



Starter

MONTANARA

€ 5,00

Small fried pizza with tomato sauce, Parmesan cheese and basil
(1, 6, 7)

FRIED CHEESE STICK

€ 6,00

(1, 3, 6, 7)

POTATO CROQUETTES

€ 2,50

Filled with provola cheese and basil
(1, 3, 6, 7)

PANELLE

€ 8,00

Fried polenta served with pancetta ham
(1, 6)

FRIGGITELLI

€ 6,00

Fried sweet peppers with salt
(1, 8)

FRIED ARTICHOKEs

€ 7,00

Dressed with Pantelleria oregano
(1, 6)

FRIED CARROTS

€ 5,00

(1, 6, 7)

FRENCH FRIES

€ 5,50

With cocktail sauce +0.80€
(1, 6, 7)





Starter

PANISFIZIO MIXED SALAD

€ 10,00

Green leaves salad with carrots and peas, dressed with pesto oil
+ Bufala cheese € 2,50
+ Tuna € 2,50
(1, 4, 7)

CHEESE SELECTION

€ 9,00 for 3 pieces

€ 15,00 for 5 pieces

Selection of fresh and aged cheeses
(1, 7, 10)

VEGETARIAN MEATBALLS

€ 9,00

Potatoes meatballs with seasonal vegetables and smoked Silano cheese
(1, 3, 6, 7)

FOCACCIA WITH STRACCIATELLA AND ANCHIOVIES

€ 10,00

Slices of focaccia with burrata straciatella cheese, Cantabrian anchovies
and lemon peel
(1, 4, 7)

FOCACCIA WITH SCAROLA SALAD

€ 10,00

Slices of focaccia with scarola salad with chili oil, raisin, pine nuts,
Cantabrian anchovies and Caiazzo olive
(1, 4, 7)

FOCACCIA WITH RAW HAM AND BUFALA

€ 10,00

Slices of focaccia with Bufalo cheese with raw ham Coradazzi
(1, 4, 7)

CORADAZZI RAW HAM

€ 15,00

Served with home made crackers



To avoid any unpleasant waits at the checkout, we don't do separate bill



Special Pumpkin Pizza

DELICA

€ 14,00

Pumpkin cream, organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, sausage by Germano Vicenzutto, cicory with chili peppers, Parmesan cheese
(1, 7)

PIACENTINA

€ 14,00

Pumpkin cream, organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, buffalo cremoso cheese, coppa ham from Bazza
(1, 7)

PADANA

€ 14,00

Pumpkin cream, organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, buffalo blu cheese, pancetta ham from Bazza
(1, 7)

MANTOVANA

€ 14,00

Pumpkin cream, organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, cheek lard, buffalo barilotto cheese
(1, 7)

VALTELLINA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Camembert cheese, pumpkin, bresaola ham
(1, 7)





Pizza Napoletana

MARINARA

€ 7,00

Organic peeled tomato sauce, garlic, Pantelleria oregano, Evo oil
(1)

MARINARA NAPOLI

€ 11,00

Organic peeled tomato sauce, Corbarino tomatoes, garlic, Pantelleria oregano,
Cantabrian anchovies, Pantelleria cappers, Evo oil
(1, 4)

MARINARA E SCAROLA

€ 9,00

Organic peeled tomato sauce, scarola salad with chili oil, pine nuts, Pantelleria
oregano, garlic, EVO oil
(1)

MARGHERITA CLASSICA

€ 7,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, Evo oil
(1, 7)

PRINCIPE CORBARINO

€ 10,00

Organic peeled tomato sauce, Corbarino tomato, Tramonti in Costiera fiordilatte cheese,
basil, Evo oil
(1, 7)

SUA ECCELLENZA MARGHERITA

€ 10,00

Organic peeled tomato sauce, San Marzano tomatoes, Tramonti in Costiera
fiordilatte cheese, basil, Evo oil
(1, 7)

LA TRECCIONA

€ 10,00

Organic peeled tomato sauce, fresh trecciona buffalo cheese, basil, Evo oil
(1, 7)





Pizza Napoletana

LA VESUVIANA

€ 11,00

Organic peeled tomato sauce, Piennolo tomatoes, Tramonti in Costiera fiordilatte cheese, mastorazio cheese, basil, Evo oil
(1, 7)

LA SORRENTINA

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Spaccatello tomato, Pantelleria oregano, buffalo ricotta cheese, Parmesan cheese, Evo oil
(1, 7)

CAMPAGNOLA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, buffalo ricotta cheese, mixed vegetables and aromatic herbs
(1, 7)

MONTI LATTARI

€ 12,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Corbarino tomatoes, rosemary, cheek lard
(1, 7)

SANT'ANTONIO

€ 13,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Cinerino cheese, sweet salami, mashed potatoes
(1, 7)

VENETA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, sausage by Germano Vicenzutto, radish and Caprotto cheese
(1, 7)





Pizza Napoletana

MEDITERRANEA

€ 14,00

Organic peeled tomato sauce, Spaccatello tomato, Tramonti in Costiera fiordilatte cheese, Cantabrian anchovies, Pantelleria capers, Caiazzo olives, Pantelleria oregano, chilli oil and basil

(1, 4, 7)

PRIMAVERA

€ 14,00

Organic peeled tomato sauce, buffalo mozzarella cheese, cherry tomatoes, rocket, Pantelleria oregano, bresaola ham, Parmesan cheese and pumpkin powder

(1, 7)

LA LIGURE

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte cheese, burrata cheese, Spaccatello tomatoes, Parmesan cheese, pesto sauce, smoked raw ham

(1, 7)

ALGHERO

€ 14,00

Tramonti in Costiera fiordilatte cheese, Mediterranean tuna, caramelised onion, Pantelleria capper powder, yellow Piennolo tomatoes, basil

(1, 4, 7, 12)

CARNIA

€ 14,00

Tramonti in Costiera fiordilatte cheese, Frant cheese (a cheese from Carnia with 8 different ageing, with cream and pepper)

(1, 7)

OULALA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, mortadella, delice de Bourgogne cheese

(1, 7, 8)





Pizza Napoletana

QUATTRO P

€ 13,00

Tramonti in Costiera fiordilatte smoked cheese, porchetta ham, mashed potatoes, Parmesan cheese and pepper
(1, 7)

PREMIATA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, artichokes with Pantelleria oregano and Parmesan cheese, coppa ham
(1, 7)

SALSICCIA, PATATE E CICORIA

€ 12,00

Tramonti in Costiera fiordilatte cheese, sausage by Germano Vicenzutto, mashed potatoes, cicory with chili peppers, Parmesan cheese
(1, 7)

NICOLA

€ 12,00

Tramonti in Costiera fiordilatte cheese, Cantabrico anchovies, scarola salad with chili oil, pine nuts, oil and basil
(1, 4, 7)

CARCIOFOTTO

€ 13,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, lightly smoked cooked ham, artichokes with Pantelleria oregano and Parmesan cheese, buffalo barilotto cheese
(1, 7)

FRIULI VENEZIA-GIULIA

€ 15,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, lightly smoked cooked ham, Frant cheese and horseradish
(1, 7)





Pizza Napoletana

COTTO E FUNGHI

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, mushrooms, cooked ham
(1, 7)

SALAMINO DI BAZZA

€ 10,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese and spicy salami
(1, 7)

CAPRICCIOSA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, artichokes, cooked ham, spicy salami, mushrooms, olives, Parmesan cheese
(1, 7)

BLU E SALAMINO

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, gorgonzola cheese and spicy salami
(1, 7)

IONIO

€13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, nduja, sherry yellow tomatoes, blue buffalo cheese
(1, 7)

CALABRESE

€ 13,00

Organic peeled tomato sauce, smoked buffalo mozzarella chesse, nduja and crusca pepper powder, basil
(1, 7)





Pizza Napoletana

LA MORTADELLA CON CREMA DI PISTACCHI E LIMONE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, pistachio paste, mortadella, lemon peel
(1, 7, 8)

CRUDO E BURRATA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, burrata cheese, lightly smoked raw ham, basil and Evo oil
(1, 7)

SOPRESSA E FUNGHI

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, mushrooms, sopressa ham
(1, 7)





Pizza ripiena

RIPIENA ROSSA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, buffalo ricotta, sweet salami, black pepper, Evo oil
(1, 7)

RIPIENA BIANCA

€ 13,00

Tramonti di Costiera smoked fiordilatte cheese, buffalo ricotta cheese, cooked ham, black pepper, Parmesan cheese, Evo oil
(1, 7)

RIPIENA SCAROLA

€ 13,00

Tramonti in Costiera smoked fiordilatte, buffalo ricotta, scarola salad with chili oil, pine nuts, Parmesan cheese, Pantelleria oregano
(1, 7)

RIPIENA BIANCA FRITTA

€ 13,00

Tramonti di Costiera smoked fiordilatte cheese, buffalo ricotta cheese, cooked ham, tomatoe sauce, black pepper, Parmesan cheese, Evo oil
(1, 7, 8)

RIPIENA COI CICCIOI FRITTA

€ 13,00

Tramonti di Costiera smoked fiordilatte cheese, buffalo ricotta cheese, Ciccioi pork, black pepper, Parmesan cheese, Evo oil
(1, 7, 8)





Spianata

MARINARA

€ 9,00

Organic peeled tomato sauce, garlic, Pantelleria oregano, Evo oil
(1)

CILENTANA

€ 14,00

Organic peeled tomato sauce, Infossato cheese, Pantelleria oregano,
Evo oil Koinè
(1, 7)

MARINARA NAPOLI

€ 13,00

Organic peeled tomato sauce, Corbarino tomatoes, garlic, Pantelleria
oregano, Cantabrian anchovies, Pantelleria cappers, Evo oil
(1, 4)

MARGHERITA DELLA CASA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese,
Spaccatello tomato, Evo oil
(1, 7)

LA VESUVIANA

€ 14,00

Organic peeled tomato sauce, Piennolo tomatoes, Tramonti in
Costiera fiordilatte cheese, mastorazio cheese, basil, Evo oil
(1, 7)

VOGLIA D'ESTATE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte
cheese, basil, rocket, Spaccatello tomatoes, Parmesan cheese,
Evo oil
(1, 7)

VEGETARIANA

€ 15,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte
cheese, buffalo ricotta cheese, mixed vegetables and aromatic
herbs
(1, 7)





Spianata

MORTADELLA E PISTACCHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, pistachio paste, mortadella ham, lemon peel
(1, 7, 8)

COTTO E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, cooked ham and mushrooms
(1, 7)

PORCHETTA E PATATE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, baked potatoes, porchetta ham
(1, 7)

IONIO

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, 'Nduja from Spilinga, blue buffalo cheese, sherry yellow tomatoes, Evo oil
(1, 7)

PESTO, PATATE E SPECK

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese with pesto sauce, baked potatoes, speck
(1, 7)

BURRATA E CRUDO

€ 16,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, burrata cheese, lightly smoked raw ham
(1, 7)

LA SORRENTINA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Spaccatello tomato, Pantelleria oregano, buffalo ricotta cheese, Parmesan cheese, Evo oil
(1, 7)





Spianata

ACCIUGHE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, basil, Spaccatello tomatoe, Cantabrian anchovies, chilli oil
(1, 4, 7)

MEDITERRANEA

€ 15,00

Organic peeled tomato sauce, Spaccatello tomato, Tramonti in Costiera fiordilatte cheese, basil, Cantabrian anchovies, Pantelleria capers, Caiazzo olives, oregano, chilli oil
(1, 4, 7)

SOPRESSA E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, sopressa ham, champignon mushrooms
(1, 7)

GORGONZOLA E SALAMINO

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, gorgonzola cheese and spicy salami
(1, 7)

MONTI LATTARI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Corbarino tomatoes, rosemary, cheek lard
(1, 7)

OULALA

€ 16,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, mortadella, delice de Bourgogne cheese
(1, 7, 8)

BASILICATA

€ 15,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Rosso ai due latti cheese, pancetta ham and peppers from Senise powder
(1, 7)





House desserts

LEMON SORBET WITH BERRIES

€ 6,00

HOME-MADE TIRAMISU

€ 6,00

(1, 3, 7)

PANNA COTTA WITH PRICKLY PEAR SAUCE

€ 6,00

(7)

COFFEE PANNA COTTA WITH CHOCOLATE
CARMEL

€ 6,00

(7, 8)

CAKE OF THE DAY

€ 6,00

VANILLA ICE CREAM WITH STRAWBERRIES
PUREA AND WHIPPED CREAM

€ 7,00

(3, 7)

CHOCOLATE FLAN CAKE

€ 7,50

(1, 3, 7, 8)





Allergens

- Gluten (1)
- Crustaceans (2)
- Eggs and derivatives (3)
- Fish (4)
- Soya (5)
- Peanuts and derivatives (6)
- Milk and derivatives (7)
- Nuts (8)
- Celery (9)
- Mustard (10)
- Sesame (11)
- Sulphur dioxide and sulphites (12)
- Lupins (13)
- Molluscs (14)

In the event of allergies and/or intolerances, guests are requested to inform the staff immediately

**Cover charge for head
€ 2,20**

