



Starter

MONTANARA

€ 5,00

Small fried pizza with tomato sauce, Parmesan cheese and basil

FRIED PECORINO CHEESE STICK

€ 6,00

FRIED STOCKFISH

€ 7,00

PANELLE

€ 8,00

Fried polenta served with pancetta ham

FRENCH FRIES

€ 5,50

With cocktail sauce +0.80€

FRIED CARROTS

€ 5,00

FRIED COURGETTES

5,00

POTATO CROQUETTES

€ 1.50

Filled with provola cheese

FRIGGITELLI

€ 6,00

Sweet peppers not spicy, with fior di sale





Starter

BURRATA

€ 10,00

Burrata with Cantabrian anchovies and lemon peel

PANISFIZIO MIXED SALAD

€ 10,00

Green leaves salad with carrots, peas, topinambur

+ Bufala cheese € 2,50

+Tuna € 2,50

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





Pizza Napoletana

MARINARA

€ 7,00

Organic peeled tomato sauce, garlic, Pantelleria oregano, Evo oil

MARINARA CON RINFORZO

€ 9,00

Organic peeled tomato sauce, garlic, Cantabrian anchovies, Pantelleria oregano, Evo oil

MARINARA NAPOLI

€ 11,00

Organic peeled tomato sauce, Corbarino tomatoes, garlic, Pantelleria oregano, Cantabrian anchovies, Pantelleria cappers, Evo oil

MARGHERITA CLASSICA

€ 7,50

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, Evo oil

LA PROVOLA

€ 9,00

Organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, buffalo ricotta, basil, Evo oil

PRINCIPE CORBARINO

€ 10,00

Organic peeled tomato sauce, Corbarino tomato, Tramonti in Costiera fiordilatte cheese, basil, Evo oil

SUA ECCELLENZA MARGHERITA

€ 10,00

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





Pizza Napoletana

LA COSACCA

€ 8,00

Organic peeled tomato sauce, Pecorino cheese, Parmesan cheese, basil, Evo oil

LA TRECCIONA

€ 10,00

Organic peeled tomato sauce, fresh trecciona buffalo cheese, basil, Evo oil

LA VESUVIANA

€ 11,00

Organic peeled tomato sauce, Piennolo tomatoes, Tramonti in Costiera fiordilatte cheese, provolone del monaco cheese, basil, Evo oil

LA SORRENTINA

€ 12,00

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

CAMPAGNOLA

€ 13,00

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





Pizza Napoletana

ALPEGGIO

€ 13,00

Tramonti in Costiera fiordilatte cheese, gorgonzola cheese, provolone cheese, Parmesan cheese and pecorino cheese

MEDITERRANEA

€ 14,00

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

PRIMAVERA

€ 14,00

Organic peeled tomato sauce, buffalo mozzarella cheese, Corbarino tomatoes, rocket, oregano, lightly smoked raw ham, Parmesan cheese

LA LIGURE

€ 14,00

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

MELANZANE

€ 14,00

Organic peeled tomato sauce, Spaccatello tomato, Tramonti in Costiera fiordilatte cheese, basil, oregano, fried aubergines, ricotta cheese, aubergines sauce, pesto sauce, Parmesan cheese





Pizza Napoletana

ZUCCA SPECIAL

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, pumpkin cream, sausage by Germano Vicenzutto, gorgonzola cheese, ricotta cheese, Parmesan cheese and rosemary oil

PATATE E SALSICCIA

€ 11,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, baked potatoes, sausage by Germano Vicenzutto, Parmesan cheese

WURSTEL E PATATE

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, wurstel, baked potatoes, basil, Evo oil

QUATTRO P

€ 13,00

Tramonti in Costiera fiordilatte smoked cheese, porchetta ham, baked potatoes, Parmesan cheese and pepper

LAMPEDUSA

€ 12,00

Baked Piccadilly tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, basil, spicy salami

PANTELLERIA

€ 12,00

Baked Piccadilly tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, basil, Mediterranean tuna





Pizza Napoletana

SALAMINO DI BAZZA

€ 10,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, spicy salami, Evo oil

INFERNO CON 'NDUJA CALABRA

€ 10,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, 'Nduja from Spilinga, Evo oil

TONNO E CIPOLLA

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Mediterranean tuna, fried onions, basil, Evo oil

CAPRICCIOSA

€ 14,00

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

LA MORTADELLA CON CREMA DI PISTACCHI E LIMONE

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, pistachio paste, mortadella, lemon peel

AMATRICIANA

€ 14,00

Amatriciana sauce with bacon, Tramonti in Costiera fiordilatte, pecorino and Parmesan cheese

ALGHERO

€ 14,00

Tramonti in Costiera fiordilatte cheese, Mediterranean tuna, dried tomatoes, buffalo ricotta cheese, oregano





Pizza Napoletana

COTTO E FUNGHI

€ 12,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, mushrooms, cooked ham

VICENZUTTO

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, sausage by Germano Vicenzutto, fried aubergines, Parmesan cheese

COTTO CON PROSCIUTTO COTTO AFFUMICATO TAGLIATO AL COLTELLO

€ 11,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, lightly smoked cooked ham

CRUDO E BURRATA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, burrata cheese, lightly smoked raw ham

GIOVANNI

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, Parmesan cheese, basil, pepper, lightly smoked raw ham





Pizza ripiena

RIPIENA ROSSA

€ 13,00

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

RIPIENA BIANCA

€ 13,00

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

RIPIENA SCAROLA

€ 13,00

Tramonti in Costiera smoked fiordilatte, scarola salad, Caiazzo olive, pine nuts, Cantabrian anchovies sauce, Parmesan cheese

RIPIENA BIANCA FRITTA

€ 13,00

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





Spianata

MARINARA

€ 9,00

Organic peeled tomato sauce, garlic, Pantelleria oregano, Evo oil

MARINARA NAPOLI

€ 13,00

Organic peeled tomato sauce, Corbarino tomatoes, garlic, Pantelleria oregano, Cantabrian anchovies, Pantelleria cappers, Evo oil

MARGHERITA DELLA CASA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, Spaccatello tomato, Evo oil

LA VESUVIANA

€ 14,00

Organic peeled tomato sauce, Piennolo tomatoes, Tramonti in Costiera fiordilatte cheese, provolone del monaco cheese, basil, Evo oil

VOGLIA D'ESTATE

€ 14,00

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

VEGETARIANA

€ 15,00

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

BURRATA E CRUDO

€ 16,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, burrata cheese, lightly smoked raw ham





Spianata

MORTADELLA E PISTACCHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, pistachio paste, mortadella ham, lemon peel

COTTO E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, cooked ham and mushrooms

PORCHETTA E PATATE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, baked potatoes, porchetta ham

PATATE E SALSICCIA

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, baked potatoes, sausage by Germano Vicenzutto, Parmesan cheese

PESTO, PATATE E SPECK

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese with pesto sauce, baked potatoes, speck

SOPRESSA E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, sopressa ham and mushrooms





Spianata

ACCIUGHE

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera smoked fiordilatte cheese, basil, Spaccatello tomatoe, Cantabrian anchovies, chilli oil

MEDITERRANEA

€ 15,00

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

SALAMINO PICCANTE E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, spicy salami, champignon mushrooms

'NDUJA

€ 13,00

Organic peeled tomato sauce, Tramonti in Costiera fiordilatte cheese, basil, 'Nduja from Spilinga, Evo oil

MELANZANE

€ 14,00

Organic peeled tomato sauce, Spaccatello tomato, Tramonti in Costiera fiordilatte cheese, basil, oregano, fried aubergines, ricotta cheese, pesto sauce, Parmesan cheese





House desserts

CHOCOLATE CAKE CAPRESE

€ 6,00

HOME-MADE TIRAMISU

€ 6,00

PANNA COTTA WITH PRICKLY PEAR SAUCE

€ 6,00

**CHOCOLATE SORBETTO WITH RASPBERRIES
CREAM**

€ 6,00





Draft beer

SS46 - helles 4.8%
piccola € 3,50 media € 6,00

PUNTO G - bock 6%
piccola € 3,50 media € 6,00

HEAVEN - blanche 4.8%
piccola € 3,50 media € 6,00

BIRRETTIPA - ipa 6.5%
piccola € 3,50 media € 6,00

Bottled beer

BRUSCA - pils 4.8% 0,5L
€ 7,00

ZEN - blanche allo zenzero 4,8% 0,33L
€ 5,00

SS46 - helles 4.8% 0,33L
€ 4,50

MY GF MARANELLA - corn ale gluten free 5.2% 0,5L
€ 7,00

SCUBI - schwarz 5.4% 0,5L
€ 7,00

APPLE CIDER 4,0% 0,33L
€ 5,00





Soft Drinks

SPARKLING WATER SAN PELLEGRINO
€ 3,50

STILL WATER ACQUA PANNA
€ 3,50

COCA-COLA
€ 3,50

COCA-COLA LIGHT
€ 3,50

MOLECOLA
€ 3,50

MOLECOLA ZERO
€ 3,50

ARANCIATA
€ 3,50

LIMONATA
€ 3,50

CHINOTTO
€ 3,50

MANDARINATA & LIME
€ 3,50

ICE TEA PEACH
€ 3,50

ICE TEA LEMON
€ 3,50





Cocktails

AMERICANO CLASSICO
€ 7,50

AMERICANO PREMIUM
€ 8,50

GIN TONIC
from € 10,00 to €12,00

SPIRITS, LIQUEURS, GRAPPA
from € 4,00 to €7,00





Allergens

Gluten
Crustaceans
Eggs and derivatives
Fish
Soya
Peanuts and derivatives
Milk and derivatives
Nuts
Celery
Mustard
Sesame
Sulphur dioxide and sulphites
Lupins
Molluscs

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

Service charge € 2,20

