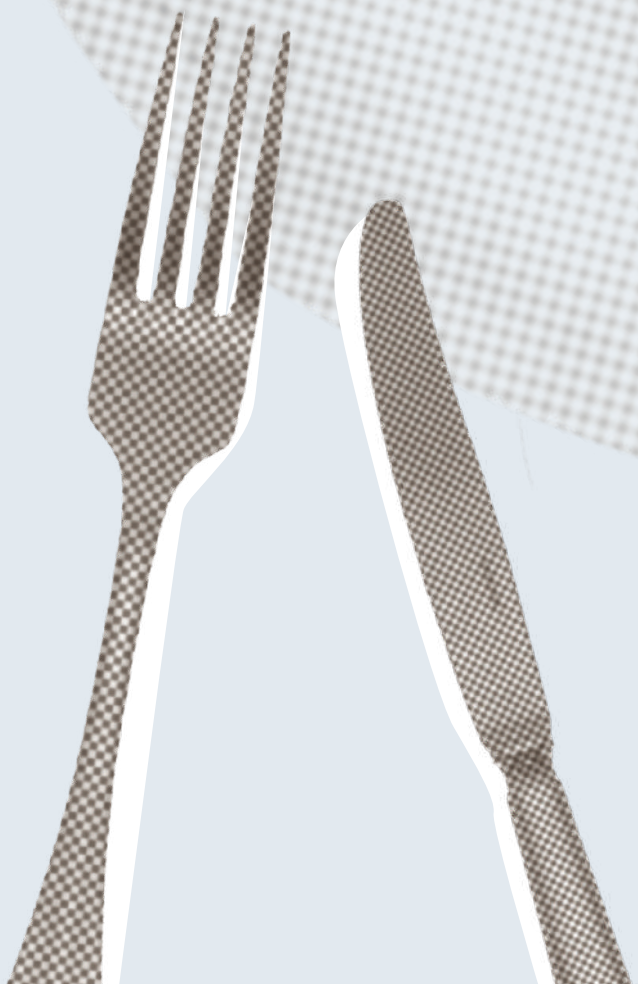


MENU



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

APPETIZERS*

Bruschetta with butter, anchovies and lemon zest (2 pieces)	5,00
Bruschetta with cherry tomatoes and fresh basil (2 pieces)	5,00
Bruschetta with raw sweet ham and burrata (2 pieces)	6,00
Trio of stuffed bruschetta	7,00
Low round focaccia baked in the oven	3,00
Fried gnocchi: served with our sauce	2,50
Le Frittatine (Mini omelettes): choice between cacio e pepe / classic	5,00
Potato croquettes	4,00
Bolognese-style rice arancina	4,00
Le Prelibate: classic French fries	5,00
Le Saporite: rustic French fries with peel	5,00
Montanara partenopea: small fried pizza with tomato sauce, fresh basil and Grana Padano	2,00
Montanara crudo and burrata: small fried pizza with raw sweet ham and burrata	3,00
Mixed fried (for two people): potato croquettes, rice arancina, montanara small fried pizza, pasta omelette	16,00
Stuffed morsels: provola and raw sweet ham / buffalo mozzarella and raw sweet ham / buffalo mozzarella and cherry tomatoes	2,50 each

OUR SMALL KITCHEN*

Ricotta and spinach ravioli, with fresh red datterino tomatoes and Grana Padano	9,00
Gnocchi with tomato sauce	8,00
Lasagna bolognese	13,00
Lasagna with vegetables	13,00
Pork homemade sausage and baked potatoes	11,00
Fassona meatballs on a bed of tomato, stracciatella and lemon zest	13,00
Eggplant parmigiana	10,00
Chicken cutlet with a side of baked / fried potatoes	13,00
Caprese with buffalo mozzarella, beef heart tomato, oregano and fresh basil	13,00
Fried dish: calamari and prawns	18,00

SALADS

CAESAR SALAD	12,00
Iceberg lettuce, chicken, crispy bacon, flakes of Grana Padano, crunchy croutons and Caesar sauce	
SERENA	10,00
Iceberg lettuce, yellow and red datterino tomatoes, tuna fillets, pitted black olives, celery	
SEMPLICE	10,00
Red and yellow datterino tomatoes, burrata and pitted black olives	

PIZZE CLASSICHE

ONESTA	8,00
Peeled tomato, fiordilatte, fresh basil, extra virgin olive oil	
LIBERA	9,00
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, sweet raw ham, red date tomatoes, fresh basil, extra virgin olive oil	
SPLENDIDA	9,00
Fiordilatte, provola cheese, Grana Padano petals, gorgonzola, fresh basil, extra virgin olive oil	
DISTINTA	11,00
Provola cheese, zucchini cream, cave-aged smoked caciocavallo, fresh basil, extra virgin olive oil	
AFFETTUOSA	10,00
Mushroom aubergines, fiordilatte, Grana Padano petals, fresh basil, extra virgin olive oil	
EUFORICA	12,00
Peeled tomato, fiordilatte, selected cooked ham, roasted artichokes in oil, pitted olives, chiodini mushrooms, fresh basil, extra virgin olive oil	

FELICE	13,00
Tuna fillets, fiordilatte, green beans, yellow datterino tomatoes, basil, lemon zest, extra virgin olive oil	
AMABILE	10,00
Sweet bacon, baked potato chunks, provola cheese, pepper powder, fresh basil, extra virgin olive oil	
BRIOSIA	9,00
Mashed potato, Naples salami, provola cheese, pepper powder, fresh basil, extra virgin olive oil	
ESAGERATA	9,00
Würstel, provola cheese, fries, fresh basil, extra virgin olive oil	
SPENSIERATO	9,00
<i>Baked Calzone:</i> provola, curly escarole, pitted black olives, capers, Grana Padano, fresh basil, extra virgin olive oil	
FAVOLOSO	10,00
<i>Baked Calzone:</i> peeled tomato, fiordilatte, selected cooked ham, cow's milk ricotta, Grana Padano, pepper powder, extra virgin olive oil	

SEASONAL PIZZAS

DELICATA	7,00
Red datterino tomatoes, artichokes in oil, chopped baked potatoes, fresh basil, extra virgin olive oil	
GARBATA	9,00
Peppers, courgettes, aubergines, fiordilatte, cave-aged smoked caciocavallo, fresh basil, extra virgin olive oil	
SPETTACOLARE	12,00
Courgette cream, cow's milk caprino, coppa, dried chili pepper threads, fresh basil, extra virgin olive oil	

VIVACE 12,00
Yellow datterino cream, cow's milk ricotta,
sweet raw ham, chives, extra virgin olive oil

SOLARE 18,00
Fiordilatte, yellow datterino tomatoes, Cetara anchovies,
burrata, lemon slices, fresh basil, extra virgin olive oil

PANOZZI

IL DESIDERATO 8,00
Fiordilatte, selected cooked ham, red date tomatoes,
Grana Padano petals, extra virgin olive oil

IL MAGNIFICO 10,00
Provola cheese, sweet raw ham, extra virgin olive oil

IL VALOROSO 7,00
Mashed potato, provola cheese, pepper powder,
Naples salami, extra virgin olive oil

DESSERTS*

Tiramisù	6,00
Sicilian mini cannoli, Piana degli Albanesi ricotta and chopped pistachios	2,50
Cheesecake of the day	8,00
Zeppola with Nutella or Piana degli Albanesi ricotta or pistachio cream (3pcs. of the same type)	6,00
Tris of zeppole Nutella, Piana degli Albanesi ricotta, pistachio cream	6,00
MINI DESSERTS IN A GLASS Tiramisù / Decomposed cannoli / Cheesecake of the day	1,50 each

FOR THE LITTLE ONES

GOLOSINO MENU 10,00

A dish of your choice between: Mini pizza Onesta, Mini pizza Esagerata, Chicken cutlet with french fries, gnocchi with tomato sauce

A Zeppola of your choice between Nutella and Pistachio Cream

A soft drink of your choice or a bottle of water

YOU FEEL IT WHEN SOMETHING IS GOOD:

we will not bore you with long-winded descriptions. Pizza is simply mastery in the choice and combination of good ingredients.

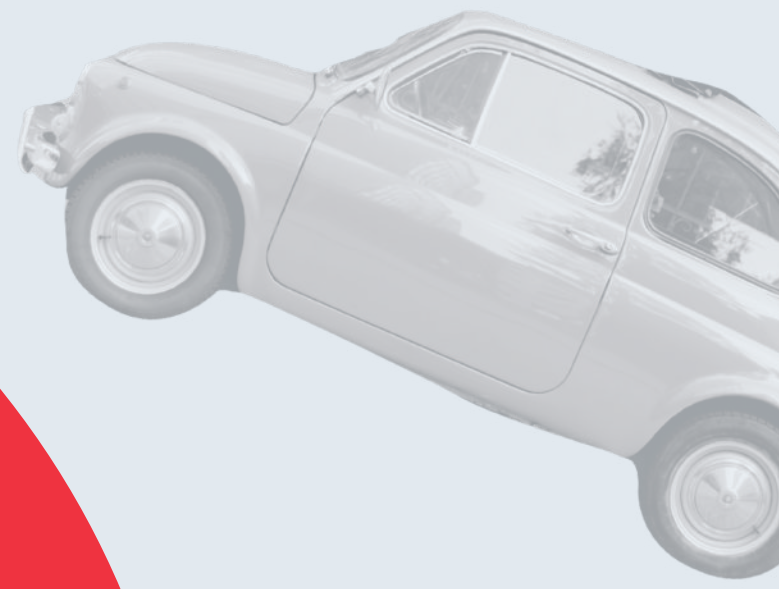
**Discover them all on our website
cistapizza.com**

*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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