

MOZZARELLA BAR

OUR MOZZARELLAS ARE HAND CRAFTED BY OUR CHEFS
USING WHOLE AND WATER BUFFALO MILKS.

GRANDIOSO TASTING

ENJOY ALL THREE OF OUR HANDMADE MOZZARELLAS;
LATTE, BURRATA & BUFALA
WITH ROASTED TOMATOES & PEPPERS,
HANDPICKED PANTELLERIA CAPERS,
CERIGNOLA GREEN OLIVES & OVEN ROASTED
TAGGIASCHE BLACK OLIVES 18.

LATTE FRESCO

MILD 7.

STRACCIATELLA DI BURRATA

SWEET AND CREAMY 9.

DI BUFALA

DELICATE 9.

CHOOSE ONE ACCOMPANIMENT

- ❖ PROSCIUTTO DI PARMA- 24 MONTH- DOP *
 - ❖ DISTINCTIVE FINOCCHIONA SALAMI
 - ❖ SPECK FROM SILANDRO – PGI *
 - ❖ WHITE ANCHOVIES FROM SCIACCA
 - ❖ ROASTED SEASONAL VEGETABLES
- ❖ ROASTED TOMATOES, PEPPERS & HANDPICKED PANTELLERIA CAPERS

DOP “PROTECTED DESIGNATION OF ORIGIN” – PGI “PROTECTED GEOGRAPHIC INDICATION”



PIZZE TRADIZIONALI NAPOLETANE

BAKED IN A WOOD-BURNING OVEN, SERVED UNSLICED

WE USE HOUSE-MADE MOZZARELLA. OUR SAUCE IS CREATED WITH ITALIAN SAN MARZANO TOMATOES. HAND-STRETCHED DOUGH CREATES THE AUTHENTIC THIN CRUST THAT MADE NEAPOLITAN PIZZA FAMOUS.

MARGHARITA

SAN MARZANO TOMATO SAUCE, MOZZARELLA DI BUFALA, BASIL 12.

NAPOLITANO

SAN MARZANO TOMATO SAUCE, MOZZARELLA DI BUFALA, OREGANO, GARLIC, WHITE ANCHOVIES, TAGGIASCHE BLACK OLIVES, CALABRIAN CHILIES 15.

MARINARA

SAN MARZANO TOMATO SAUCE, GARLIC, OREGANO, AGED PARMIGIANO REGGIANO 10.

SOPRESSATA

FENNEL SALAMI, SPICY TOMATO SAUCE, MOZZARELLA DI BUFALA, TAGGIASCHE BLACK OLIVES, AGED PARMIGIANO REGGIANO 16.

QUATTRO FORMAGGI

SAN MARZANO TOMATO SAUCE, GORGONZOLA, FONTINA, PROVOLONE AND LATTE FRESCO MOZZARELLA 12.

STAGIONI

SAN MARZANO TOMATO SAUCE, LATTE FRESCO MOZZARELLA, ARTICHOKES, PROSCIUTTO, TAGGIASCHE BLACK OLIVES AND WILD MUSHROOMS 13.

SOFIA

ARUGULA, PROSCIUTTO AND SHAVED AGED PARMIGIANO REGGIANO 13.

REGINA

SAN MARZANO TOMATO SAUCE, LATTE FRESCO MOZZARELLA, HOUSE MADE SAUSAGE, BASIL AND WILD MUSHROOMS 13.

SICILIANA

SAN MARZANO TOMATO SAUCE, LATTE FRESCO MOZZARELLA, EGGPLANT, TAGGIASCHE BLACK OLIVES AND GORGONZOLA 13.

VESUVIO

SAN MARZANO TOMATO SAUCE, FRESH RICOTTA, LATTE FRESCO MOZZARELLA, PROSCIUTTO, TAGGIASCHE BLACK OLIVES AND WILD MUSHROOMS 14.

SPECK E RUCOLA

SMOKED PROSCIUTTO, LATTE FRESCO MOZZARELLA, ROASTED CHERRY TOMATOES AND ARUGULA 14.

SALSICCIA E PEPERONI

SAN MARZANO TOMATO SAUCE, LATTE FRESCO MOZZARELLA, HOUSE MADE SAUSAGE AND ROASTED PEPPERS 13.

BIANCA CON PROSCIUTTO E FONTINA

FONTINA, LATTE FRESCO MOZZARELLA, ARUGULA AND PROSCIUTTO, EXTRA VIRGIN OLIVE OIL AND AGED PARMIGIANO REGGIANO 14.

VERDURE ARROSTITE

WOOD FIRE ROASTED VEGETABLES, ROASTED CHERRY TOMATOES, LATTE FRESCO MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND AGED PARMIGIANO REGGIANO 12.

*GLUTEN FREE PASTA & PIZZAS AVAILABLE- ASK YOUR SERVER FOR DETAILS
18% GRATUITY ADDED TO PARTIES OF 8 OR MORE*