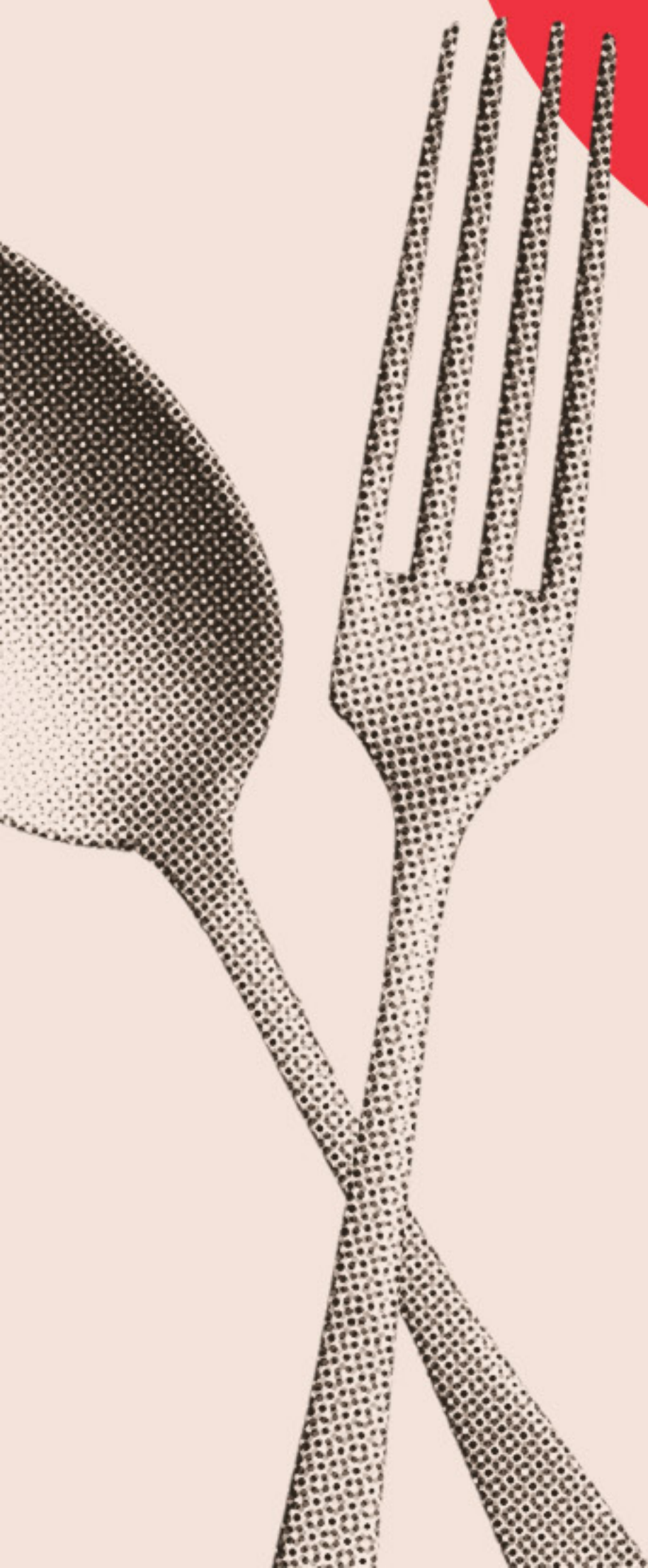




MENU



*ALL OUR PIZZAS,
PANOZZI AND FOCACCE
ARE PREPARED WITH 100%
ITALIAN ORGANIC SOFT
WHEAT FLOUR MIXTURE.*

CLASSIC PIZZAS

ONESTA 7,00

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

LIBERA 8,00

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

GENEROSA 10,00

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

APPASSIONATA 10,00

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

GIUSTA 10,00

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 12,00

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

SPLENDIDA 10,00

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

DECISA 10,00

Provola of Naples, Porchetta of Ariccia I.G.P., chopped baked potatoes, fresh basil, medium fruity extra virgin olive oil from Puglia

FELICE 10,00

Provola of Naples, speck flavored with a light note of smoked beech, pitted olives from the Ligurian Riviera, radicchio and fresh basil, medium fruity extra virgin olive oil from Puglia

DISTINTA 12,00

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

AFFETTUOSA 10,00

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

EUFORICA 12,00

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

SEASONAL PIZZAS

OTTIMISTA 11,00

Pumpkin cream, Provola of Naples, sweet stretched bacon, fresh basil, medium fruity extra virgin olive oil from Puglia

DELICATA 10,00

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

ENTUSIASTA 11,00

Provola of Naples, pork homemade sausage, broccoli, fresh basil, medium fruity extra virgin olive oil from Puglia

BRILLANTE 10,00

Provola of Naples, papacelle, pitted olivette from the Ligurian Riviera, capers from Salina, fresh basil, medium fruity extra virgin olive oil from Puglia

RIGOGLIOSA 12,00

Yellow and red pacchetelle del Vesuvio, Naples fiordilatte and Cetara tuna fillets, fresh basil, medium fruity extra virgin olive oil from Puglia

CURIOSA 10,00

Sautéed cabbage, Naples Fiordilatte, Gorgonzola PDO and flakes of pecorino Romano, fresh basil, medium fruity extra virgin olive oil from Puglia

GOLOSA 12,00

Homemade pork sausage, baked potatoes and provola of Naples, fresh basil, medium fruity extra virgin olive oil from Puglia

ADORABILE 12,00

Pumpkin cream, Gorgonzola PDO, roasted chestnuts, fresh basil, medium fruity extra virgin olive oil from Puglia

All our Pizzas are available also gluten-free
with a surcharge of € 2.50

FOCACCE

SEMPLICE 3,50

Maldon salt crystals, Mediterranean rosemary, medium fruity extra virgin olive oil from Puglia

RICCA 8,00

Focaccia stuffed with fresh Burrata from Campania, mortadella I.G.P. from Emilia Romagna and chopped pistachios

STUPENDA 8,00

Focaccia stuffed with fresh Burrata from Campania and prosciutto crudo dolce from Cormòns

SALADS

SIMPATICA 12,00

Mixed salad, Cetara tuna fillets, pitted olives from the Ligurian Riviera, red and yellow datterino tomatoes

PROFUMATA 12,00

Campania buffalo mozzarella PDO, beef tomato, Mediterranean oregano and fresh basil

GIOIOSA	12,00
Mixed salad, roasted artichokes in oil, red datterino tomatoes, Fiordilatte of Naples	
ENERGETICA	12,00
Fennel, oranges, pitted olives from the Ligurian Riviera, anchovies from Cetara, black peppercorns, Mediterranean oregano	
FIRST COURSES	
Baked anelletti from Palermo	10,00
Vegetable cream with croutons	7,00
APPETIZERS	
Cold cuts	10,00
(choice of selected cooked ham processed in the Veneto region, prosciutto crudo dolce from Cormòns, speck flavored with a slight note of smoked beech, PGI Emilian mortadella and pistachio grains) served with hot focaccia	
Trio of stuffed bruschetta	5,00
Parmigiana of aubergines and Fiordilatte	8,00
Fresh burrata from Campania, red datterino tomatoes and hot focaccia	12,00
Pork homemade sausage and friarielli	8,00
Pork homemade sausage and potatoes	8,00
Traditional Sicilian caponata	8,00

PAN BON

*30gr sandwiches of steamed rice**

VIVACE

Stracciatella, Cetara anchovies, lemon zest

3,50

DIVERTENTE

Stracciatella, smoked Norwegian salmon, chopped pistachios

3,50

NOTEVOLE

Friarelli and homemade pork sausage

3,50

CORAGGIOSO

Baked eggplant chunks, homemade pork sausage, petals of Grana Padano PDO. and Neapolitan style tomatoes

3,50

FRIED

LE PRELIBATE

Classic French fries*

4,00

LE SAPORITE

Rustic French fries with peel*

4,00

LE PANELLE

Traditional chickpea flour pancakes (5pcs)

4,00

MIXED FRY (for two people)

Chicken croquettes, goat cheese croquettes, potato and ham croquettes, potato and mushroom croquettes

9,00

PANOZZI

IL MAGNIFICO

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

7,00

IL DESIDERATO	7,00
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 SUPREMO	8,00
Creamy goat cheese, Norwegian smoked salmon, lemon zest, medium fruity extra virgin olive oil from Puglia	
L'AMATO	8,00
Pumpkin cream, Naples Fiordilatte, roasted artichokes in oil, pieces of baked potatoes, medium fruity extra virgin olive oil from Puglia	
IL DELIZIOSO	7,00
Naples Fiordilatte, red datterino tomatoes, radicchio leaves, pitted olives from the Ligurian Riviera, medium fruity extra virgin olive oil from Puglia	

DESSERT

Creamy tiramisu in a glass jar*	6,00
Pistachio cheesecake with chocolate and chopped hazelnuts	6,00
Sicilian mini cannoli, Piana degli Albanesi* ricotta and chopped pistachios	2,00
Sicilian mini cannoli, ricotta with pistachio and chopped hazelnuts	2,00
Sicilian cassatina	2,00
Sicilian baked cassata	6,00

WATER	2,00
Acqua Panna glass bottle 50 cl	
Acqua San Pellegrino glass bottle 50 cl	

SOFT DRINKS	3,00
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	3,50	5,50
Ichnusa non filtrata	4,00	6,00

BOTTLED BEERS	6,00
ALLEGRA di Ci Sta 33 cl	
Alc 4% vol - IPA	

RED WINES	GLASS	BOTTLE
MERLOT IGT 2018	5,00	15,00
Alc 14% vol - de Puppi Winery		
CABERNET IGT 2018		15,00
Alc 13,5% vol - de Puppi Winery		
NERO D’AVOLA BIO	5,00	15,00
Vegan DOC Sicilia		
Alc 13% vol - Nicosia Cellars		
FRAPPATO IGT Terre Siciliane		15,00
Alc 12,5% vol - Nicosia Cellars		

WHITE WINES		GLASS	BOTTLE
RIBOLLA GIALLA IGT 2019 Alc 12,5% vol - de Puppi Winery		5,00	15,00
FRIULANO DOC 2019 Alc 13,5% vol - de Puppi Winery			15,00
GRILLO DOC Sicilia Alc 12,5% vol - Nicosia Cellars		5,00	15,00
INSOLIA BIO DOC Sicilia Alc 13% vol - Fondo Filara Estate			15,00
SPARKLING WINES			
RIBOLLA GIALLA SPUMANTE BRUT Alc 12% vol - de Puppi Winery		5,00	20,00
FRANCIACORTA CUVÉE IMPERIAL BRUT Alc 12,5% vol - Berlucchi			45,00
PROSECCO SUPERIORE DOCG CONTRADAGRANDA BRUT Alc 11,5% vol - Masottina Conegliano		5,00	20,00
PROSECCO ROSÉ DOC TREVISO VIAVENTI BRUT Alc 11% vol - Masottina Conegliano			20,00
ZAMMÙ Water with Sicilian anise			1,00
COFFEE Nespresso / Decaffeinated Nespresso			1,50
SPIRITS Amaro Lucano / Amaro del Capo / Mirto Rosso Licorice / Nocino			3,00

COCKTAIL

SPRITZ

Aperol/Campari, Prosecco, Seltz

6,00

GIN TONIC

Bombay Dry Gin, Tonic water

8,00

GIN LEMON

Bombay Dry Gin, Lemon

8,00

NEGRONI RISERVA

Martini Riserva Rubino, Martini Bitter Riserva,
Bombay Sapphire Gin

8,00

ST.GERMAIN HUGO

Bombay Dry Gin, Tonic water

8,00

VODKA TONIC

42below Vodka, Tonic water

8,00

VODKA LEMON

42below Vodka, Lemon

8,00

MOSCOW MULE

42below Vodka, Lime Juice, Ginger Beer

8,00

CUBA LIBRE

Bacardi Carta Oro, Coca Cola

8,00

PALOMA

Cazadores Blanco, Lime Juice, Grapefruit Soda

8,00

CLASSIC PIZZAS BY THE SLICE

ONESTA 5,00

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

LIBERA 6,00

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

GENEROSA 8,00

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

APPASSIONATA 8,00

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

GIUSTA 8,00

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 8,00

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

SPLENDIDA 7,00

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

DECISA 7,00

Provola of Naples, Porchetta of Ariccia I.G.P., chopped baked potatoes, fresh basil, medium fruity extra virgin olive oil from Puglia

FELICE 7,00

Provola of Naples, speck flavored with a light note of smoked beech, pitted olives from the Ligurian Riviera, radicchio and fresh basil, medium fruity extra virgin olive oil from Puglia

DISTINTA 8,00

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

AFFETTUOSA 7,00

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

EUFORICA 8,00

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

SEASONAL PIZZAS BY THE SLICE

OTTIMISTA 8,00

Pumpkin cream, Provola of Naples, sweet stretched bacon, fresh basil, medium fruity extra virgin olive oil from Puglia

DELICATA 7,00

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

ENTUSIASTA 8,00

Provola of Naples, pork homemade sausage, broccoli, fresh basil, medium fruity extra virgin olive oil from Puglia

BRILLANTE 7,00

Provola from Naples, papaccelle, pitted olivette from the Ligurian Riviera, capers from Salina, fresh basil, medium fruity extra virgin olive oil from Puglia

RIGOGLIOSA 8,00

Yellow and red pacchetelle del Vesuvio, Naples fiordilatte and Cetara tuna fillets, fresh basil, medium fruity extra virgin olive oil from Puglia

CURIOSA 7,00

Sautéed cabbage, Naples Fiordilatte, Gorgonzola PDO and flakes of pecorino Romano, fresh basil, medium fruity extra virgin olive oil from Puglia

GOLOSA

8,00

Homemade pork sausage, baked potatoes and provola of Naples, fresh basil, medium fruity extra virgin olive oil from Puglia

ADORABILE

8,00

Pumpkin cream, Gorgonzola PDO, roasted chestnuts, fresh basil, medium fruity extra virgin olive oil from Puglia

All our Pizzas by the slice are available
also gluten-free with a surcharge of € 2.50

*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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