



FERRARI
TREATO

S.PELLEGRINO

Starters

Tris di Montanare

Three pieces of risen dough with 3 tomato sauces: Piennolo del Vesuvio tomatoes, San Marzano tomatoes in fillets, Corbarino tomato packets.. [1,7]

€ 5,00

Frittatina di Puparuolo Mbuttnat

Gemelli di Gragnano PGI pasta, pepper cream, Parmigiano Reggiano DOP aged 24 months, ground pepper and stuffed with bread, capers and black olives. [1,7,8,9]

€ 3,50

al pezzo

Frittatina cacio e pepe

Square spaghetti from Gragnano IGP, Pecorino Gran Riserva Toscano béchamel, Pecorino Romano DOP, Cacio Magno, a blend of 4 peppers composed by us. [1,7]

€ 3,50

al pezzo



Crocchè

Unbreaded, with potatoes, smoked provola, Pecorino Romano DOP, parsley, pepper. [7]

€ 2,80

al pezzo



Frittatina di pasta e patate

Mixed pasta from Gragnano IGP, potatoes, 24-month-aged Parmigiano Reggiano DOP, raw ham, and pepper. [1,7,9]

€ 2,80

al pezzo



Frittatina di pasta

Bucatini from Gragnano IGP, béchamel made with alpine butter and milk, filled with cooked ham, Pecorino Romano DOP, smoked provola, and pepper. [1,7,8]

€ 2,80

al pezzo



Arancino

Unbreaded, Arborio rice with alpine butter, San Marzano DOP sauce, Pecorino Romano DOP with smoked provola and cooked ham filling.[7,9]

€ 2,80

al pezzo



Baccalà fritto

Rice flour battered and fried salted codfish steaks.. [4]

€ 3,50

al pezzo

Salvo



Le Margherite

Margherita is the simplest but also the most popular pizza. At your first bite, Margherita reminds you the colours and flavours of Naples . We propose you 7 kinds of Margherita, choose your favourite one!

 Margherita Classica San Marzano DOP peeled tomatoes, fior di latte, extra virgin olive oil (Zahir di San Comaio), basil. [1,7]	€ 6,20
 Margherita del Vesuvio White with preserved Piennolo del Vesuvio DOP cherry tomatoes, buffalo mozzarella DOP, extra virgin olive oil (Riserva di Fattoria Ambrosio). [1,7]	€ 10,00
 Margherita Gentile White with preserved Gagnano cherry tomatoes, fior di latte, extra virgin olive oil (Norma di Fattoria Ambrosio), basil. [1,7]	€ 9,00
 Margherita della Signora Maria White with preserved San Marzano tomato fillets, fior di latte, extra virgin olive oil (Ortice di Romano), 24-month-aged Parmigiano Reggiano DOP, basil. [1,7]	€ 9,00
 Margherita Flegrea "Cannellino Flegreo" tomato, fior di latte, 24-month-aged Parmigiano Reggiano DOP, extra virgin olive oil (Carpellese di Madonna dell'Olivo), basil. [1,7]	€ 9,00
 Margherita Pop Ancient Napoli Tomato, torn buffalo burrata, extra virgin olive oil (Norma di Fattoria Ambrosio), basil. [1,7]	€ 9,50
 Margherita Caramella Caramella di Nola cherry tomato, fiordilatte, basil, Ortice di Romano extra virgin olive oil. [1,7]	€ 9,50



Le Classiche

With "Classic Pizzas" we respect the ancient tradition of "ruota di carro" (a cart wheel: extra thin and extra wide size). Rediscover the flavours and colours of Neapolitan pizza with an extra sprint!



Marinara

Ancient Napoli Tomato, wild oregano, garlic, extra virgin olive oil (Ravece di Fam), basil. [1]

€ 6,20



Cosacca

Corbara cherry tomatoes, pecorino bagnolese, extra virgin olive oil (Colline dell'Ufita di Fam), basil. [1,7]

€ 7,50



Pizza al Pomodoro

in collaboration with chef **Salvatore Bianco**

Corbara tomato, natural San Marzano DOP tomato, oven-dried cherry tomato, grilled tomato, smoked tomato cream, marinated Piennolo tomato, basil, and extra virgin olive oil (Valli Trapanesi dop di Titone). [1]

€ 9,50



Capricciosa

San Marzano DOP peeled tomatoes, Agerola salami, artichokes from Paestum, Cetara anchovies in oil, Gaeta black olives, fior di latte from Agerola, extra virgin olive oil (Jannia), basil. [1,4,7]

€ 10,50



Prosciutto cotto e funghi cardoncelli

White with fior di latte from Agerola, cooked ham, sautéed fresh cardoncelli mushrooms, extra virgin olive oil (Carolea di Librandi), basil. [1,7]

€ 10,50



Provola e pepe

Gagnano Valle dei Mulini tomatoes, smoked provola, a mix of peppers selected by us (Timut, Nero di Sarawack, Oro di Sarawack), extra virgin olive oil (Roboris di San Comaio). [1,7]

€ 9,50

Ripieni e Montanare



Ripieno al forno

Buffalo ricotta, fior di latte from Agerola, Agerola salami, dark red Sarawak pepper, San Marzano DOP peeled tomatoes, extra virgin olive oil (Ortice del Frantoio Romano). [1,7]

€ 9,20



Ripieno fritto

Buffalo ricotta, smoked provola, Neapolitan cicoli, dark red Sarawak pepper. [1,7]

€ 9,20



Montanara classica

Fried with preserved Piennolo del Vesuvio DOP cherry tomato sauce, shavings of Irpinian podolico caciocavallo, basil. [1,7]

€ 9,20



Le pizze di Salvo

Tradition meets innovation.

Products wisely combined to get amazing flavours you have never tried before.

Pulled Pork

Smoked tomato sauce, a mix of Pecorino Romano DOP and grated 24-month-aged Parmigiano Reggiano, Fior di latte, Homemade Pulled Pork, chipotle mayo, extra virgin olive oil (Moraiolo Felsina). [1,6,7,10]

€ 12,00

Super diavola

Corbara tomato, spicy Pezzente from the Matera mountains, spicy fresh sausage, a mix of Fior di latte and smoked provola, spicy Venticiana from Vasto, basil, and extra virgin olive oil (Titolo di Elena Fuccia). [1,7]

€ 11,00



Carciofi e pancetta

White with fior di latte from Agerola, natural artichokes from Paestum, XXL rolled white pork belly, grated Ragusano DOP cheese, extra virgin olive oil (Sant'Arcangelo di Gaudenzi), basil. [1,7]

€ 10,50



Nduja e Verzin

White with fior di latte from Agerola, Calabrian nduja, Verzin herb-flavored cow's milk cheese, extra virgin olive oil (Titolo di Elena Fucci), basil. [1,7]

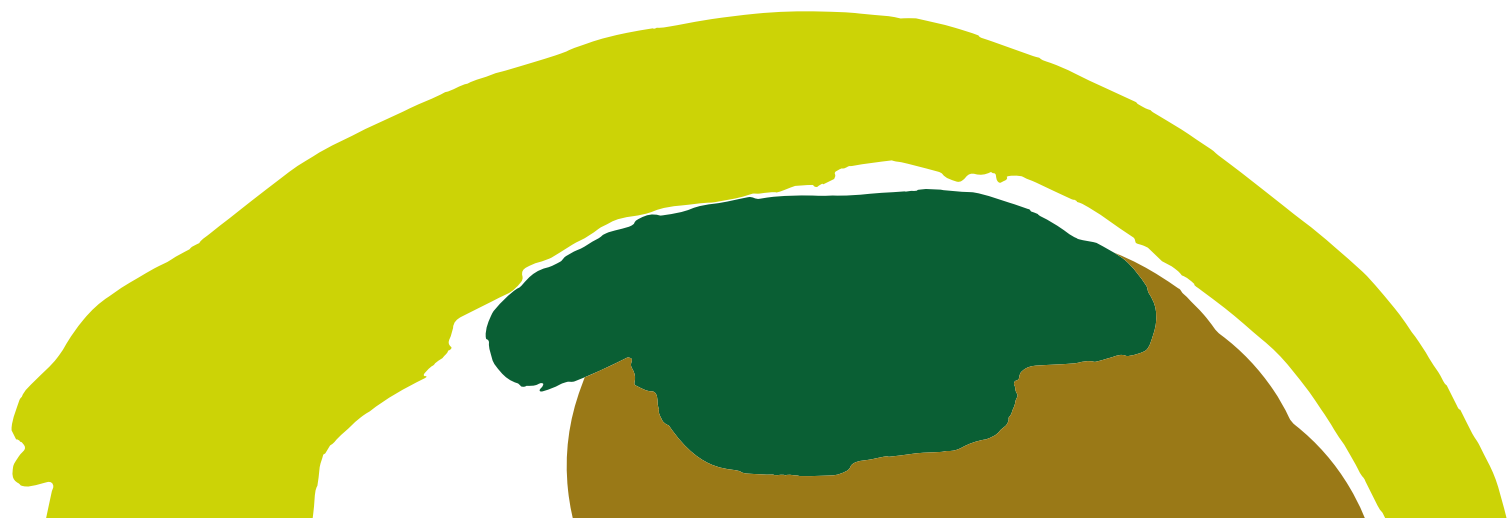
€ 10,50



4 Formaggi

White with fior di latte, aged goat's milk OL Sciur zola with red berries and roses, semi-aged goat's milk caciotta from Bagnoli Irpino, shavings of aged provolone, goat and cow's milk robiola, and extra virgin olive oil (Titolo di Elena Fucci). [1,7]

€ 11,00





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Fresella

in collaboration with Chef **Luigi Salomone**

White with buffalo mozzarella DOP, organic tomato tartare, torn buffalo burrata, flavored crispy bread, raw cubes of fior di latte, basil, and extra virgin olive oil (Sincero di Viola). [1,7]

€ 11,00

Nonna Rosa

in collaboration with Chef **Peppe Guida**

White with fior di latte, meatballs, ragù tomato sauce, cold ricotta cream, basil, and extra virgin olive oil (89/93 by Gaudenzi). [1,7]

€ 11,00



Scarpariello

Gragnano Valle dei Mulini tomatoes, grilled cherry tomatoes, organic tomato tartare, garlic-flavored oil, parsley, chili, grated Sicilian Tuma Persa, grated Tuscan Gran Riserva Pecorino, and basil. [1,7]

€ 10,00



Oshirase

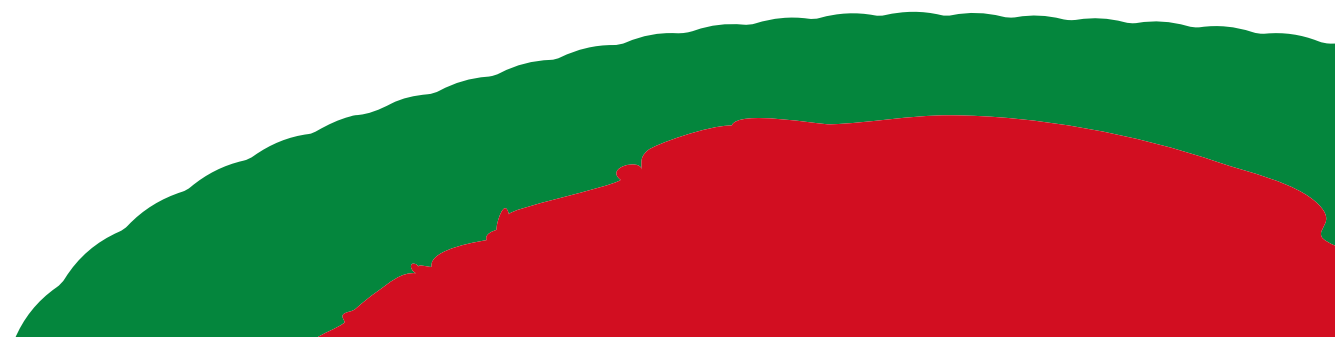
White with fior di latte, soy-marinated beef fillet with oriental spices, green pepper sauce, extra virgin olive oil (9/93 by Gaudenzi). [1,6,7]

€ 11,00

Maialata

White with potato cooked under ashes and dressed with lemon oil, chives, sage, mint, Fior di latte, homemade pork porchetta, basil, and extra virgin olive oil (Moraiolo Felsina). [1,7]"

€ 11,00



Le pizze dal Mare

Pizza meets the sea. Immerse yourself in a whirlwind of completely new flavours. Discover our proposals.

Costiera

White with fior di latte, fresh anchovies marinated in white Mulassano Vermouth, Costiera lemon salad, parsley tartare, and anchovy sauce, extra virgin olive oil (Ortice del Frantoio Romano). [1,4,7]

€ 10,50

Oceano

White with fior di latte, seaweed-infused buffalo ricotta (nori, dulse, and sea lettuce), smoked amberjack, pink pepper, lemon zest, and extra virgin olive oil (Moraiolo di Felsina). [1,4,7]

€ 12,00

Terramare

White with fior di latte, marinated fried eggplant cream with Japanese spices, osmosis red onion, oil-packed tuna fillets, and crispy celery, and extra virgin olive oil (Moraiolo di Felsina). [1,4,6,7,9]

€ 11,00

Marinara 4.0

Citrus and ginger-marinated tomato sauce, anchovy mayonnaise, fresh oregano, black garlic powder, raw anchovies, anchovy sauce, garlic oil, and basil. [1,4]

€ 11,00



Salvo




Salvatore Cappelli's cakes

Via Dei Tribunali, Napoli

Babà [1,3,7]	€ 5,00
Cherry Croccante [1,3,7,8]	€ 5,50
Tiramisù with Baba [1,3,7]	€ 5,50
Sette Veli [1,3,7,8]	€ 5,50

After dinner

Marsala Sup. Caruso Minnini Aged 5 years in oak barrels • 18%vol	Cl 60 € 4,50
Amaro d'Erbe Distilleria Berta 30%vol	Cl 40 € 4,50
Grappa Villaprato invecchiata Distilleria Berta 43%vol	Cl 40 € 4,50
Caffè Espresso or Decaffeinated	€ 1,50



Ferrari Cellars

Dal 1902 Ferrari è il brindisi italiano per eccellenza.

L'irresistibile leggerezza delle bollicine celebra il gusto per la bellezza e il saper vivere.

Ferrari Maximum Brut • Chardonnay 100%

Accurata selezione di sole uve Chardonnay, raccolte con vendemmia manuale nella prima metà di settembre.

€ 7,00

al calice

Ferrari Maximum Rosè • Pinot Nero 70% e Chardonnay 30%

Raccolte con vendemmia manuale nella prima metà di settembre.

€ 7,00

al calice

Wines

To check the wine list by bottles and our daily proposal by glass, please scan the qr code



Beers

Estrella Galicia

Colore: biondo • Stile: Lager • Gradi: 5,5%

CI 20 € 3,80

CI 40 € 5,20

Forst Felsenkeller

Colore: arancio • Stile: Keller • Gradi: 5,2%

CI 30 € 5,20

Weihenstephan Hefe

Colore: giallo dorato • Stile: Weizen • Gradi: 5,4%

CI 30 € 5,00

Opperbacco Luna Rossa

Colore: ambrato • Stile: Dubbel • Gradi: 6,4%

CI 30 € 5,50

Virgin Stimalti South Soul

Colore: giallo arancio • Stile: America IPA • Gradi: 6,4%

CI 30 € 5,50

Forst Heller bock

Colore: giallo dorato • Stile: Heller bock • Gradi: 7,5%

CI 30 € 5,20

Stabelga Stimalti

Colore: arancio • Stile: Triple • Gradi: 8,0%

CI 30 € 5,50

Opperbacco 10 e Iode

Colore: marrone scuro • Stile: Quadrupel • Gradi: 10,0%

CI 30 € 6,00

Extrella Galicia Gluten Free

Colore: biondo • Stile: Lager • Gradi: 5,5%

CI 33 € 4,50

Soft Drink

Acqua San Pellegrino | CI 50 € 2,20

Acqua Panna | CI 50 € 2,20

Coca Cola/Coca Zero | CI 33 € 3,30

Aranciata | CI 33 € 3,30

Sprite | CI 33 € 3,30