



FERRARI  
TRATTORIE

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 Genovese

Gemelli pasta from Gagnano IGP, Genovese sauce with meat and its cream, 24-month-aged Parmigiano Reggiano, pepper. [1,7,9]

€ 3,50

al pezzo

### Frittatina di Salsiccia e Friarielli

Gagnano IGP pasta, Friarielli and their cream, pork sausage, smoked provola, 24-month-aged Parmigiano Reggiano. [1,7]

€ 3,50

al pezzo

### Frittatina cacio e pepe

Square spaghetti from Gagnano 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 Gagnano IGP, potatoes, 24-month-aged Parmigiano Reggiano DOP, raw ham, and pepper. [1,7,9]

€ 2,80

al pezzo



### Frittatina di pasta

Bucatini from Gagnano 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 Ventriciana 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]

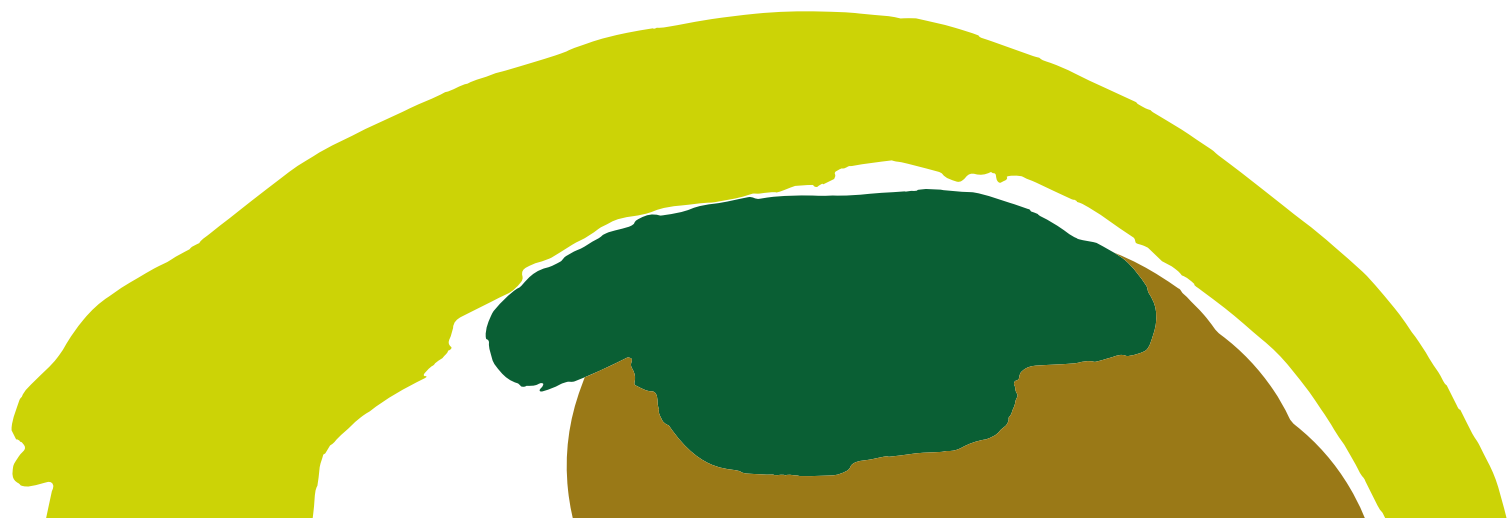
€ 10,50



## **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

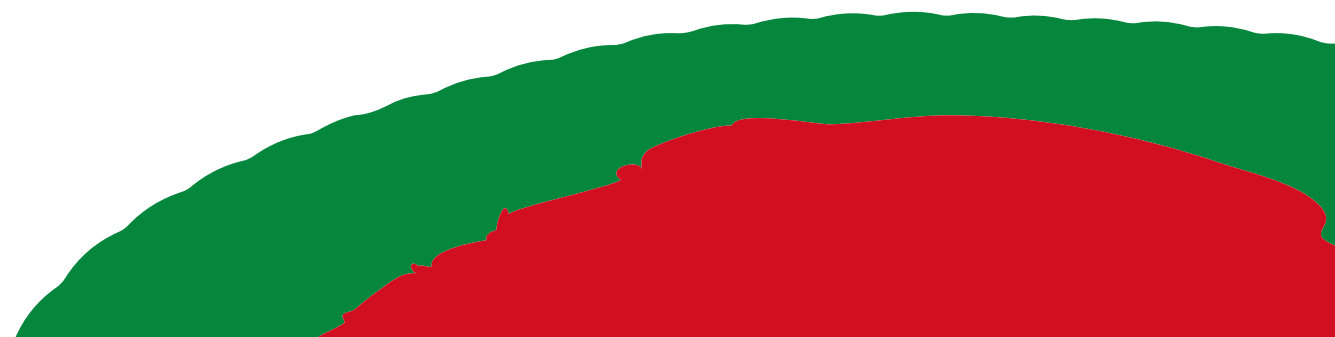
White with fior di latte, soy-marinated beef fillet with oriental spices, green pepper sauce, extra virgin olive oil (9/93 by Gaudenzi). [1,6,7]

€ 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

<b>Babà</b> [1,3,7]	€ 5,00
<b>Limoncello delight</b> [1,3,7]	€ 5,50
<b>Tiramisù with Baba</b> [1,3,7]	€ 5,50
<b>Coffee and hazelnut mousse</b> [1,3,7,8]	€ 5,50

## After dinner

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