



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

@Napoletanopizzeriatrattoria



SYMBOL INDICATING THE NEW DISHES

No separate checks! **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





NAPOLETANO[®]

PIZZERIA VERACE - TRATTORIA PARTENOPEA

EXPERIENCE

Our tasting menu is designed to give you an authentic Neapolitan experience, just like being in a family, where everything is shared in the middle of the table, savoring one dish after another, moment after moment of pure flavor.

**MINIMUM
FOR 4 PEOPLE**

This menu is available only if ordered by all guests at the table

APPETIZERS

A' FRITTATINA^(1,7,9,12)

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

A' PARMIGGIAN^(1,7)

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

A' MONTANARINA AL RAGÙ^(1,7,12)

Neapolitan Ragù, Grana Padano, and basil

A' PURPETT RA NONNA^(1,3,7)

The rustic flavor of classic meatballs meets the taste of Neapolitan Ragù and Parmigiano Reggiano. They are served on a crust of bread

FIRST COURSES

PASTA 3 P^(1,7,9)

Mixed pasta with potatoes, fresh smoked provola cheese, Ariccia guanciale, pepper, Grana Padano, and a hint of red cherry tomatoes

A' GENOVES^(1,7,9,12)

A slow and loving sauce: golden onion, beef and pork that cook for hours

O' RAUU^(1,3,9)

Gragnano fusillone with Neapolitan Ragù, prepared using the ancient traditional slow cooking method

DESSERTS

O' BABA^(1,3,7)

Classic Neapolitan sponge cake soaked in rum

A' PASTIER^(1,3,7)

Traditional Neapolitan dessert, prepared with a shortcrust pastry base filled with ricotta, cooked wheat, eggs, and candied fruit, with a delicate orange blossom aroma

45€ PER PERSON



APPETIZERS

OUR BEST SELLERS



THE CHEESEMAKER'S CORNER



A' BUFALA ⁽⁷⁾



PDO buffalo mozzarella
Campana 250g

8€

PROSCIUTTO E BUFALA ⁽⁷⁾



Villani 18-month-old Parma
Ham with PDO buffalo
mozzarella Campana 250g

16€

O' TAGLIER ^(7,12)

Recommended for two

Selection of buffalo mozzarella,
burratina, cured meats, and
cheeses from Campania, served
with jam, Taggiasca olives,
and fresh fruit

35€

A' FIGLIATA ⁽⁷⁾



PERFECT FOR
INSTAGRAM

Recommended for four

PDO buffalo dairy product from
Campania stuffed with small
pearls of milk, accompanied by
Villani 18-month-old Parma Ham

37€



1KG OF TRUE HAPPINESS

O' TAGLIER



A' FIGLIATA



APPETIZERS

A' BRUSCHETTA NAPOLETANO (1,7)

Homemade bread crouton with cherry tomatoes, buffalo stracciatella, EVO oil, garlic, basil, and oregano (3 pcs)

9€

A' BRUSCHETT E MAR (1,7)

Homemade bread crouton with buffalo stracciatella, Cetara anchovies, and crushed pistachios (3 pcs)

11€

E' COZZ (1,14)

PEPPERED

MARINATED

SAUTÉED

Mussels served with croutons flavored with garlic, parsley, and chili pepper

16€

O' FIORE (3,9,14)*



Steamed Moroccan octopus served with mashed potatoes, lime-flavored mayonnaise, and crisp celery

18€

O' SAUTÉ MIST (1,2,14)

Seafood and shellfish sautéed in a pan with garlic, oil, chili pepper, and parsley, accompanied by flavored bread croutons. Simple, tasty, and fragrant with the scent of the sea

20€

AFFOGATO RE MAR (2,12,14)



Cuttlefish, squid, prawns, and octopus served with sautéed lupins

20€

A' BRUSCHETT E MAR



FRIED

A' MONTANARINA RO QUARTIER (1PC) (1,7,12)

*Choose the one you
like best*

NOT AVAILABLE ON SUNDAY LUNCH

Fried Neapolitan pizzella proposed in **4,5€**
three different versions:

- Neapolitan Ragù, Grana Padano, and basil
- Ricotta cheese, pepper, mortadella, and crushed pistachios
- Fresh tomato, Provolone del Monaco, and basil

A' MONTANARINA SPECIAL

A' GENOVES:

Golden onion, beef, and pork

5€

A' FRITTATINA (1,7,9,12)

#ITSADDICTIVE

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

5€

A' FRITTATINA RO MAESTRO (1,7)

#ITSADDICTIVE

THIS MONTH'S SPECIAL:
WITH SAUSAGE AND FRIARIELLI

5€

O' CUOPP E MAR (1,4)

Crispy fried Mediterranean
anchovies

10€

O' CUOPP E TERRA (1,7,9,12) (OF OUR PRODUCTION)

PERFECT FOR
INSTAGRAM

Fried dough balls, polenta,
arancini, potato, and vegetable
croquettes

12€

O' TRIS MONTANARE (1,7,12)

NOT AVAILABLE ON SUNDAY LUNCH

Don't know what to choose?

TRY A MIX OF OUR FLAVOURS

12€

*excluding A' Montanarina Special

L'ORO DI NAPOLI

39€

Recommended for four

A tribute to Neapolitan tradition in a dish
that encompasses the best of home cooking:

- 1 classic frittatina
- 1 frittatina ro maestro
- 4 golden croquettes
- 4 arancini
- 3 fragrant montanarine
- irresistible zeppoline
- Neapolitan scagnuzzielli

HOMEMADE
WITH LOVE





FIRST COURSES

AGLIO E UOGLIE

IN OUR OWN WAY (1,7,8)

NOT AVAILABLE ON SUNDAY LUNCH

Gragnano spaghetti with garlic, EVO oil, chili pepper, Grana Padano, Neapolitan tarallo, and cherry tomato sauce

15€

PASTA 3 P

(1,7,9)

Mixed pasta with potatoes, fresh smoked provola cheese, Ariccia guanciale, pepper, Grana Padano, and a hint of red cherry tomatoes

16€

A' GENOVES

(1,7,9,12)



A slow and loving sauce: golden onion, beef and pork that cook for hours

16€

O' RAUU'

(1,3,9)



Gragnano fusillone with Neapolitan Ragù, prepared using the ancient traditional slow cooking method

16€

A' PARTENOPE

(1,2,12,14)



Potato gnocchi with calamari, prawns, fresh datterini tomatoes, prawn bisque, garlic, parsley and a light note of chilli pepper

21€

O' SCIALATIELLO RO SCOGLIO

(1,2,12,14)



Fresh pasta served with seafood and shellfish, fresh cherry tomato sauce, garlic, parsley, and a hint of chili pepper

24€

A' VONGOLA MARE CHIARO

(1,12,14)



Gragnano linguine with clams, fresh blanched datterino tomatoes, garlic, parsley, and a hint of chili pepper

25€

A' VONGOLA MARE CHIARO



The dish may vary based on the daily availability of the fresh fish



SECOND COURSES

A' PARMIGGIAN (1,7)

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

13€

A' PURPETT RA NONNA (1,3,7)



The rustic flavor of classic meatballs meets the taste of Neapolitan Ragù and Parmigiano Reggiano. They are served on a crust of bread

14€

A' TAGLIATA

Grilled roast beef with Maldon salt served with rocket, datterini, and Parmigiano Reggiano shavings

23€

A' LICCIA (4)



Mediterranean-style amberjack with a sauté of tricolor Datterino tomatoes, capers, olives, and extra virgin olive oil

25€

A' PINN GIAL (4)

Grilled tuna steak served with fresh avocado, and red cherry tomato salad

26€

O' CROSTACEO REALE (2)

Grilled Argentinian prawns, and imperial scampi

28€

O' CROSTACEO REALE



SIDE DISHES

SALAD AND TOMATOES 5€

FRENCH FRIES 5€

GRILLED VEGETABLES 5€

FRIARIELLI 6€
with a light chili note



FRIED SEAFOOD

O' BACCALA'

(1,4)*

NOT AVAILABLE ON SUNDAY LUNCH

Fried salted cod served with
chef's potato chips

18€

A' FRITTURINA

(1,2,14)*

Squid and prawns served with
potato chips

21€

O' FRITT DEL RÈ

(1,2,4,14)*

Squid, prawns, anchovies,
salted cod served with potato
chips

23€

A' FRITTURA REALE

(1,2,4,14)*



PERFECT FOR
INSTAGRAM

Prawns, squid, salted cod,
anchovies and king prawns,
served with potato chips

110€

NOT AVAILABLE ON SUNDAY LUNCH

Recommended for four people

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



GUAGLIÒ

Un giorno
all'improvviso

ma non per
di





THE VERY SPECIAL ONES

THE SPECIAL AND VERY SPECIAL PIZZAS HAVE BEEN STUDIED BY OUR MASTER PIZZA MAKER, BALANCING TASTES AND FLAVORS. FOR THIS REASON THEY CANNOT BE CHANGED WITH THE ADDITION OF INGREDIENTS

A' CARCIOFINA (1,7)



Fior di latte from the Monti Lattari, crispy bacon, artichokes, pecorino cream, and pepper

14€

A' SIGNOR PURPETT (1,7,12)



Neapolitan Ragù, meatballs, buffalo mozzarella, a burratina in the center, basil, and pecorino fondue

16€

A' TARALLINA (1,7,8,12)

Stuffed crust with ricotta, fior di latte from Monti Lattari, salami, crumbled Neapolitan tarallo, and a burratina in the center

16€

A' CRUDO E SAMBA (1,7) 16€

Mix of yellow and red cherry tomatoes, 18-month Parma ham, stracciata di bufala campana DOP, Sorrento lemon zest, basil and EVO oil



A' CALAMAR (1,7,14)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, and fried squid

17€

A' FRESCHEZZ (1,7)



Zucchini cream, fior di latte from the Monti Lattari, Parma ham, lemon zest, buffalo stracciata, zucchini chips, basil, and extra virgin olive oil

17€

A' CALABRA (1,7)



Tomato, mozzarella, Spilinga 'nduja, rocket, and Provolone del Monaco shavings

18€

A' PORCINA (1,7)



Fior di Latte from the Monti Lattari, porcini mushroom cream, beef carpaccio, rocket, and Grana Padano flakes

20€

ORDER YOUR PIZZA RUOTA DI CARRO

Traditional Neapolitan pizza very large over 30 cm, which often comes off the plate, with a low and almost absent crust

MARGHERITA AND MARINARA +2.5€

THE OTHER PIZZAS +4€

Not available for the pizza A' PESCATOR



OUR DOUGH, MADE WITH SOURDOUGH, RIPES FOR AT LEAST 36 HOURS TO ENSURE GREATER LIGHTNESS

GLUTEN FREE BASE +3 LACTOSE FREE MOZZARELLA +2.5

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



A' PESCATOR

Sea and more sea, for a unique and rich pizza that will leave you speechless, prepared first in the oven with La Torrente tomato, fior di latte from Monti Lattari and octopus and then topped with a sauté of seafood, squid, prawn, scampi, oil flavoured with garlic and parsley (1,2,7,12,14)*

24€



TAKE A PICTURE!





THE SPECIAL ONES

THE SPECIAL AND VERY SPECIAL PIZZAS HAVE BEEN STUDIED BY OUR MASTER PIZZA MAKER, BALANCING TASTES AND FLAVORS. FOR THIS REASON THEY CANNOT BE CHANGED WITH THE ADDITION OF INGREDIENTS

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' PARMIGGIAN 2.0 (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and aubergine parmigiana cooked according to ancient tradition	13€
A' FIOCCO (1,7)	Fior di latte from Monti Lattari, homemade potato croquettes, and cooked ham	14€
A' SCARPARIELLO (1,7)	Homemade cherry tomato sauce, buffalo mozzarella from Campania, Parma raw ham from the Villani salami factory	14€
A' SFIZIOSA (1,7,8)  PERFECT FOR INSTAGRAM	Fior di latte from Monti Lattari, mortadella, a 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€
CAPPELLO DI TOTÒ (1,7,12)*	Ricotta stuffed crust, Neapolitan Ragù, buffalo mozzarella, and burrata in the center	14€

ORDER YOUR PIZZA RUOTA DI CARRO

Traditional Neapolitan pizza very large over 30 cm, which often comes off the plate, with a low and almost absent crust

MARGHERITA AND MARINARA +2,5€

THE OTHER PIZZAS +4€

Not available for the pizza A' PESCATOR



OUR DOUGH, MADE WITH SOURDOUGH, RIPES FOR AT LEAST 36 HOURS TO ENSURE GREATER LIGHTNESS

GLUTEN FREE BASE +3 LACTOSE FREE MOZZARELLA +2.5

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



THE CLASSICS

A' MARINARA (1)	Tomato, garlic, oregano, and EVO oil	7€
A' REGINA MARGHERITA (1,7) 	La Torrente peeled tomatoes, fior di latte from Monti Lattari, basil, and EVO oil	8€
A' DIAVOLA (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and pepperoni	9€
JAMM BELL (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, provola, pepper, basil, and EVO oil	9€
A' NAPOLI (1,4,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, and fillets of anchovies	10€
O' SCUGNIZZO (1,7)	Fior di latte from Monti Lattari, würstel and fries	11€
A' BUFALINA (1,7)	La Torrente peeled tomatoes, buffalo mozzarella, basil, and EVO oil	11€
A' CAPRICCIOSA (1,7)	Organic peeled tomatoes, fior di latte from Monti Lattari, cooked ham, mushrooms, olives, and artichokes	11€
O' FILETT (1,7)	Buffalo mozzarella, red cherry tomatoes, basil, and EVO oil	11€
ORTOLANA (1,7)	Fior di latte from Monti Lattari, grilled vegetables: zucchini, aubergines, and peppers	11€
A' 4 FORMAGGI (1,7)	Fior di latte from Monti Lattari, DOP Zola, buffalo ricotta, and tomino	12€
A' PUZZONA (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP Zola, Neapolitan sausage, and red Tropea onion	12€
A' SASICC E FRIARIELL (1,7)*	Fior di latte from Monti Lattari, provola, Neapolitan sausage, friarielli, and EVO oil	12€

ORDER YOUR PIZZA RUOTA DI CARRO

Traditional Neapolitan pizza very large over 30 cm, which often comes off the plate, with a low and almost absent crust

MARGHERITA AND MARINARA +2.5€

THE OTHER PIZZAS +4€

Not available for the pizza **A' PESCATOR**



OUR DOUGH, MADE WITH SOURDOUGH, RIPES FOR AT LEAST 36 HOURS TO ENSURE GREATER LIGHTNESS

GLUTEN FREE BASE +3 LACTOSE FREE MOZZARELLA +2.5

Our pizza is made with care and passion.

It may have small imperfections that make it even more authentic and genuine.



THE CLASSICS O' CALZON

CLASSICO (1,7,12)

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, champignon mushrooms, and olives

11€

A' PIZZ FRITT

CLASSICA (1,7)

Tomato and mozzarella

10€

FARCITA (1,7)

Tomato, provola, Neapolitan cicoli, ricotta, and pepper

11€

SPECIAL FRIED PIZZAS

NOT INCLUDED IN THE SPACCANAPOLI MENU

A' PARIGINA (1,7)



Fresh smoked provola, traditional eggplant parmigiana, and cooked ham

16€

A' PONTICELL (1,7)



Fior di latte from the Monti Lattari, sausage, baked potatoes, and Spilinga 'nduja

16€

A' MANFREDI (1,7,12)



16€

Fried pizza filled with Ragù, ricotta, provola cheese and black pepper



GLUTEN FREE BASE +3 LACTOSE-FREE MOZZARELLA +2.5

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

ORDER YOUR PIZZA RUOTA DI CARRO

Traditional Neapolitan pizza very large over 30 cm, which often comes off the plate, with a low and almost absent crust

MARGHERITA AND MARINARA +2.5€ THE OTHER PIZZAS +4€

Not available for the pizza A' PESCATOR



MA FAMME MAGNA'

A' PIZZA FRITTA





BUY THE SPECIALTIES *from Naples*



EXTRA VIRGIN OLIVE OIL 100% ITALIAN 13€

MELONCELLO CREAM 16€

LIMONCELLO 16€

MELANNURCA LIQUEUR 16€

MINI RUM BABÀ 16€

NAPOLETANO T-SHIRT 15€

CRAFTS OF SAN GREGORIO ARMENO

For more information, please contact the cashier





DESSERTS

HANDMADE PRODUCTION OF THE HOME

O' SORBETTO (7)*	Sorbet flavored with Sorrento lemons	5€
A' PASTIER (1,3,7) 	Traditional Neapolitan dessert, prepared with a shortcrust pastry base filled with ricotta, cooked wheat, eggs, and candied fruit, with a delicate orange blossom aroma	8€
O' TIRAMISU' (1,3,7)	Spoon dessert made with ladyfingers soaked in coffee and covered with mascarpone cream	8€
O' BABA' (1,3,7)	Classic Neapolitan sponge cake soaked in rum MAKE IT FOOD PORN WITH THE ADDITION OF nutella SAUCE +1€	8€
O' TORTINO CAPRESE (3,7) 	Served on a velvety milk and vanilla cream sauce	9€
A' PANNACOTT (7)	Strawberry / Berries / Pistachio / Caramel / nutella Sauce	9€
O' CHEESECAKE (1,7)	Strawberry / Berries / Pistachio / Caramel / nutella Sauce	9€
A' DELIZIA AL LIMONE (1,7)*	Traditional Amalfi Coast lemon dessert Production Sal de Riso	9€
O' BABA' CA CREMM (1,3,7)	With custard cream and berries MAKE IT FOOD PORN WITH THE ADDITION OF nutella +1€	9€





FROM THE BAR

WATER 0,75	3€
------------	----

SOFT DRINKS	Coca-Cola, Sprite, Fanta, Coca-Cola Zero, Peach Iced Tea, Lemon Iced Tea, Chinotto, Schweppes, Lemonsoda	4€
-------------	---	----

RED BULL	5€
----------	----

NEAPOLITAN BLEND COFFEE		2€
— ADD A SHOT OF LIQUOR + 1,5€		

GINSENG COFFEE	SMALL 3€ LARGE 4,5€
----------------	------------------------

BARLEY COFFEE	SMALL 3€ LARGE 4,5€
---------------	------------------------

DECAF COFFEE	2,5€
--------------	------

DOUBLE ESPRESSO	3,5€
-----------------	------

WHILE WAITING... NEAPOLITAN APERITIF



CRODINO	4€
---------	----

CAMPARI SODA	5€
--------------	----

MARTINI	White, Red, Dry	5€
---------	-----------------	----

SPARKLING SPRITZ	Prosecco	6€
------------------	----------	----

STILL SPRITZ	Falanghina	6€
--------------	------------	----

VENTURO SPRITZ	6€
----------------	----

CAMPARI SPRITZ	6€
----------------	----

NEGRONI/SBAGLIATO/AMERICANO	7€
-----------------------------	----



FROM THE BAR

BITTERS AND LIQUEURS

GRAPPE

GRAPPA MANGILLI 5€
Bianca

GRAPPA MANGILLI 5,5€
Barricata

GRAPPA NONINO 6€
Bianca

GRAPPA POLI 6€
Bianca

GRAPPA POLI 6,5€
Barricata

GRAPPA MARZADRO 7€
DICIOTTO LUNE
Barricata

GRAPPA 8,5€
MARZADRO GIARE
GEWÜRZTRAMINER
Gialla

GRAPPA MARZADRO 9€
GIARE AMARONE
Barricata

BITTERS

AMARO DEL CAPO
SILANO
NERONE

BRAULIO
FERNET BRANCA
FERNET BRANCAMENTA

AVERNA
JÄGERMEISTER
VECCHIA ROMAGNA

5€

SPECIAL BITTERS

JEFFERSON 7€

AMARO DEL CAPO 8€
RISERVA

LIQUEURS

MELONCELLO
LIMONCELLO
MIRTO
PISTACCHIELLO

LIQUIRIZIA
BAILEYS
SAMBUCA

DISARONNO
STREGA
MELANNURCA

5€



FROM THE BAR DRINK

GIN TONIC

"Fever Tree Premium Indian"

8€

GORDON'S

TANQUERAY

BOMBAY SAPPHIRE

SPECIAL GIN TONIC

"Fever Tree Premium Indian"

12€

MALFY POMPELMO ROSA

HENDRICK'S

MARTIN MILLER'S

FIFTY POUNDS

MARE

RUM AND COLA

Pampero Añejo / Havana
Club Añejo

8€

SPECIAL RUM

BARCELÓ IMPERIAL 9€

DIPLOMÁTICO 10€

ZACAPA 23 YEARS 12€

WHISKY AND COLA

Jack Daniel's / Bushmills

8€

SPECIAL WHISKY

LAPHROAIG / TENJAKU / MONKEY SHOULDER 10€

OBAN 14 YEARS 12€

VODKA DRINK

Tonic / Lemon / Red Bull

8€

VODKA

5€

MOSKOVSKAYA

FRUITY PEACH VODKA

TEQUILA

5€

CLASSIC JOSÉ CUERVO

GOLD TISCAZ





ORSO VERDE BREWERY

DRAFT BEERS



ON DRAFT
40 cl



RITA 4,8% (Blonde - Hell)

6€



EDENBLANCHE 5% (Blanche)

6,5€



FEVER IPA 6% (Hoppy - Ipa)

6,5€



VERTIGO 7% (Strong blonde - Heller bock)

6,5€



ENZO 6% (Strong red - Bock)

6,5€

OUR CRAFT BEERS



CANNED BEER
33 cl

BACKDOOR BITTER 5% (Red - Extra special bitter)

6€

BEATA IGNORANZA 4% (Hoppy - Ipa)

6€

FEVER IPA 6% (Hoppy - Ipa)

6€

KATZENBRAU 4,8% (Blonde - Pils)

6€

REBELDE 7,5% (Red - American red ale)

6€

TRUE 8,5% (Hoppy - Double Ipa)

6€

UNCLE DOG 4% (Hoppy - American wheat)

6€

L.A. 1,8% (Blonde - Low alcohol)

6€



DNA 4% (Gluten free - Pacific ale)

6€

WINES

**375 mL
BOTTLES**



FALANGHINA DEL SANNO DOC 13€
(La Fortezza - Campania)



AGLIANICO SANNO DOC 13€
(La Fortezza - Campania)

WHITE WINES



RED WINES



SPARKLING WINES



**FALANGHINA
IGT BENEVENTANO** 20€
(La Fortezza - Campania)

ALSO BY THE GLASS 5€

**AGLIANICO
DEL TABURNO DOCC** 20€
(La Fortezza - Campania)

ALSO BY THE GLASS 5€

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

ALSO BY THE GLASS 5€

GREGO SANNO DOC 21€
(La Guardiense - Campania)

FIANO SANNO DOC 21€
(La Guardiense - Campania)

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

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

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

LUCANA DOC 27€
(Cà dei Frati - Lombardia)

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)

CUVÉE VITTORIA 20€
(Casa Coller - Puglia)

L'ORO DEL MARCHESE 22€
(Best sparkling wine Charmat of
Italy)

MARSURET ROSE' BRUT 23€
(Marsuret - Veneto)

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

**FRANCIACORTA DOCC CUVÉE
STORICA '61 STATEN** 48€
(Berlucchi - Lombardia)

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

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

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

ROSÉ WINES

**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 CRU 82€
(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

Where you find this symbol * there may be frozen product



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

FOLLOW US
🎵 f 📷

WWW.NAPOLETANOPIZZERIATRATTORIA.COM

