

FRIGGITORIA

Cover charge: €2.00
In case of intolerances or allergies,
please inform the staff

FRIED

POTATO CROCCHÈ Potato croquette with parmesan and pecorino cheese, mozzarella, fresh basil (1,3,7)	€ 3,50
EGGPLANT MEATBALLS (VEGGIE) Durum wheat bread, fried eggplants, parmesan cheese, pecorino cheese, mozzarella, fresh basil (1,3,7)	€ 3,50
RICE SUPPLÌ Tomato risotto, ham, pamesan cheese, mozzarella (1,3,7,9)	€ 3,50
TIMBALLO DI PASTA Bucatini with pistachio b�chamel sauce, mortadella with pistachio, pistachio granules, parmesan cheese, mozzarella (1,3,7)	€ 4,00
UNDECIDED ? GO ALL IN WITH THE FRIED FOOD POKER	€ 12,00

LE MONTANARE

CLASSICA Fresh tomato sauce, parmesan cheese, fresh basil (1,3,9)	€ 5,00
DI MARE Shredded cow's milk cheese, Cetara's anchovies, lemon zest (1,3,4)	€ 7,00

**'MMIEZ'A VIA, 'MMIEZ'A VIA
THIS IS WHERE I WANNA BE**

RESTAURANT MENU

STARTER

Grilled octopus on mixed greens dressed with apple cider vinegar, cow's milk stracciatella, Taggiasca olives, and confit cherry tomatoes (4,7,14,11)	€ 15,00
Deep-fried zucchini flowers stuffed with buffalo ricotta on a tomato coulis (1,7,9)	€ 10,00
Customize and enjoy our always fresh PDO Campania Buffalo Mozzarella:	
With tomatoes, basil, oregano, garlic. (7)	€ 10,00
With San Daniele PDO prosciutto (7)	€ 12,00
With Cantaloupe melon (7)	€ 10,00

SIDE DISH

Mixed salad	€ 6,00	Peperonata with capers and olives	€ 6,00
Roasted mixed vegetables	€ 6,00	Scalloped potatoes (1)	€ 6,00
Sautéed broccoli rabe with garlic and chili pepper	€ 6,00	French fries (1)	€ 6,00

FIRST COURSES

Home-made baked potato gnocchi with mozzarella and tomato sauce (4,7,9)	€ 13,00
Home-made tagliatelle with ragù sauce (1,3,9)	€ 14,00
Calamarata with fresh pasta, zucchini pesto, fried zucchini, and DOP Pecorino Romano (1,3,7)	€ 13,00
Fresh pasta orecchiette with octopus ragù (1,4,8,3,6,9,10,14)	€ 15,00

MAIN COURSES

Fish fry with calamari rings and tentacles, shrimp, and anchovies (1,2,4,14)	€ 25,00
Grilled beef fillet	€ 22,00
Neapolitan eggplant Parmigiana (1,3,7)	€ 16,00
Pan-seared fish fillet in water with tomatoes, garlic, olive oil, and herbs (4)	€ 22,00

BUT I ALWAYS HAVE NO FEAR



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(4,7,14,11)

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(1,7,9)

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With tomatoes, basil, oregano, garlic. € 10,00
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Roasted mixed vegetables € 6,00 Scalloped potatoes € 6,00
(1)

Sautéed broccoli rabe with garlic and chili pepper € 6,00 French fries € 6,00
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PIZZE

POSITANO <i>Summer Edition</i>	€ 15,00
Italian Fior di Latte mixed with Agerola provola, basil, DOP Piennolo del Vesuvio tomatoes. Upon exit: buffalo ricotta flavored with mint, candied lemon, DOP Extra Virgin Olive Oil from Tenuta Torre di Mossa (100% Coratina) (1,7)	
PANTELLERIA <i>Summer Edition</i>	€ 15,00
Pantelleria Pesto (tomato, almonds, oregano, capers, garlic, chili pepper, parsley, basil). Upon exit: cow's milk stracciatella, toasted almonds, DOP Extra Virgin Olive Oil from Tenuta di Mossa (100% Coratina) + Cetara anchovies €3.00 (1,7,8)	
MARINARA	€ 8,00
Italian BIO tomato, garlic, wild oregano, extra virgin olive oil, basil. (1)	
NAPOLETANA	€ 9,50
Italian BIO tomato, garlic, wild oregano, extra virgin olive oil, basil, Cetara anchovies (out of the oven). (1,4)	
MARGHERITA	€ 8,50
Italian BIO tomato, Italian fior di latte, extra virgin olive oil, basil (1,7)	
BUFALINA	€ 11,00
Italian BIO tomato, Buffalo mozzarella from Campania DOP, extra virgin olive oil, basil. (1,7)	
SALSICCIA E FRIARELLI	€ 13,00
Italian fior di latte, Neapolitan-style sausage and broccoli rabe, extra virgin olive oil. (1,7)	
PIZZA FRITTA	€ 12,00
Stuffed with Italian fior di latte, buffalo ricotta, Cuvee pepper, pork cracklings (1,7)	
SFIZIOSA	€ 14,00
Fior di latte, potato croquettes, rolled pancetta, extra virgin olive oil, 24-month aged Parmigiano Reggiano PDO shavings added after cooking (1,7)	
CALZONE CLASSICO	€ 12,00
italian BIO tomato, Italian fior di latte, grilled cooked ham, sweet Napoli salami, roasted champignon mushrooms, extra virgin olive oil. (1,7)	
SPACCANAPOLI (PROVOLA E PEPE)	€ 13,00
Italian BIO tomato, "Masseria Dauna" tomato pieces, Agerola provola cheese, basil, Cuvée pepper, extra virgin olive oil DOP from Tenuta Torre di Mossa (100% Coratina) (1,7)	

BOY, WE COME FROM NAPOLI



PIZZE

ARLECCHINO Italian fior di latte, yellow and red cherry tomatoes, basil pesto, extra virgin olive oil, 24-month aged Parmigiano Reggiano PDO shavings added after cooking (1,7)	€ 15,00
CALABRESE Agerola provola cheese, nduja from Spilinga, yellow cherry tomatoes, rolled pancetta, basil, extra virgin olive oil. (1,7)	€ 14,00
DIAVOLA Italian BIO tomato, Italian fior di latte, spicy Napoli salami, mixed roasted peppers, Caiazzane olives (Slow Food Presidium), extra virgin olive oil, basil. (1,7)	€ 13,00
SICILIANA Italian BIO tomato, Italian fior di latte, Neapolitan-style sausage, fried eggplant, extra virgin olive oil, basil, 24-month aged Parmigiano Reggiano PDO shavings added after cooking (1,7)	€ 13,00
CACIO E PEPE Italian fior di latte, PDO Pecorino Romano cheese, spicy Napoli salami, Cuvee pepper, extra virgin olive oil. (1,7)	€ 13,00
CAPRICCIOSA BBQ Italian fior di latte, roasted artichokes, roasted champignon mushrooms, grilled cooked ham, extra virgin olive oil, basil, olive powder added after cooking (1,7)	€ 15,00
4 FORMAGGI Italian fior di latte, PDO Gorgonzola cheese, PDO Pecorino Romano cheese, extra virgin olive oil, 24-month aged Parmigiano Reggiano PDO shavings added after cooking. (1,7)	€ 12,00
CONTADINA Italian BIO tomato, Italian fior di latte, PDO Gorgonzola cheese, roasted champignon mushrooms, extra virgin olive oil, basil, Speck added after cooking. (1,7)	€ 12,00
ORTOLANA Italian BIO tomato, fior di latte, mixed seasonal roasted vegetables, extra virgin olive oil, basil. Vegan without Italian fior di latte € 10,00 (1,7)	€ 12,00
PUGLIESE Fior di latte italiano, pomodorini ciliegino, cipolle rosse stufate, olio EVO, basilico, filetti di tonno rosso del Mar Mediterraneo fuori cottura Kirschtomaten, Mozzarella, Thunfisch-Filet, Rote Zwiebel, Öl, Basilikum (1,4,7)	€ 15,00
TRICOLORE Italian fior di latte, served raw: fresh cherry tomatoes, wild arugula, shavings of 24-month aged Parmigiano Reggiano PDO, extra virgin olive oil. + Prosciutto Crudo San Daniele out of oven € 3,00 (1,7)	€ 11,00

DRINKS

APERITIF

Water 0,50 cl	€ 2,50	Aperol Spritz	€ 6,00
Water 0,75 cl	€ 4,00	Hugo	€ 6,00
Drink in glass bottle 0,33 cl Fanta/Sprite/Coca Cola Coca Cola Zero	€ 3,50	Aperismorfia Prosecco, Passion fruit, menta, soda	€ 6,00
Jonagold Kohl Apple juice	€ 3,00	Bitter Bianco / Rosso	€ 3,50

DRAFT BEER

LA SMORFIETTA 5,2% 0,30 cl	€ 4,00
House beer with a light color, white foam and a slightly fruity scent. Suitable for everyone because is likely and fresh.	
FORST - KRONEN 5,2%	
Small (0,30 cl)	€ 3,50
Large (0,50 cl)	€ 6,00
WEIHENSTEPHANER - HEFE WEISSBIER 5,4%	
Small (0,30 cl)	€ 4,00
Large (0,50 cl)	€ 6,00
FORST 0,0%	
non alcoholic beer (0,33 cl)	€ 4,00

**THIS IS WHERE I WANNA BE
NÉ, MA CHI SFACIMMA SI' ?
BOY, WE COME FROM NAPOLI**

DESSERT

DAL NOSTRO LABORATORIO

BABAMISÙ

(1,3,7,8)

€ 7,00

CAPRESE

Torta al cioccolato con farina di mandorle, salsa al cioccolato fondente e panna
Schokokuchen mit Mandelmehl, dunkler Schokoladensauce und Sahne
Chocolate and almond cake with dark chocolate sauce and cream

(1,3,7,8)

€ 7,00

CHEESECAKE

Con frutta fresca
Mit frischem Obst
With fresh fruits

(1,3,7,8)

€ 7,00

CANNOLO "NAPOLETANO"

Con ricotta di bufala e scaglie di cioccolato e pistacchio
Mit Büffel-Ricotta, Schokolade und Pistazienflocken
With Ricotta di Bufala, chocolate and pistachio flakes

(1,3,7,8)

€ 7,00

BACETTI DELLA FELICITA'

Con Nutella
Warme Hefe-Bällchen mit Zucker und Zimt, gefüllt mit Nutella
Warm fried-balls with sugar and cinnamon, stuffed with Nutella

(1,6,7,8)

€ 7,00

GELATO ALLA VANIGLIA DEL MADAGASCAR

Madagaskar-Vanilleeiscreme
Madagaskar-vanilla Ice Cream

(3,7)

€ 5,00

