provolone del Monaco and basil

4€

O' TRIS MONTANARE (1,7,8,9)

NO SUNDAY AT LUNCH

Don't know what to choose?
TRY A MIX OF OUR FLAVOURS

9€

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€





FIRST COURSES


PASTA 3 P (1,3,7,9,12) Mixed pasta with potatoes, fresh smoked provola, Ariccia bacon, pepper and Parmigiano Reggiano **14€**

A' GENOVES (1,7,9,12) From the chef Genovese's ancient recipe, Gragnano ziti with onion ragout, beef and pork, basil, Parmigiano Reggiano and pepper **14€**

AGLIO E UOGLIE (1,7,8) A MODO NOSTRO Gragnano spaghetti, extra virgin olive oil, chilli pepper, Neapolitan tarallo and datterini sauce **14€**

A' NERANO (1,3,7) Fresh spaghetti with fried zucchini, basil and Provolone del Monaco flakes **15€**

A' SORRENTINA (1,3,7) Baked potato gnocchi with tomato puree, stringy mozzarella from Monti Lattari, provola and Parmigiano Reggiano **15€**

O' RRAU' (1,3,9)  Paccheri with Neapolitan ragù, slow cooked with the ancient traditional method **15€**

O' SPAGHETT A VONGOLE (1,14) Gragnano spaghetti alla chitarra with clams, garlic, parsley and a light hint of chilli **19€**

O' SCIALATIELLO RO SCOGLIO (1,2,3,4,14) Fresh pasta served with seafood and shellfish, cherry tomato sauce, fresh garlic, parsley and a light hint of chilli **21€**





SECOND COURSES

A' PARMIGGIAN (1,7)

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

12€

O' CLASSICO (1,2,12)*

Neapolitan sausage served on a bed of broccoli and toasted bread

13€

A' PURPETT RA NONNA (1,3,12)



PERFECT ON
INSTAGRAM

The rustic flavor of classic meatballs meets tomato and Parmigiano Reggiano's sweet flavor. They 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

with a light hint of chilli pepper

6€

GRILLED VEGETABLES

5€

con leggera nota di peperoncino



FRIED SEAFOOD

O' BACCALA' (1,4)*

Fried salted cod served with chef's potato chips

17€

A' FRITTURINA (1,2,14)*

Squids and prawns served with potato chips

21€

O' FRITT DEL RÈ (1,2,4,14)*

Squids, prawns, flying anchovies, salted cod and potato chips

23€

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



PERFECT ON INSTAGRAM

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

95€

NO SUNDAY AT LUNCH

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



a pizza





THE VERY SPECIAL ONES

A' CONTADINA (1,7)



Fior di latte from Monti Lattari, sweet pancetta with infusion of spices and honey, naturally smoked, from the Villani salami factory, baked potatoes, rosemary and Grana cheese flakes. **15€**

A' SIGNOR PURPETT (1,7,9)



Neapolitan ragù, meatballs, buffalo mozzarella, burratina in the center, basil and pecorino fondue **15€**

A' ROMANA (1,7)



Artichoke cream, fior di latte from Monti Lattari, crispy bacon, artichoke alla Romana and Pecorino cream **16€**

A' PORCINA (1,7)



Fior di latte from Monti Lattari, sautéed porcini mushrooms, Bitto DOP, bresaola from Valtellina and basil **18€**

A' TARTUFONA (1,7,8)



LIMITED EDITION

Fior di latte from Monti Lattari, truffle pesto, truffle mortadella from the Villani salami factory, buffalo stracciatella and crumbled Neapolitan tarallo **19€**

O' PESCATOR (1,2,4,7,14)*



La Torrente peeled tomatoes, fior di latte from Monti Lattari, garlic flavored oil, octopus, cuttlefish, seafood, prawns and parsley **20€**

A' CONTADINA





THE SPECIAL ONES

A' CARBONARA (1,3,7)

Fior di latte from Monti Lattari, crispy bacon, carbonara cream and Pecorino

13€

O' GAMBERO (1,2,7)

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

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' CALABRA (1,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, Nduja from Spilinga, provolone del Monaco and rocket

14€

A' SCARPARELLO (1,7)



Homemade cherry tomato sauce, buffalo mozzarella from Campania, Parma raw ham from the Villani salami factory

14€

A' SFIZIOSA (1,7,8)



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

14€

O' TRICOLORE (1,7)

Fior di latte from Monti Lattari, Parma raw ham, rocket, cherry tomatoes and parmesan flakes

14€

A' TROPEA GIALLA (1,4,7)

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

14€

CAPELLO DI TOTÒ (1,7,14)*

Ricotta stuffed crust, Neapolitan ragù, buffalo mozzarella and burrata in the center

14€





THE CLASSIC ONES

A' MARINARA <small>(1)</small>	Tomato, garlic, oregano and extra virgin olive oil	7€
A' REGINA MARGHERITA <small>(1,7)</small> 	La Torrente peeled tomatoes, fior di latte from Monti Lattari, basil and extra virgin olive oil	8€
A' DIAVOLA <small>(1,7,12)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, spicy salami	9€
JAMM BELL <small>(1,7)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, provola cheese, pepper, basil and extra virgin olive oil	9€
O' SCUGNIZZO <small>(1,7,12)</small>	Fior di latte from Monti Lattari, O' Scugnizzo frankfurters and fries	9€
A' MARINARA 2.0 <small>(1,4)</small> 	La Torrente peeled tomatoes, Taggiasca olives, Cetara anchovies, capers from Pantelleria, oregano, garlic and basil	10€
A' NAPOLI <small>(1,4,7)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari and anchovies	10€
A' BUFALINA <small>(1,7)</small>	La Torrente peeled tomatoes, buffalo mozzarella, basil and extra virgin olive oil	11€
A' CAPRICCIOSA <small>(1,7,12)</small>	Organic peeled tomatoes, fior di latte from Agerola, ham, mushrooms, olives and artichokes	11€
O' FILETT <small>(1,7)</small>	Buffalo mozzarella, red cherry tomatoes, basil and extra virgin olive oil	11€
ORTOLANA <small>(1,7)</small>	Fior di latte from Monti Lattari, grilled vegetables: courgettes, aubergines	11€
A' 4 FORMAGGI <small>(1,7)</small>	Fior di latte from Monti Lattari, gorgonzola, buffalo ricotta and tomino	12€
A' PUZZONA <small>(1,7,12)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, gorgonzola, Neapolitan sausage and red Tropea onion	12€
A' SASICC E FRIARIELL <small>(1,7,12)*</small>	Fior di latte from Monti Lattari, Neapolitan sausage, friarielli, provola and extra virgin olive oil	12€



O' CALZON

CLASSICO (1,7)

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

10€

O' FARCIT (1,7)

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

11€

A' PIZZ FRITT

PF CLASSICA (1,7)

Tomato and mozzarella

10€

PF FARCITA (1,7)

Tomato, provola, Neapolitan cicoli, ricotta and pepper

11€

Our pizza is made with care and passion.
It may have small imperfections that make it even more authentic and genuine.



MA FAMME MAGNA'

A' PIZZA FRITTA

GLUTEN FREE BASE +3



DESSERT

HANDMADE PRODUCTION OF THE HOUSE

O' SORBETTO *	HOMEMADE WITH LOVE	Sorbet flavored with Sorrento lemons	4€
A' CAPRESE (3)	HOMEMADE WITH LOVE	Delight made with chocolate and almonds	7€
A' PANNACOTT (6,7,8)	HOMEMADE WITH LOVE	Strawberry/ Berries/ Pistachio/ Chocolate/Caramel	7€
O' TIRAMISU'	HOMEMADE WITH LOVE	Spoon dessert made with ladyfingers soaked in coffee and covered with mascarpone cream	7€
O' BABA' (1,3,7)	HOMEMADE WITH LOVE	Soft Neapolitan dessert soaked in rum	7€
O' CHEESECAKE (1,7,8)	HOMEMADE WITH LOVE	Strawberry/ Berries/ Pistachio/ Chocolate/ Caramel	7€
A' PASTIERA (1,3,7)	HOMEMADE WITH LOVE	Shortcrust pastry cake, with a soft filling of wheat and ricotta	7€
A' DELIZIA AL LIMONE (1,7)*		Typical dessert of the Amalfi coast Production Sal de Riso	7€
O' BABA' CA CREMM (1,3,7)	HOMEMADE WITH LOVE	Try it with custard!	8€



O' BABA' CA CREMM



BAR

WATER 0,75 3€

BOTTLED DRINKS Coca Cola, Sprite, Fanta 4€
Coca Cola Zero

BITTERS 4€

DISTILLATES 5€

NEAPOLITAN BLEND COFFEE 2€
— ADDITION OF ALCOHOL + 1€

KIMBO®
il Caffè di Napoli

GINSENG 3€

BARLEY COFFEE 2€

DECAFFEINATED 2€

WHILE WAITING... NEAPOLITAN APERITIF



O' CRODINO 4€

O' PROSECCO 5€

O' SBAGLIATO 6€

O' NEGRONI 6€

O' SPRITZ MOSSO Prosecco 6€

O' SPRITZ FERMO Falanghina 6€





BEERS



ON TAP 0,33
0,33

LISA (Lager 5% vol) GOLDEN **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%) AMBER **6,5€**



GLUTEN FREE

DAURA DAMM **5,5€**

WINES

WHITE WINES



RED WINES



SPARKLING WINES



FALANGHINA DEL SANNIO 20€
(La Guardiense - Campania)

EVEN IN THE GLASS 5€

AGLIANICO IGP BENEVENTO 20€
(La Guardiense - Campania)

EVEN IN THE GLASS 5€

ORO CARATI MILLESIMATO 20€
(Martellozzo Terre
Magre - Friuli Venezia Giulia)

EVEN IN THE GLASS 5€

GRECO SANNIO DOC 21€
(La Guardiense - Campania)

FIANO SANNIO DOC 21€
(La Guardiense - Campania)

FRIULANO DOC 22€
(Azienda agricola Alturis -
Friuli Venezia Giulia)

TRAMINER 22€
(Azienda agricola Alturis -
Friuli Venezia Giulia)

**VERMENTINO DI
GALLURA D.O.C.G. 23€**
(La Neula - Sardegna)

**RAYA - MALVASIA
CHARDONNAY 27€**
(Masiceci - Calabria)

LUCANA DOC 27€
(Cà dei Frati - Lombardia)

RUGGIA ZIBIBBO 30€
(Masiceci - Calabria)

PINOT GRIGIO DOCC 39€
(Felluga - Friuli Venezia
Giulia)

**CAMPOLONGO BARBERA
D'ASTI SUPERIORE 21€**
(Cascina Vèngore - Piemonte)

PIEDIROSSO DOC 22€
(La Guardiense - Campania)

OTELLO LAMBRUSCO 24€
(Cantine Ceci - Emilia Romagna)

**BARBERA FRIZZANTE
DOC - LA MONELLA 25€**
(Braida Giacomo Bologna -
Piemonte)

VALPOLICELLA SUP. RIPASSO 30€
(Az.agr. Monte del Fra - Veneto)

RONCHEDONE ROSSO 37€
(Cà dei Frati - Lombardia)

ROSSO DI MONTALCINO DOC 40€
(La Gerla - Toscana)

AMARONE CASTAGNEDI DOCC 69€
(Tenuta Sant'Antonio - Veneto)

**BRUNELLO DI MONTALCINO
DOCC 82€**
(La Gerla - Toscana)

**MARSURET PROSECCO DOC
FRIZZANTE 21€**
(Marsuret - Veneto)

MARSURET ROSE' BRUT 23€
(Marsuret - Veneto)

**DIRUPO PROSECCO EXTRA
DRY VALDOBBIADENE DOCC 24€**
(Andreola - Veneto)

**FRANCIACORTA DOCC
CUVEE STORICA 6L SATEN 48€**
(Berlucchi - Lombardia)

**FERRARI MAXIMUM BRUT
- BLANC DE BLANCS 51€**
(Ferrari - Trentino)

**FRANCIACORTA DOCC
ALMA GRAN CUVEE 69€**
(Bellavista - Lombardia)

FRANCIACORTA DOCC PRESTIGE 72€
(Cà del Bosco - Lombardia)

ROSES

**MJERE ROSATO DEL
SALENTO 30€**
(Calò Michele e figli
- Puglia)

DESSERT WINES

MOSCATO D'ASTI DOCC 20€
(Dante Rivetti - Piemonte)

**PASSITO DI
PANTELLERIA 40€**
(Pellegrino - Sicilia)

CHAMPAGNE

**CHAMPAGNE PREMIER 82€
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	CLAMS

Where you find this symbol *there may be frozen product



**STA SENZA PENSIER...
ENJOY THIS TRIP TO NAPLES**

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WWW.NAPOLETANOPIZZERIATRATTORIA.COM

