



MENU



*ALL OUR DOUGHS
ARE PREPARED WITH
100% ITALIAN ORGANIC
SOFT WHEAT FLOUR*

APPETIZERS

Bruschetta of the day 2,00

Trio of stuffed bruschetta 5,00

Low round focaccia baked in the oven 3,00

Cold cuts 15,00

Selected cooked ham processed in the Veneto region,
prosciutto crudo dolce from Cormòns served
with hot focaccia baked in oven

Cold cuts 20,00

Coppa, selected cooked ham processed in the Veneto region,
prosciutto crudo dolce from Cormòns, buffalo mozzarella PDO
served with hot focaccia baked in oven

FRIED*

SMALL OMELETTES 5,00
choice between cacio e pepe / carbonara / classic / Nerano /
sausage and friarielli per piece

LE PRELIBATE 4,00
Classic French fries

LE SAPORITE 4,00
Rustic French fries with peel

CROCCHÈ 3,50
Potato croquettes

ARANCINA ROSSA 4,00
Bolognese-style rice arancina

ARANCINA BIANCA 4,00
White rice arancina with salami

MONTANARE PARTENOPEE

2,00

Small fried pizza with tomato sauce, fresh basil and Grana Padano PDO

MIXED FRIED (for two people)

14,00

Potato croquettes, rice arancina, montanara small fried pizza, pasta omelette

FIRST COURSES

Bigoli with chianina minced meat sauce

14,00

Lasagna bolognese

13,00

Lasagna with vegetables

13,00

Ravioli with herbs

12,00

SECOND COURSES

Parmigiana of aubergines

12,00

Beef meatballs with tomato sauce

12,00

Fresh burrata from Campania, red datterino tomatoes and hot focaccia

12,00

Pork homemade sausage and baked potatoes

10,00

Buffalo mozzarella PDO, beef heart tomato, oregano of the Mediterranean and fresh basil

12,00

CLASSIC PIZZAS

ONESTA

8,00

Italian peeled tomato, Fiordilatte of Naples, fresh basil, medium fruity extra virgin olive oil from Puglia

LIBERA

7,50

Italian peeled tomato, Cetara anchovies, Mediterranean oregano, white garlic and fresh basil, medium fruity extra virgin olive oil from Puglia

GENEROSA

11,00

Italian peeled tomato, PDO buffalo mozzarella, fresh basil, medium fruity extra virgin olive oil from Puglia

APPASSIONATA

11,00

Italian peeled tomato, Fiordilatte of Naples, Calabrian 'nduja from Spilinga, spicy Calabrian esplanade, fresh basil, medium fruity extra virgin olive oil from Puglia

GIUSTA

11,00

Italian peeled tomato, Fiordilatte of Naples, petals of Grana Padano PDO, selected cooked ham processed in the Veneto region, chiodini mushrooms, fresh basil, medium fruity extra virgin olive oil from Puglia

FANTASTICA

15,00

Fresh Burrata from Campania, prosciutto crudo dolce from Cormòns, red datterino tomatoes, fresh basil, medium fruity extra virgin olive oil from Puglia

SPLENDIDA

11,00

Fiordilatte of Naples, Provola of Naples, petals of Grana Padano PDO, Gorgonzola PDO, fresh basil, medium fruity extra virgin olive oil from Puglia

DISTINTA

13,00

Provola of Naples, courgette cream, courgette chips, parmesan cream, fresh basil, medium fruity extra virgin olive oil from Puglia

AFFETTUOSA

12,00

Mushroom eggplant, Naples Fiordilatte, Grana Padano PDO petals, fresh basil, medium fruity extra virgin olive oil from Puglia

EUFORICA	15,00
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Italian peeled tomato, Naples fiordilatte, selected cooked ham processed in the Veneto region, roasted artichokes in oil, pitted olives, chiodini mushrooms, fresh basil, medium fruity extra virgin olive oil from Puglia

PERFETTA	12,00
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Italian peeled tomato, Provola of Naples, cow's milk ricotta, pepper, fresh basil, medium fruity extra virgin olive oil from Puglia

AMABILE	11,00
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Sweet stretched bacon, chopped baked potatoes, Provola of Naples, pepper, fresh basil, medium fruity extra virgin olive oil from Puglia

BRIOSIA	10,00
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Mashed potato, Naples salami, Provola of Naples, pepper, fresh basil, medium fruity extra virgin olive oil from Puglia

COINVOLGENTE	12,00
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Baked Calzone: Italian peeled tomato, Naples fiordilatte, Naples salami, ricotta cheese, Grana Padano PDO, pepper, medium fruity extra virgin olive oil from Puglia

FAVOLOSO	12,00
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Baked Calzone: Italian peeled tomato, Naples Fiordilatte, selected cooked ham processed in the Veneto region, cow ricotta, Grana Padano PDO, pepper, medium fruity extra virgin olive oil from Puglia

SEASONAL PIZZAS

DELICATA	9,00
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Red datterino tomatoes, roasted artichokes in oil, chopped baked potatoes, fresh basil, medium fruity extra virgin olive oil from Puglia

GOLOSA	10,00
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Homemade pork sausage, baked potatoes, Provola of Naples, fresh basil, medium fruity extra virgin olive oil from Puglia

AUDACE	11,00
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Yellow and red pacchetelle del Vesuvio, capers from Salina, pitted olives, anchovies from Cetara, oregano from the Mediterranean, white garlic, fresh basil, medium fruity extra virgin olive oil from Puglia

RAGGIANTE

15,00

Fennel au gratin, cow stracciatella from Puglia, slices of orange, pitted olives, Mediterranean oregano, fresh basil, medium fruity extra virgin olive oil from Puglia

SORPRENDENTE

13,00

Cow ricotta, ciccioli, Provola of Naples, crumbled tarallo, fresh basil, medium fruity extra virgin olive oil from Puglia

SINCERA

15,00

Creamed cod, pitted olives, capers from Salina, Provola of Naples, grated lemon zest, pepper, fresh basil, medium fruity extra virgin olive oil from Puglia

ECCEZIONALE

12,00

Friarielli cream, Fiordilatte of Naples, selected cooked ham processed in the Veneto region, Grana Padano PDO petals, fresh basil, medium fruity extra virgin olive oil from Puglia

RAFFINATA

13,00

Endive, Provola of Naples, pitted olives, capers from Salina, flakes of Pecorino Romano, fresh basil, medium fruity extra virgin olive oil from Puglia

PANOZZI

IL DESIDERATO

9,00

Naples Fiordilatte, selected cooked ham processed in the Veneto region, red datterino tomatoes, petals of Grana Padano PDO, medium fruity extra virgin olive oil from Puglia

IL MAGNIFICO

10,00

Provola of Naples, prosciutto crudo dolce from Cormòns, medium fruity extra virgin olive oil from Puglia

IL TENACE

9,00

Endive, Provola of Naples, pitted olives, capers from Salina, flakes of Pecorino Romano, medium fruity extra virgin olive oil from Puglia

SALADS

GIOIOSA 12,00

Mixed salad, roasted artichokes in oil, red datterino tomatoes, Fiordilatte of Naples

DINAMICA 11,00

Spelt, feta, red and yellow datterino tomatoes, cucumbers, pitted olives

SIMPATICA 13,00

Mixed salad, Cetara tuna fillets, pitted olives, red and yellow datterino tomatoes

ENERGETICA 12,00

Fennel, oranges, pitted olives, anchovies from Cetara, black peppercorns, Mediterranean oregano

DESSERT*

Tiramisù 7,00

Sicilian mini cannoli, Piana degli Albanesi ricotta and chopped pistachios 2,00

Sicilian mini cannoli, ricotta with pistachio and chopped hazelnuts 2,00

Trio of Sicilian mini cannoli 5,00

Cheesecake 6,00

Lemon sorbet with rosemary infusion and Valdobbiadene prosecco 3,50

Zeppola with Nutella (3pcs.) 7,00

Morsel of fried wheat flour, Nutella and sugar

DRINK MENU

WATER

2,00

Acqua Panna glass bottle 50 cl

Acqua San Pellegrino glass bottle 50 cl

SOFT DRINKS

3,50

Coca cola glass bottle 33 cl / Coca Cola Zero glass bottle 33 cl

Fanta glass bottle 33 cl / Sprite glass bottle 33 cl

Chinotto glass bottle 27,5 cl / Tonic Water glass bottle 27,5 cl

Gazzosa glass bottle 27,5 cl

DRAFT BEERS

SMALL

MEDIUM

Ichnusa

4,00

5,50

Unfiltered Ichnusa

4,00

6,00

BOTTLED BEERS

6,00

ALLEGRA of Ci Sta 33 cl

Alc 4% vol - IPA

ICHNUSA 33 cl

Alc 4,9% vol

LAGUNITAS 35,5 cl

Alc 6,2% vol - IPA

RED WINES

MERLOT IGT 2018

Alc 14% vol - de Puppi Winery - FRIULI

GLASS

5,00

BOTTLE

18,00

CABERNET IGT 2018

Alc 13,5% vol - de Puppi Winery - FRIULI

23,00

MORELLINO DI SCANSANO DOCG

Alc 14,5 % vol - Cerreto Piano - TUSCANY

21,00

NEBBIOLO D'ALBA

Alc 14% vol - Roagna - PIEDMONT

24,00

CHIANTI SUPERIORE SASSOCUPO BIO

Alc 14% vol - Buccia Nera - TUSCANY

23,00

WHITE WINES

FRIULANO DOC 2019

Alc 13,5% vol - de Puppi Winery - FRIULI

5,00

18,00

RIBOLLA GIALLA IGT 2019

Alc 12,5% vol - de Puppi Winery - FRIULI

21,00

FALANGHINA BENEVENTANO IGT

Alc 13% vol - De Falco Wines - CAMPANIA

20,00

PECORINO BIO

Alc 12% vol - Spinelli - ABRUZZO

23,00

GEWURSTZTRAMINER

TRENTINO DOC 2020

Alc 12% Vol - Roeno Winery - TRENTINO

26,00

BUBBLES

RIBOLLA GIALLA SPUMANTE BRUT

Alc 12% vol - de Puppi Winery - FRIULI

20,00

PROSECCO DOC MILLESIMATO

EXTRA DRY

Alc 11% vol - Soligo - VENETO

22,00

COFFEE

2,00

Nespresso / Decaffeinated Nespresso

SPIRITS

3,50

Amaro Lucano / Amaro del Capo / Mirto Rosso / Licorice

COCKTAILS

SPRITZ

8,00

Aperol/Campari, Prosecco, Seltz

GIN TONIC

8,00

GIN LEMON

8,00

NEGRONI RISERVA

8,00

Martini Riserva Rubino, Martini Bitter Riserva,
Bombay Sapphire Gin

ST.GERMAIN HUGO

8,00

Bombay Dry Gin, Tonic water

VODKA TONIC

8,00

42below Vodka, Tonic water

VODKA LEMON

8,00

42below Vodka, Lemon

MOSCOW MULE

8,00

42below Vodka, Lime Juice, Ginger Beer

CUBA LIBRE

8,00

Bacardi Carta Oro, Coca Cola

PALOMA

8,00

Cazadores Blanco, Lime Juice, Grapefruit Soda

*Depending on the availability
on the market, some products may be frozen.
The complete list of allergens on the menu
is available, to consult it ask our staff.

SERVICE

Monday - Friday: lunch € 1.00, dinner € 2.00

Saturday - Sunday: lunch and dinner € 2.00

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