

MENU CENA








DINNER FROM 19 TO 23
SATURDAY FROM 19 TO 24


FROM TUESDAY TO SATURDAY
CLOSED ON MONDAYS

APPETIZERS



Pasta frittatas     7.00€
(ask the staff for the flavor of the day).

Potato stuffed    7.00€
with stringy cheese, cheddar and bacon.

Meatballs with    7.00€
French fries and cheddar fondue.

Mixed platter with    14.00€
cured meats and cheeses (for 2 people).

PIZZE CLASSICHE

Margherita   7.00€
Neapolitan mozzarella, tomato, basil, apulian oil.

4 Formaggi   8.50€
Neapolitan mozzarella, gorgonzola, smoked buffalo mozzarella, parmesan, apulian oil.

Napoli    8.50€
S. Marzano DOP, Fior di latte Latteria Sorrentina, capers, anchovies, basil, Apulian oil.



Cotto e Funghi   8.50€
Neapolitan mozzarella, tomato, ham, mushrooms.

Salsiccia e Friarielli   9.50€
Neapolitan mozzarella, sausage and friarielli.



Würstle e Patatine    8.50€
Neapolitan mozzarella, Würstel, french fries, Olio.



Ultima   8.50€
Neapolitan mozzarella, raw ham, rocket salad, shaved parmesan.



Diavola   8.50€
Neapolitan mozzarella, tomato, spicy salame.



Ripiena   10.50€
Calzone with tomato stuffed with Neapolitan mozzarella, ricotta cheese, ham, smoked, buffalo mozzarella.

PIZZE GOURMET

Margherita DOP   8.00€
Neapolitan mozzarella, S. Marzano tomato, piennolo tomatoes, basil, Apulian oil.

BUFALINA 2.0   11.00€
Fior di latte, buffalo mozzarella, San Marzano, dried tomatoes, semidried yellow tomatoes, pacchiette, basil, Apulian oil.

INSOLITA   10.50€
Neapolitan mozzarella, smoked buffalo mozzarella, escarole anchovies, capers, black and taggiasca olives, Apulian oil.

Marinara Dop   8.00€
S. Marzano anchovies, taggiasca olives, Apulian oil.

THE ALSOLITOPOSTO MUSEUM

THE PERSISTENCE OF MEMORY    15.00€

Truffle Cream, Fior di Latte, Baked potatoes, Wood-fired porchetta, Fried egg, Rosemary, Oil, Basil.

THE SCREAM 14.00€
San Marzano, Fior di latte, Provola, Peppers, Sausage, Olives, Capers, Fennel, Oil, Basil.



GUERNICA    13.00€
Fior di latte, Provola, Raw, Ham, Pesto, Matcha, Eggplant, Oil, Basil.

THE GIOCONDA    14.50€
Creamy pumpkin soup, Fior di latte, porcini mushrooms, speck, chestnuts, curly parsley, Oil, Basil.





#AlSolitoPosto 3.0 14.50€
Fior di latte, white truffle cream, mortadella, burrata, chopped, hazelnut, basil, Apulian oil.

BREAKFAST ON THE GRASS    14.50€
Fior di Latte, sautéed chicory, crunchy bacon, pecorino cheese, chilli pepper, Oil, Basil.

THE BIRTH OF VENUS     14.50€
Pistachio Cream, Fior di latte, Prawns, Courgette Chips, Burrata, Herb Spring onion, lemon, oil, basil.

LAST DINNER    13.00€
San Marzano, Fior di latte, Nduja, Olive, Burrata, Crispy Onion, Oil, Basil.

SELF-PORTRAIT (by Arianna) 14.50€
  
Eggplant Parmesan, Fior di latte, Provola, Parmesan Chips, Pepper, Oil, Basil.

THE WATER LIFE     14.50€
Fior di Latte, Provola, Gorgonzola, Fried Goat Cheese with Herbs, Caramelized Onion, Crumbled fried sage, oil, basil.

THE KISS    14.50€
Neapolitan Ragù, Fior di Latte, Chops, Pecorino, Parmesan Flakes, Pepper, Onion Crunchy, Oil, Basil.

STARRY NIGHT     14.50€
Friarielli Cream, Fior di latte, Fried Meatballs, Potato Chips, Oil, Basil.

BEVANDE

Beer

Brabant Rousse
0.3mL 5.50€

Brabant Blanche
0.3mL 5.50€

Veltins Pilsner
0.3mL 5.50€

Alcohol free beer of
the week

PROSECCO

Doc Millesimato Bottle 23€ | Glass 6€
Rose wine Biological Bottle 23€ | Glass 6€

REDWINE

Chianti Classico docg Bottle 25€ | Glass 6€
Pinot Nero Bottle 25€ | Glass 6€

WHITEWINE

Pinot Grigio Bottle 25€ | Glass 6€
Falanghina Bottle 25€ | Glass 6€

Water

Natural | Gas
0,66cl 2,50€

Coffee

Espresso
1.50€

Dessert
7.00€

Drinks

Fanta
Coca-Cola
Coca-Cola Zero

0.33cl 3,50€

Coperto 1,50€

We care about the well-being and health of our customers. If you are intolerant or allergic to any ingredient, ask the staff for support.

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