



Starters

Tris di Montanare

Three "grown dough" with 3 tomato sauces: Piennolo tomato from Vesuvio, Caramella datterino tomato, Corbarino pacchetelle tomato [1,7]

€ 4,50

Frittatina di puparuolo Mbuttunat

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

€ 3,00

one piece

Arancino di baccalà

Arborio rice ball with whipped salted codfish, lemon zest and breaded with Corn Flakes. [1,4,7]

€ 3,00

one piece

Montanara Gourmet

"Grown dough" with seaweeds and on top Octopus ragù (sauce) with Corbara tomato [1,7]

€ 4,00

Crocchè



With potatoes, smoked provola cheese, Pecorino romano cheese DOP, parsley, ground pepper. Not breaded. [7]

€ 2,50

one piece

Frittatina di pasta e patate



Pasta mista di Gragnano IGP, patate, Parmigiana Reggiano DOP 24 mesi, prosciutto crudo e pepe. [1,7]

€ 2,50

one piece

Frittatina di pasta



Gragnano IGP "Bucatini" pasta, bechamel made with butter and milk, filled with cooked ham, Pecorino romano cheese DOP, smoked provola cheese and ground pepper. [1,7]

€ 2,50

one piece

Arancino



Arborio rice ball made with butter, San Marzano tomato sauce, Pecorino romano cheese DOP, filled with smoked provola cheese and cooked ham. Not breaded [7,9]

€ 2,50

one piece

Baccalà fritto



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

€ 3,20

one piece

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

Classic Margherita with San Marzano tomato DOP, fior di latte mozzarella cheese, Zahir di San Comaio extra virgin olive oil, basil [1,7]

€ 6,00



Margherita del Vesuvio

White Margherita with Piennolo tomatoes from Vesuvio, bualo mozzarella cheese DOP, Casa Setaro extra virgin olive from Vesuvio oil, basil [1,7]

€ 9,50



Margherita Gentile

White Margherita with Gragnano tomatoes, fior di latte mozzarella cheese, Raro di Madonna dell'Olive extra virgin olive oil, basil [1,7]

€ 8,70



Margherita della Signora Maria

White Margherita with San Marzano sliced tomatoes, fior di latte mozzarella cheese, Pegaso di Pietra dei Venti extra virgin olive oil, Parmesan cheese DOP (aged 24 months), basil. [1,7]

€ 8,70



Margherita Caramella

Margherita with Caramella di Nola datterino tomatoes, fior di latte mozzarella cheese, Itran's di Madonna dell'Olive extra virgin olive oil, basil [1,7]

€ 8,70



Margherita Flegrea

Margherita with Cannellino Flegreo tomato, fior di latte mozzarella cheese, Parmesan cheese DOP (aged 24 months), Raro di Madonna dell'Olive extra virgin olive oil, basil [1,7]

€ 8,70



Margherita Pop

Margherita with Pomopop di kuoko mercante, bualo shredded burrata cheese, Core n'grato di Madonna dell'Olive extra virgin olive oil, basil. [1,7]

€ 9,00



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 Neapolitan tomatoes, wild oregano, garlic, Riserva di Fattoria Ambrosio extra virgin olive oil, basil. [1]

€ 5,80



Cosacca

Corbara tomato, Pecorino cheese, Itran's di Madonna dell'Olive extra virgin olive oil, basil. [1,7]

€ 6,50



Pizza al Pomodoro

in collaboration with chef **Salvatore Bianco**

Corbara tomato, San Marzano fresh tomato DOP, oven-dried datterino tomato, grilled tomato, smoked tomato cream, Piennolo marinated tomato, basil and Corregiole di Felsina extra virgin olive oil. [1]

€ 9,00



Capricciosa

San Marzano peeled tomato DOP, Agerola salami, fresh Paestum artichokes, Cetara anchovies in oil, Gaeta black olives, Agerola fior di latte mozzarella cheese, Sincero di Viola extra virgin olive oil, basil [1,4]

€ 10,00



Prosciutto cotto e funghi cardoncelli

White pizza with Agerola fior di latte mozzarella cheese, cooked ham, fresh cardoncelli mushrooms sautéed, Origini di Olio Cru extra virgin olive oil, basil [1,7]

€ 10,00



Provola e pepe

Gragnano Valle dei Mulini tomato, smoked provola cheese, mix of peppers selected by us (Timut, Nero di Sarawack, Oro di Sarawack), Rea di Torretta extra virgin olive oil [1,7]

€ 9,00

Ripieni e Montanare



Ripieno al forno

Baked stued pizza with bufalo ricotta cheese, Agerola fior di latte cheese , Agerola salami, Sarawak deep red pepper, San Marzano peeled tomatoes DOP, Zahir di San Comaio extra virgin olive oil. [1,7]

€ 8,70



Ripieno fritto

Fried stued pizza with bufalo ricotta cheese, bualo smoked mozzarella cheese, neapolitan pork rinds, Sarawak deep red pepper [1,7]

€ 8,70



Montanara classica

Fried pizza with Piennolo tomatoes sauce DOP from Vesuvio, flakes of caciocavallo podolico provolone cheese, basil. [1,7]

€ 8,50



Le pizze di Salvo

Tradition meets innovation.

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



Carciofi e pancetta

White pizza with Agerola fior di latte mozzarella cheese, fresh Paestum artichokes, rolled bacon, grated Ragusano cheese DOP, Biancolilla di Cutrera extra virgin olive oil, basil [1,7]

€ 9,80



Nduja e Verzin

White pizza with Agerola fior di latte mozzarella cheese, Calabrese nduja, Verzin blue cheese, Colleruita di Viola extra virgin olive oil, basil. [1,7]

€ 10,00



4 Formaggi

White pizza with fior di latte mozzarella cheese, goat aged Gorgonzola cheese (with red fruits and roses), goat caciotta cheese, flakes of aged provolone cheese, goat robiola cheese and Pendolino di Felsina extra virgin olive oil [1,7]

€ 10,50

Fresella

in collaboration with chef **Luigi Salomone**

White pizza with bualo mozzarella cheese DOP , chopped organic tomato, bualo stracciata cheese , crispy flavoured bread, mini cubes of fresh fior di latte mozzarella cheese, basil and Selezione Cutrera extra virgin olive oil [1,7]

€ 10,50

Nonna Rosa

in collaboration with chef **Peppe Guida**

White pizza with fior di latte mozzarella cheese, meatballs from Nonna Rosa's recipe, tomato sauce, grated Parmesan cheese DOP(aged 24 months), cold mousse of ricotta cheese, basil, Riserva di Fattoria Ambrosio extra virgin olive oil. [1,7]

€ 10,50



Scarpariello

Caramella di Nola tomato, grilled datterini tomatoes, chopped organic tomato, garlic flavoured oil, parsley, chili peppers, grated Tuma Persa cheese, grated Pecorino toscano cheese, basil [1,7]

€ 9,50



Oshirase

White pizza with fior di latte mozzarella cheese, soy marinated beef fillet with oriental spices, broccoli sauce, Origini di Olio Cru extra virgin olive oil. [1,6,7]

€ 11,00

Le pizze dal Mare

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

Costiera

White pizza with fior di latte, fresh anchovies marinated in Mulassano white vermouth, lemon salad from Costiera, chopped parsley and anchovy sauce, Primo di Cutrera extra virgin olive oil. [1,4,8]

€ 10,00

Oceano

White pizza with fior di latte mozzarella cheese, bualo ricotta cheese with seaweeds (nori, dulce and "lattuga di mare"), smoked amberjack fish, pink salt, lemon zest and Primo di Cutrera extra virgin olive oil. [1,4,7]

€ 12,00

Terramare

White pizza with fior di latte mozzarella cheese, fried aubergine cream marinated with Japanese spices, red onion in osmosis, tuna fillets in oil , crunchy celery, and Primo di Cutrera extra virgin olive oil. [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]

€ 4,50

Cherry Croccante [1,3,7,8]

€ 5,00

Red Berry Cheesecake [1,3,7]

€ 5,00

Sette Veli [1,3,7,8]

€ 5,00

After dinner

Marsala Sup. Caruso Minnini

Aged 5 years in oak barrels • 18%vol

CI 60 € 3,50

Amaro (bitter) d'Erbe Distilleria Berta

30%vol

CI 40 € 4,00

Aged Grappa Villaprato Distilleria Berta

43%vol

CI 40 € 4,00

Coffee

Espresso or Decaffeinated

€ 1,30

Ferrari Cellars



Since 1902, Ferrari has been Italy's sparkling wine par excellence.
The irresistible elegance of its bubbles celebrates Italy's lust for life and beauty

Ferrari Maximum Brut • Chardonnay 100%

Accurate selection of Chardonnay grapes, harvested by hand in the first half of September.

€ 6,00

calix

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

harvested by hand in the first half of September.

€ 6,00

calix

Wines

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



Le Birre

Estrella Galicia

Color: blonde • Style: Lager • Degrees: 5,5%

CI 20 € 3,50

CI 40 € 4,80

Estrella 1906 Riserva

Color: blonde • Style: Heller Bock • Degrees: 6,5%

CI 30 € 4,80

Weihenstephan Hefe

Color: golden yellow • Style: Weizen • Degrees: 5,4%

CI 30 € 4,60

Opperbacco Luna Rossa

Color: amber • Style: Dubbel • Degrees: 6,4%

CI 30 € 5,00

Retorto Morning Glory

Color: amber • Style: America Pale Ale • Degrees: 5,6%

CI 30 € 4,80

Van Steenberge St. Stefanus 75

Color: light amber • Style: Abbey Tripel • Degrees: 7,0%

CI 30 € 5,20

Morrells Strong Lager

Color: blonde • Style: Strong Lager • Degrees: 9,0%

CI 30 € 5,30

Opperbacco 10 e lode

Color: dark brown • Style: Quadrupel • Degrees: 10,0%

CI 30 € 5,50

Extrella Galicia Gluten Free

Color: blonde • Style: Lager • Degrees: 5,5%

CI 33 € 4,00

Soft Drink

Acqua San Pellegrino

CI 50 € 2,00

Acqua Panna

CI 50 € 2,00

Coca Cola/Coca Zero

CI 33 € 3,20

Aranciata

CI 33 € 3,20

Sprite

CI 33 € 3,20