"READ IT SLOWLY... YOU'LL GET HUNGRY."

SLEPPE PIZZA XXL

DOUBLE DOUGH + LOTS OF LOVE = OUR SLEPPA
Recommended for 2 people (or for true champions)

Classic Sleppa.....23€
2 classic flavors

Mixed Sleppa.....25€
1 classic taste and 1 gourmet taste

Sleppa Gourmet.....27€
2 gourmet flavors

AVAILABLE UPON REQUEST
GLUTEN-FREE DOUGH + 3€
LACTOSE-FREE MOZZARELLA+ 3€

APPETIZERS

Zeppoline.....5€
Fried dough bites fried dough bites

Potato croquettes.....6€

Fried mozzarella sandwiches.....6€

Tris di montanare.....7€
Fried pizza with tomato and cheese

Neapolitan Fried Platter....14€
Zeppoline, potato croquettes, fried mozzarella sandwiches, Tris of montanare, Neapolitan pasta fritters (Recommended for 2 people)

French fries.....6€

Grandma's meatballs in Neapolitan ragù.....9€

Caprese.....9€
Vine-ripened tomato, buffalo mozzarella, oregano, and basil

Tris di frittatine.....12€
Classic fritter, pasta and potato fritter, sausage and friarielli (Italian broccoli rabe) fritter

FRIED PIZZAS

Regina.....12€
San Marzano tomato sauce, smoked provola cheese, buffalo ricotta, black pepper, and cicoli (Neapolitan pork cracklings)

Contadina.....12€
San Marzano tomato sauce, smoked provola cheese, buffalo ricotta, black pepper, and cooked ham

Tradizionale.....12€
San Marzano tomato sauce, smoked provola cheese, buffalo ricotta, black pepper, and sweet salami

PIZZA BABY

Margherita.....5€

CLASSIC PIZZAS

Marinara.....7,50€
San Marzano tomato sauce, Italian EVO oil, garlic, oregano, fresh basil

Margherita.....8€
San Marzano tomato sauce, fior di latte mozzarella, Italian EVO oil, fresh basil

Diavola.....11€
San Marzano tomatoe sauce, fior di latte mozzarella, Spianata Calabra (spicy Calabrian salami), Italian EVO oil, fresh basil

Bufala.....12€
San Marzano tomato sauce, buffalo mozzarella, parmigiano reggiano, Italian EVO oil, fresh basil

Vegetariana.....10€
Fiordilatte mozzarella, zucchini, eggplant, San Marzano tomato

Quattro formaggi.....12€
Buffalo ricotta, fior di latte mozzarella, Parmigiano Reggiano PDO flakes, pecorino romano, gorgonzola cheese

Würstel e patatine.....12€
San Marzano tomato sauce, fior di latte mozzarella, würstel, french fries

Cotto e funghi..... 11€
San Marzano tomato sauce, fior di latte mozzarella, cooked ham and mushrooms, Italian EVO oil, fresh basil

Norma.....10€
San Marzano tomato sauce, fior di latte mozzarella, sliced eggplant, salted ricotta

Tonno e cipolla.....10€
San Marzano tomato sauce, fior di latte mozzarella, tuna, onion

Salsiccia e friarielli.....10€
Provola cheese from Naples, knife-tipped sausage, friarielli

Napoli.....10€
San Marzano tomato sauce, fior di latte mozzarella, oregano, pitted black olives, cantabrian anchovies, Italian EVO oil, fresh basil

Capricciosa.....12€
San Marzano tomato sauce, fior di latte mozzarella, cooked ham, pitted black olives, artichokes in oil, champignon mushrooms, Italian EVO oil, fresh basil

GOURMET PIZZAS

Balorda BEST SELLER .....13€
Focaccia base topped with arugula, prosciutto di Parma, datterini tomatoes, Apulian fresh burrata, Italian EVO oil

Tanta Roba THE GREAT COMEBACK .....16€
Crust stuffed with buffalo ricotta, saffron cream, smoked provola, guanciale, topped after baking with Apulian burrata, Parmigiano Reggiano PDO shavings, and fresh basil

Porcona.....13€
Smoked provola cheese, roast pork and mushroom-style eggplant

Pistacchiosa.....14€
Pistachio cream, fior di latte mozzarella, Apulian fresh burrata, mortadella, pistachio granola

Strepitosa.....14€
San Marzano tomato sauce, fior di latte mozzarella, prosciutto di Parma, Apulian fresh burrata, Italian EVO oil, fresh basil

Nerano.....12€
Velvety zucchini purée with fior di latte mozzarella, crispy fried zucchini, Parmigiano Reggiano PDO flakes and delicate zucchini blossoms

La Decisa.....13€
Smoked provola cheese, hand-cut sausage, roasted potatoes with rosemary

Magnifica.....14€
Pumpkin cream, smoked provola, mild gorgonzola, speck and stracciatella cheese

Polpettona.....12€
Neapolitan ragù, grandma's meatballs, and fior di latte mozzarella

Zuccona.....15€
Pumpkin cream, porcini mushrooms, mild gorgonzola, smoked provola, and cured ham

La Romana.....14€
Carbonara cream, fior di latte mozzarella, guanciale, pecorino cheese, and black pepper

Grintosa.....15€
Broccoli rabe cream, smoked provola, Cantabrian anchovies, and stracciatella

Focosa.....15€
San Marzano tomato sauce, red onion, 'nduja (spicy Calabrian spreadable salami), spicy spianata salami, and fior di latte mozzarella

DESSERT

Stuffed Zeppoline .....5€
Nutella / Pistachio

Tiramisù .....6€
Classic / Nutella / Pistachio

Cheesecake .....6€
Mixed barries / Classic / Nutella / Pistachio

"WHEN PIZZA ALONE JUST ISN'T ENOUGH"

BEVERAGE

DRINKS

Water Panna 50cl.....2,50€

Water San Pellegrino 50cl.....2,50€

Coca-Cola 33cl.....3,50€

Coca-Cola Zero 33cl.....3,50€

Fanta 33cl.....3,50€

Sprite 33cl.....3,50€

CRAFT BEERS

Hibu Dama Bianca 33cl.....6€
White IPA with fruity notes

Hibu Trhibu 33cl.....6€
Bold and aromatic American IPA

Hibu Entropia 33cl.....6€
English-style blonde beer with citrus notes

BEERS ON TAP

Birra Moretti IPA
20cl.....3,50€
40cl.....6€

Birra Moretti Lager
20cl.....3,50€
40cl.....6€

Ichnusa Unfiltered
20cl.....3,50€
40cl.....6€

BUBBLY WINE

Champagne Blanc de Blancs.....55€
Diebolt Vallois

Franciacorta Spumante Brut DOCG.....35€
Le Vedute

Metodo Classico Brut Rose.....25€
Marcoalberto

Prosecco Millesimato DOC **Extra Dry**.....28€
Col del Sole

Glass.....6€

LIQUEURS AND COFFEE

Coffee.....2€

Limoncello.....3€

Meloncello.....3€

Liqueurs.....3€

WHITE WINES

Vermentino di Sardegna DOC.....23€
Audarya

Gewurztraminer Trentino DOC Kies.....28€
Roeno

Carrico 68.8.....30€
Filippo Grasso

Collio Ribolla Gialla DOC.....25€
Vigna del Lauro

Falanghina IGT **Picco dell'Angelo**.....21€
La Capranera

Fiano IGP.....24€
La Capranera

Pecorino terre di Chieti IGT.....18€
Spinelli Tratturo

Glass.....5€

SPRITZ

Spritz.....6€

RED WINES

Aglianico IGP.....23€
La Capranera

Bolgheri Rosso DOC **Zizzolo**.....28€
Fornacelle

Langhe Nebbiolo Regret DOC.....26€
Monchiero Carbone

Montepulciano d'Abruzzo DOC.....18€
Spinelli Tratturo

Versante Negroamaro IGP **Salento**.....21€
Agricole Vallone

Glass.....5€

ALLERGEN REGISTER

- Cereals containing gluten
- Milk and possible derivatives, including lactose
- Eggs and derived products
- Fish and derived products
- Peanuts and derived products
- Crustaceans and derived products