

STARTERS

Bruschetta

5.50

Chargrilled homemade bread, vine tomatoes, Sorrento DOP extra virgin olive oil, fresh garlic, basil, oregano.

Bruschetta due Gusti

8.00

Chargrilled homemade bread, vine tomatoes, Sorrento DOP extra virgin olive oil, fresh garlic, basil, oregano, & Chargrilled homemade wholewheat bread, burrata Golosa di Puglia, mixed sun-dried tomatoes, basil.

Parmigiana di Melanzane

9.00

Aubergine, tomato sauce, smoked provolone, Grana Padano, basil.

Polpette della Nonna

9.50

Homemade meatballs, Neapolitan tomato ragù, Grana Padano, basil, chargrilled homemade bread.

Montanara due Gusti

10.00

Deep fried pizza, tomato sauce, Grana Padano shavings, basil, & deep fried pizza, yellow datterino tomato sauce, pecorino shavings, black pepper.

Caprese

12.00

Mozzarella di bufala DOP, tomatoes, rucola, Sorrento DOP extra virgin olive oil, basil.

starters continue



STARTERS

Burrata

12.50

Burrata Golosa di Puglia, tomato tapenade, taralli crumbs, anchovies, black olives.

Impepata di Cozze

12.50

Sautéed fresh mussels, cherry tomatoes, garlic, Sorrento DOP extra virgin olive oil, black pepper, parsley.

Calamari e Zucchine

13.50

Deep fried salt and pepper seasoned fresh calamari and zucchini served with lemon mayonnaise.



TO SHARE

Focaccia Burratona

15.50

Homemade focaccia with Roma tomato sauce, burrata from Puglia, parma ham, mixed tomato tapenade, oregano, basil pesto.

Fru Fru

16.00

*Smoked provolone, Neapolitan sausage, Neapolitan friarielli.
Smoked provolone, buffalo ricotta, Neapolitan salami.
Smoked provolone, Italian plum tomato sauce, spicy salami.*

Giro d'Italia

16.00

*Nord: Fior di latte mozzarella, mortadella, pistachio pesto and fresh lemon zest.
Centro: Fior di latte mozzarella, Pecorino Romano, guanciale, black pepper, egg yolks.
Sud: Yellow datterini tomato sauce, fior di latte mozzarella, anchovies, chili flakes.*

PASTA

All our pastas are made using the best Italian grains
Main course option additional €2.50

Spaghetti Pomodorini e Basilico



12.50

Spaghetti with cherry tomato sauce, Sorrento DOP extra virgin olive oil, basil.

Spaghetti alla Carbonara

13.00

Spaghetti alla Carbonara with egg yolk, guanciale, black pepper, pecorino cheese.

Gnocchi di patate alla sorrentina



13.00

Potato gnocchi baked in a wood burning oven Sorrento style, corbarino tomato, garlic, smoked provolone, Grana Padano, basil.

Tagliatelle alla Bolognese

13.50

Egg tagliatelle pasta with traditional Bolognese sauce and aged Parmesan cheese.

Scialatielli alla Puttanesca Gialla

15.00

Scialatielli in a yellow datterini tomato sauce with anchovies, capers, black olives and aromatic breadcrumbs.

Paccheri allo Scoglio

16.00

Fresh paccheri pasta, clams, mussels, shrimps, cherry tomatoes, garlic, parsley, Sorrento DOP extra virgin olive oil.

MAIN COURSES

Served with a a side of your choice

Pullastrella

19.00

Grilled chicken breast, grilled vegetables, balsamic vinegar.

Cotoletta Napoletana

19.50

Fried golden pork cutlet with panko bread crumbs, rucola and tomato tapenade served on mashed potatoes with lemon.

Filetto di Spigola al Cartoccio

23.50

Baked fresh seabass, fresh mussels, clams, garlic, parsley, cherry tomatoes.

Tagliata di Manzo, Pesto di Rucola e Grana

25.00

Grilled beef tagliata, rucola pesto, Grana Padano crackers.



SIDES

4 EURO EACH

Insalata Mista

Mixed leaves seasonal salad.

Verdure Grigliate

Grilled vegetables.

Friarielli

Pan-fried friarielli broccoli rabe.

Patata al Forno

Baked potatoes.

Patatine

French fries.



PANUOZZI

Served with a a side of your choice

Ò Panuozzo Vegetariano

12.50

Homemade bun from 24 hour leavened dough, grilled aubergines, provolone cheese, grilled zucchini, grilled mixed peppers, rucola, Sorrento DOP extra virgin olive oil.

Ò Panuozzo Pollo

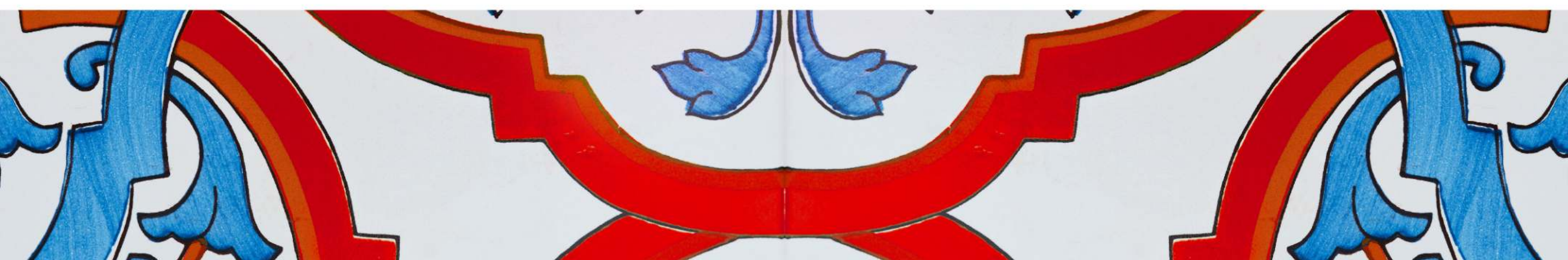
15.50

Homemade bun from 24 hour leavened dough, chicken Milanese, fior di latte mozzarella, mayonnaise, crispy onions, tomatoes, mixed salad.

Ò Panuozzo Burger

16.00

Homemade burger bun from 24 hour leavened dough, 200 grams angus beef patty, buffalo mozzarella, Parma ham, tomatoes, rucola salad, Sorrento DOP extra virgin olive oil.



NEAPOLITAN PIZZA

DOUGH
MATURED
FOR
24 Hours

Our dough has a 24-hour long proofing process that makes our Neapolitan pizza light, full of flavour and easy to digest. Our expert Neapolitan Pizzaiuoli proudly prepare our dough daily in our restaurants.

THE CLASSICS

Marinara

8.00

San Marzano DOP tomatoes, garlic, oregano, Sorrento DOP extra virgin olive oil.

Margherita

9.00

Italian plum tomato sauce, mozzarella, basil.

Napoletana

9.50

Italian plum tomato sauce, mozzarella, anchovies in oil, black olives, basil.

5 Formaggi

10.50

Mozzarella, Auricchio dolce, Gorgonzola DOP, pecorino cheese, Grana Padano shavings, toasted hazelnuts.

Bianca, Cotto e Funghi

10.50

Mozzarella, fior di panna cheese, mushrooms, ham, basil.

Diavola

11.00

Italian plum tomato sauce, mozzarella, spicy salami, basil.

Capricciosa

12.50

Italian plum tomato sauce, mozzarella, mushrooms, cooked ham, artichokes, black olives.

pizza continues

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Verace



13.00

Italian plum tomato sauce, mozzarella di bufala DOP, basil, Sorrento DOP extra virgin olive oil.

Salsiccia e Fiarielli

13.50

Burrata Golosa di Puglia, tomato tapenade, taralli crumbs, anchovies, black olives.

FRIED PIZZA

Mbuttunata



11.50

Fried calzone pizza filled with mozzarella, italian plum tomato sauce, pepper, basil.

CALZONI

Casandrinella

13.50

Buffalo ricotta, cooked ham, mushrooms, mozzarella, Grana Padano, basil.

Sant'Agata

13.50

Buffalo ricotta, Napoli salami, mozzarella, tomato, pepper.

pizza continues

ROSSOPOMODORO'S WORLD-FAMOUS PIZZA

Mortazza

12.50

Smoked provolone, mortadella, pistachio grains, pistachio pesto, lemon.

Rossopomodoro

12.50

Topped with 3 different types of tomatoes, Smoked provolone, San Marzano DOP, Piennolo del Vesuvio DOP, yellow datterini tomatoes from Battipaglia, shavings of mature cacioricotta cheese.

Carbonara

13.00

Provola, Pecorino Romano, guanciale, black pepper, egg yolks, parsley.

Battipagliese

12.50

Yellow datterini tomatoes, burrata, anchovies, black olives, capers, basil, breadcrumbs, Sorrento extra virgin DOP olive oil.

Vesuvio

16.00

A 'Volcano' of flavours: double filling with italian tomato sauce, buffalo ricotta, mozzarella, Neapolitan salami, ham.

pizza continues

LE INTEGRALI - WHOLE WHEAT

Verdurano



11.50

Grilled vegetables, yellow and red datterini tomatoes, mozzarella, basil pesto.

Bresaolella

13.50

Mozzarella, bresaola, rucola, Grana Padano shavings.

Cetarella

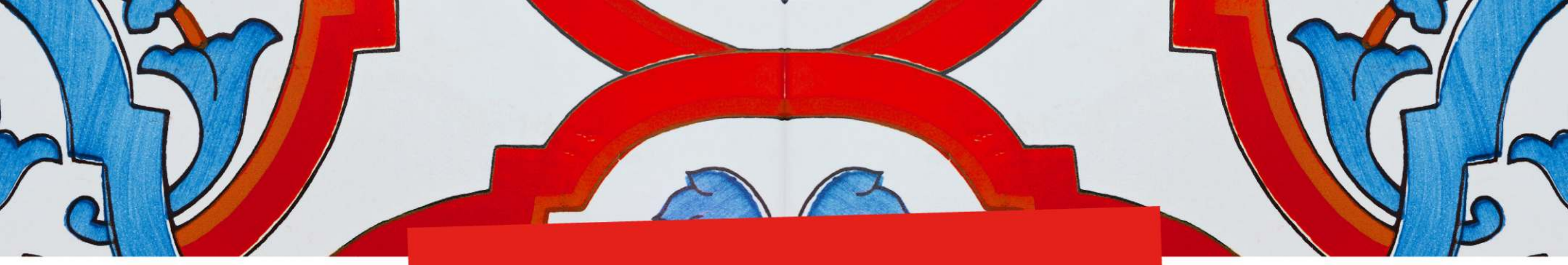
13.50

Mozzarella, rucola, fresh mixed tomatoes, tuna, red onions, Sorrento extra virgin DOP olive oil.

Parma

14.00

Mozzarella, fresh cherry tomatoes, Parma ham, rucola, aged provolone shavings, extra virgin DOP olive oil.



INSALATONE

Add proteins

Avocado €3.00 - Chicken €4.50 - Buffalo mozzarella €4.50 - Burrata €4.50

Risona

13.00

Black rice, green salad, grilled aubergines, grilled mixed peppers, grilled zucchini, cherry tomatoes, poppy seeds, basil pesto and Sorrento DOP extra virgin olive oil.

Ciacella

13.50

Mixed salad, rucola, grilled beef strip, sun-dried tomatoes, radicchio, julienne carrots, pumpkin seeds, pepper dressing.

"Cesar"ona

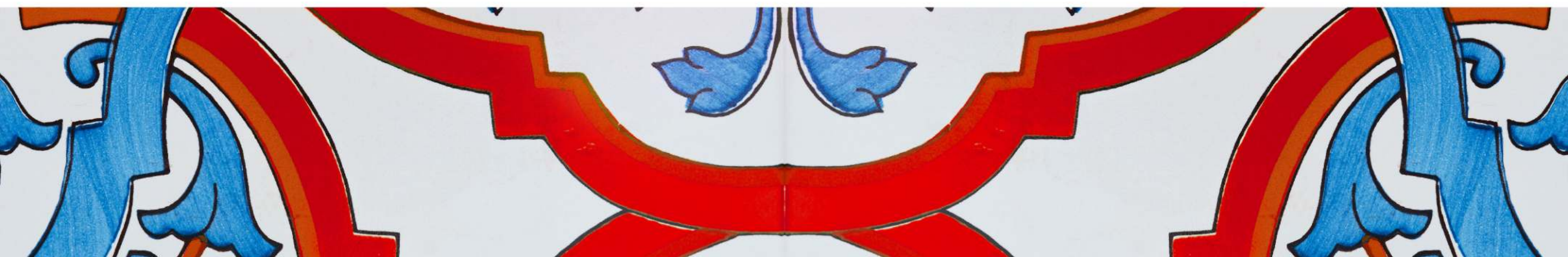
14.00

Green leaf salad, rucola, chargrilled chicken breast, beetroot, crispy pancetta bacon, radicchio, Grana Padano shavings, toasted sesame seeds, homemade caesar dressing.

Tonnarella

14.00

Green leaf salad, rucola, black sesame seeds crusted tuna, boiled egg, steamed potatoes, cannellini beans, vine tomatoes, olives, whole wheat fresella, basil and lemon dressing.





DESSERTS

Zeppole calde Nutella® 6.50

Warm zeppola doughnut with Nutella® and vanilla sugar.

Tiramisu alla Nutella® 6.50

Tiramisu with Nutella® mascarpone cream, coffee and lady finger biscuits.

Delizia al limone 7.50

Classic Amalfi delizia sponge cake dessert, with lemon cream and whipped cream.

Tortino a cioccolato 7.50

Dark chocolate cake with buffalo ice cream and crunchy chocolate.

Frittelle al pistacchio e vaniglia 8.50

Pistachio and vanilla fritters served with vanilla cream and pistachio cream.

Cannolo scomposto 9.50

Deconstructed cannolo with goat cheese & pistachio and chocolate fondant fritters.

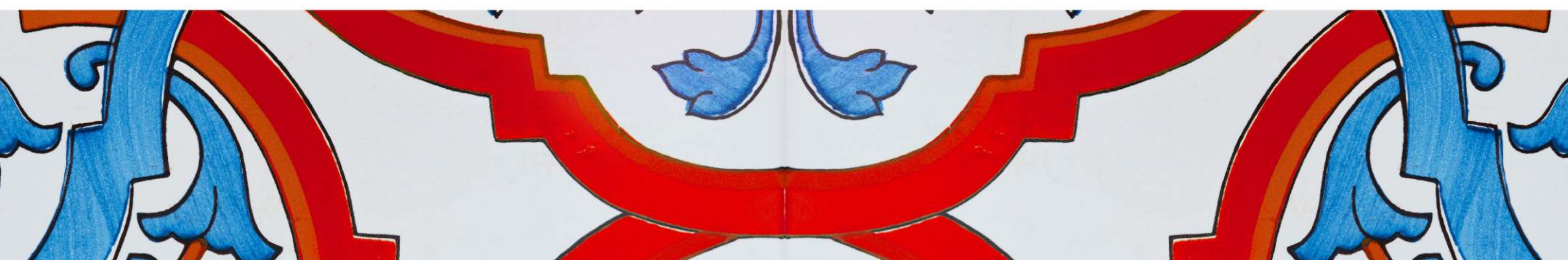
Ice Cream 2.50

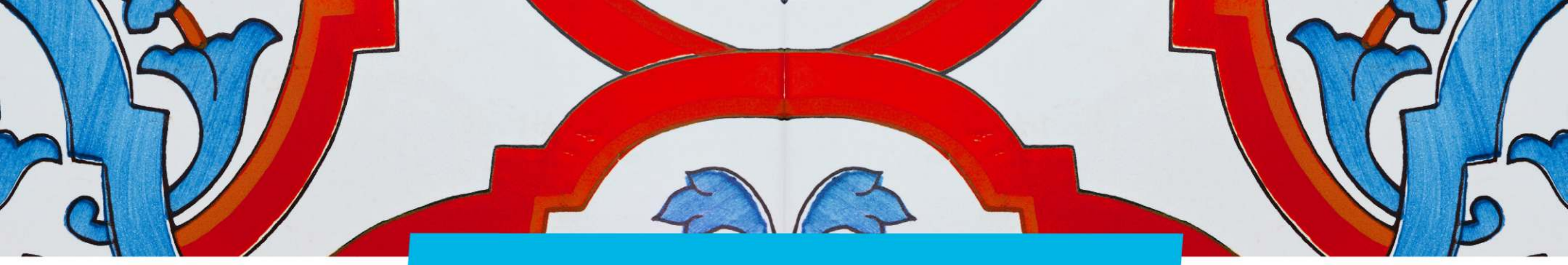
Various flavours - per scoop.

From our Display

Carrot Cake, Apple Pie, Chocolate Fudge, Cassata Siciliana. 4.60

Gluten-free Cake, honey and walnut. 4.90





KIDS MENU

10 EURO

CHOOSE BETWEEN A DISH OR A PIZZA

Pasta with fresh tomato sauce 🍃

Pasta with pesto Genovese 🍃

Breaded chicken nuggets with chips

or

Pizza margherita 🍃

Pizza with mozzarella and ham

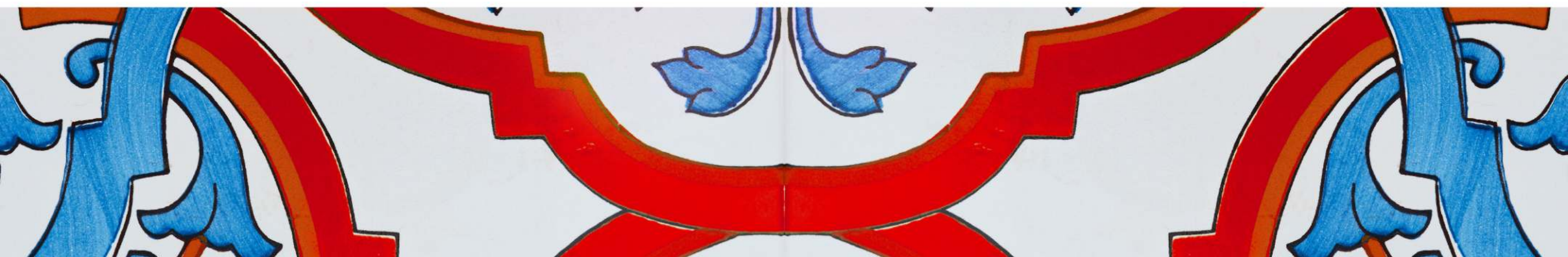
Pizza with mozzarella, sausage and chips

+

Dessert

+

Drink





COCKTAILS

Aperol Spritz

7.50

Aperol, Prosecco, Soda Water.

Campari Spritz

7.50

Campari, Prosecco, Soda Water.

Negroni

7.50

Campari, Vermouth, Gin.

Mojito

7.50

Mint, Lime, Sugar, Rum, Soda Water.

Long Island Ice tea

7.50

Vodka, Rum, Gin, Tequila, Lemon Juice, Cola.

Gin Fizz

7.50

Gin, Lemon Juice, Simple Syrup, Egg White, Soda Water.

Tequila Sunrise

7.50

Tequila, Orange Juice, Grenadine.

Tomato Basil Crush

7.50

Vodka, Sugar, Basil Leaves, Tomatoes, Water.

Virgin Mojito

5.50

Mint, Lime, Sugar, Soda Water.

