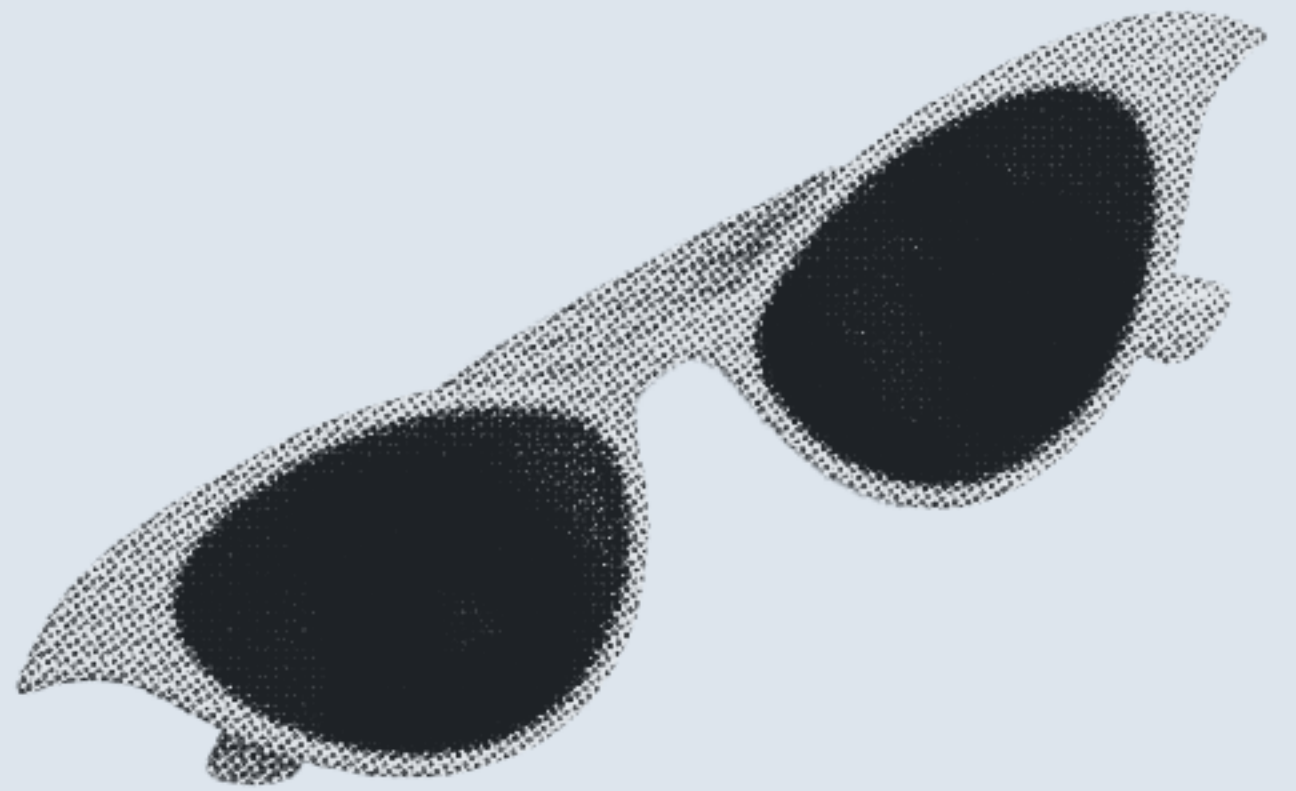




MENU



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

APPETIZERS

Bruschetta of the day	2,50
Trio of stuffed bruschetta	6,50
Low round focaccia baked in the oven	3,00
Cold cuts Coppa, selected cooked ham, prosciutto crudo dolce, served with focaccia	16,00
Cold cuts with buffalo mozzarella Coppa, selected cooked ham, prosciutto crudo dolce, buffalo mozzarella, served with focaccia	20,00

FRIED*

LE FRITTATINE Mini omelettes: choice between cacio e pepe / classic	5,00 per piece
LE PRELIBATE Classic French fries	4,00
LE SAPORITE Rustic French fries with peel	4,00
CROCCHÈ Potato croquettes	4,00
ARANCINA ROSSA Bolognese-style rice arancina	5,00
MONTANARA PARTENOPEA Small fried pizza with tomato sauce, fresh basil and Grana Padano	2,00

**MONTANARA WITH ANCHOVIES
AND PISTACHIO** 5,00

Small fried pizza stuffed with burrata, Cetara anchovies,
chopped pistachios, fresh basil

MONTANARA WITH BURRATA AND CRUDO 4,00

Small fried pizza stuffed with burrata, prosciutto crudo dolce,
fresh basil

MIXED FRIED (for two people) 18,00

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

SECOND COURSES

Fresh Campania burrata, red date tomatoes
and warm focaccia 12,00

Beef meatballs with tomato sauce 13,00

Pork homemade sausage and baked potatoes 11,00

Caprese with buffalo mozzarella, beef heart tomato,
oregano and fresh basil 13,00

Frisella with buffalo mozzarella, tuna fillets,
red date tomatoes, Tropea onion and fresh basil 16,00

CLASSIC PIZZAS

ONESTA	8,00
Peeled tomato, fiordilatte, fresh basil, extra virgin olive oil	
LIBERA	7,00
Peeled tomato, Cetara anchovies, oregano, garlic, fresh basil, extra virgin olive oil	
GENEROSA	12,00
Peeled tomato, buffalo mozzarella, fresh basil, extra virgin olive oil	
APPASSIONATA	11,00
Peeled tomato, fiordilatte, Calabrian 'nduja, spicy esplanade, fresh basil, extra virgin olive oil	
GIUSTA	12,00
Peeled tomato, fiordilatte, Grana Padano petals, selected cooked ham, chiodini mushrooms, fresh basil, extra virgin olive oil	
FANTASTICA	17,00
Burrata Campana, prosciutto crudo dolce, red date tomatoes, fresh basil, extra virgin olive oil	
SPLENDIDA	11,00
Fiordilatte, provola cheese, Grana Padano petals, gorgonzola, fresh basil, extra virgin olive oil	
DISTINTA	13,00
Provola cheese, zucchini cream, provolone del monaco, fresh basil, extra virgin olive oil	
AFFETTUOSA	11,00
Mushroom aubergines, fiordilatte, Grana Padano petals, fresh basil, extra virgin olive oil	
EUFORICA	14,00
Peeled tomato, fiordilatte, selected cooked ham, roasted artichokes in oil, pitted olives, chiodini mushrooms, fresh basil, extra virgin olive oil	
PERFETTA	10,00
Peeled tomato, provola cheese, cow's milk ricotta, pepper powder, fresh basil, extra virgin olive oil	
AMABILE	11,00
Sweet bacon, baked potato chunks, provola cheese, pepper powder, fresh basil, extra virgin olive oil	

BRIOSIA 11,00

Mashed potato, Naples salami, provola cheese, pepper powder, fresh basil, extra virgin olive oil

ESAGERATA 12,00

Wüstel, provola cheese, fries, fresh basil, extra virgin olive oil

COINVOLGENTE 12,00

Baked Calzone: peeled tomato, fiordilatte, Naples salami, cow's milk ricotta, Grana Padano, pepper powder, extra virgin olive oil

FAVOLOSO 12,00

Baked Calzone: peeled tomato, fiordilatte, selected cooked ham, cow's milk ricotta, Grana Padano, pepper powder, extra virgin olive oil

SEASONAL PIZZAS

DELICATA 9,00

Red date tomatoes, artichokes in oil, chopped baked potatoes, fresh basil, extra virgin olive oil

GOLOSA 12,00

Homemade pork sausage, chopped baked potatoes, provola cheese, fresh basil, extra virgin olive oil

SOLARE 16,00

Fiordilatte, yellow date tomatoes, Cetara anchovies, burrata, lemon slices, fresh basil, extra virgin olive oil

AUDACE 11,00

Yellow and red Vesuvius pacchetelle, capers, pitted olives, Cetara anchovies, oregano, garlic, fresh basil, extra virgin olive oil

LEALE 12,00

Friggitelli, red Vesuvius pacchetelle, provola cheese, pecorino, a hint of tomato, fresh basil, extra virgin olive oil

CARISMATICA 13,00

Red date tomatoes, lard, fiordilatte, basil pesto, fresh basil, extra virgin olive oil

INCANTEVOLE 15,00

Yellow date tomatoes, fiordilatte, prosciutto crudo dolce, wild rocket, fresh basil, extra virgin olive oil

OTTIMISTA 15,00

Caramelized onion, fiordilatte, capers, pitted olives, tuna fillets, fresh basil, extra virgin olive oil

PANNOZZI

IL DESIDERATO 9,00

Fiordilatte, selected cooked ham, red date tomatoes, Grana Padano petals, extra virgin olive oil

IL MAGNIFICO 10,00

Provola cheese, prosciutto crudo dolce, extra virgin olive oil

VALOROSO 9,00

Mashed potato, provola cheese, pepper powder, Naples salami, extra virgin olive oil

SALADS

GIOIOSA 15,00

Mixed salad, artichokes in oil, red date tomatoes, fiordilatte

SIMPATICA 16,00

Mixed salad, tuna fillets, pitted olives, red and yellow date tomatoes

ENTUSIASTA 13,00

Mixed salad, friggirelli, red date tomatoes, celery

DINAMICA 11,00

Spelt, feta cheese, red and yellow date tomatoes, cucumbers, pitted olives

ARMONIOSA 12,00

Quinoa, yellow date tomatoes, tuna fillets,
pitted olives, celery

EQUILIBRATA 13,00

Mixed salad, quinoa, red date tomatoes, tuna fillets,
Tropea onion, pitted olives

DESSERT*

Tiramisù 8,00

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

Wild berry cheesecake 8,00

Lemon sorbet with rosemary infusion
and Valdobbiadene prosecco 3,50

Zeppola with Nutella or ricotta cream
or pistachio cream (3pcs. of the same type) 7,00

Trio of zeppole 7,00
Nutella, Piana degli Albanesi ricotta, pistachio cream

A TRUE JOURNEY THROUGH THE EXCELLENCE OF ITALY:

*from Apulian medium-fruity evo oil
to Neapolitan fiordilatte mozzarella,
from Italian peeled tomatoes
to Cetara's anchovies.*

*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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