

BREAKING NEWS



SCIANTUSI

ITALIAN FOOD LOVERS

First Edition, November 2016

STARTERS

(TO BEGIN WITH)...

- RUSTIC BRUSCHETTA** €2.00
Garlic bread with extra virgin oil, salt oregano and chili
- TRADITIONAL BRUSCHETTA** €3.00
Tomatoes, extra virgin olive oil, salt, oregano and fresh basil
- SALMON BRUSCHETTA** €4.50
Philadelphia cream cheese, rocket leaves, smoked salmon and caviar
- CAPRESE** €9.00
Mediterranean tomatoes, Bufala mozzarella, extra virgin olive oil, and fresh basil
- PARMIGIANA** €7.50
Fried aubergines, mozzarella fior di latte, tomatoes and fresh basil
- TAGLIERE (FOR 2)** €19.50
A hand-picked selection of Italian cured meats and cheeses, served with fruit and honey
- OCTOPUS SALAD** €12.00
Served slightly warm, with potatoes, celery, carrots, garlic, parsley, green olives and extra virgin olive oil
- MUSSEL AND CLAM SOUP** €10.00
Soup of mussels and clams steamed in white wine and parsley



Naples, 20th September, 2016. Aleandro and Flavio, co-owners and pizza makers at Sciantusi, kneading the authentic Neapolitan pizza dough.

나폴리 정통 피자 교육 현장

A Passion for Pizza

The Associazione Verace Pizza Napoletana, in Naples, Italy, is committed to preserving the traditional skills and techniques used to make genuine Neapolitan pizza.



South Korea, 2nd November, 2016, Flavio, Sciantusi co-owner and pizza maker attending a convention about authentic Neapolitan pizza, held at AVPN, Seoul.

KIDS' MENU

- MINI PENNE NAPOLI** €6.00
With tomato sauce
- CHICKEN NUGGETS** €7.50
Served with fries
- FISH FINGERS** €7.50
Served with fries
- CHICKEN CUTLET** €8.00
Served with fries
- PATAPIZZA** €6.50
Mini Margherita pizza with sausage and fries

SALAD CORNER

- CONTADINA** €6.00
Mixed salad with seasonal vegetables
- AVECESARE** €7.90
Lettuce, Caesar dressing, Grana shavings, croutons and extra virgin olive oil
- RUSPANTE** €8.50
Lettuce, grilled chicken, cherry tomatoes, sweet corn and Grana shavings
- PASTORELLA** €9.90
Lettuce, pears, goat's cheese, walnuts, croutons, acacia honey and extra virgin olive oil
- FAVIGNANA** €8.90
Lettuce, tuna in extra virgin olive oil, cherry tomatoes, green olives, onions and capers
- SCILLA & CARIDDI** €7.90
Sicilian oranges, anchovies, spring onion, green olives and fresh chili



Al Valenti, famous Italian artist and comic, gives his version of a review for Sciantusi, with special dedication to Gaetano and sons.

From the frying pan

- CLASSIC NEAPOLITAN FRIED PASTRY** €9.50
Panzerotto (fried savoury pastry) filled with sausage and broccoli rabe; panzerotto with Neapolitan salami and provolone cheese; mini bufala ricotta bites and mini fried pizza
- DON GAETANO'S CUOPPO** €9.00
Potato croquette, breaded rice balls filed with meat sauce; fried breaded mini mozzarella balls; mini zeppoli with anchovies
- SEAFOOD CUOPPO** €10.00
Battered calamari, prawns and fish fillet
- GARDEN VEGETABLE CUOPPO** €8.50
Mix of battered seasonal garden vegetables
- BREADED AUBERGINE ROLLS** €8.00
Smoked provolone cheese

OUR HOMEMADE PASTA

SPAGHETTI NAPOLI €7.50
D.O.P tomato sauce and fresh basil

SPAGHETTI A.O.P €7.00
Classic recipe with garlic, olive oil and chili, served with a sprinkling of parsley

RIGATONI CARBONARA €9.50
Traditional recipe from the Lazio region, with egg yolk, Norcia pork cheeks, pecorino Romano and black pepper

GNOCCHI ALLA SORRENTINA €9.80
Potato gnocchi (dumplings) served with tomato sauce, mozzarella fior di latte, grana Padano and fresh basil, cooked in salamander and served on a terracotta plate

CHEF ANGELO'S TAGLIATELLE €16.50
Strips of beef fillet with tomato, onion, garlic, fresh basil and a pinch of chili, served with green tagliatelle

TAGLIOLINI WITH PORCINI MUSHROOMS AND NORCIA TRUFFLE €16.80
Homemade string pasta with porcini mushrooms from Etna and Norcia truffle, seasoned with a little garlic, onion and parsley, lightly steamed in white wine

RIGATONI SALMON €12.50
Served with caviar and parsley



We have a selection of Italian dry pasta and gluten free pasta

RIGATONI PRIMAVERA €9.00
Served with Genovese pesto, crushed tomatoes, mozzarella fior di latte and fresh basil

SIRACUSAN SPAGHETTI €14.50
Traditional Sicilian dish with anchovies, crushed tomatoes, black olives, capers, pine nuts and toasted breadcrumbs, lightly steamed in white wine

SEAFOOD SCIALATIELLI €15.90
Mixed seafood accompanied by a touch of garlic, tomatoes and extra virgin olive oil

SPAGHETTI WITH VONGOLE €13.50
Lightly steamed in white wine and served with a light sprinkling of parsley



GNOCCHI MARECHIARO €13.90
Potatoes dumplings served with clams and shrimps with marinated zucchini and crushed tomatoes

LOBSTER TAGLIATELLE €24.50
Half-lobster served with our tagliatelle and tomatoes

PACCHERI PALERMITANA €14.50
Fresh paccheri with swordfish, aubergines, Pachino cherry tomatoes and mint

TAGLIATELLE GAMBERO ROSSO €19.50
Marinated red shrimps from Mazara and Campisi tuna fillet paté, served with our homemade tagliatelle, chopped pistachios from Bronte and parsley

THE FRYING PAN AND THE FIRE

GRILLED CHICKEN BREAST €14.90
add Curry sauce

SALTIMBOCCA ALLA ROMANA €16.90
Tender veal medallions with prosciutto ham and sage, steamed in white wine

"SCOTTONA" BEEF FILLET 300GR €19.50
add Barolo sauce
Served with Pachino cherry tomatoes, rocket leaves and grana Padano shavings

GRILLED FILLET STEAK 300GR €21.50
add Barolo sauce

SPICY ROOSTER 500GR €16.50

GRILLED OR FRIED CALAMARI €21.50

GRILLED SWORDFISH €19.50
Local marinated swordfish, grilled OR served with tomatoes, olives and capers

ALL OUR MAIN COURSES INCLUDE ONE SIDE DISH OF YOUR CHOICE.



GRILLED SALMON €18.90
add Limoncello sauce

GRILLED RED MAZARA PRAWNS €24.90

MIXED GRILL/PAN FRIED FISH WITH CALAMARI, KING PRAWNS AND SWORDFISH €24.00

LOBSTER IN BEER €26.00
HALF WHOLE LOBSTER €49.00

SIDE DISHES

MIXED SALAD €3.00
CAPONATA €3.00
GRILLED VEGETABLES €3.00
ROAST POTATOES €3.00
STEAK HOUSE FRIES €3.00
RUSTIC FRIES €3.00

SAUCES

MUSHROOM €2.50
GREEN PEPPER €2.50
LIMONCELLO €2.50
BAROLO €2.50
BEER €2.50
CURRY €2.50

PIZZAS

FOCACCIA €5.50
Classica focaccia with extra virgin olive oil and oregano

MARGHERITA €6.40
San Marzano tomatoes, mozzarella fior di latte Campana, extra virgin olive oil and fresh basil

MARINARA €5.90
San Marzano tomatoes, garlic, origano, extra virgin olive oil and fresh basil

TOTO E PEPPINO €6.20
Half pizza Margherita and half Marinara Meta' – tradition requires that one taste both!

BUFALINA €7.90
San Marzano tomatoes, Bufala mozzarella, extra virgin olive oil and fresh basil

DIAVOLA €7.50
San Marzano tomatoes, mozzarella fior di latte, spicy salami, extra virgin olive oil and fresh basil

SICILIANA €7.90
San Marzano tomatoes, mozzarella fior di latte, Sicilian aubergines, salted ricotta, extra virgin olive oil and fresh basil

ROMANA €7.90
San Marzano tomatoes, mozzarella fior di latte, anchovies, capers, oregano, extra virgin olive oil and fresh basil

QUATTRO STAGIONI €8.90
San Marzano tomatoes, mozzarella, Chiaramonte Gulfi ham, Neapolitan salami, sausage, fresh champignon mushrooms, extra virgin olive oil and fresh basil

CAPRICCIOSA €8.50
San Marzano tomatoes, mozzarella fior di latte, Chiaramonte Gulfi ham, artichokes, fresh champignon mushrooms, black olives extra virgin olive oil and fresh basil

QUATTRO FORMAGGI €8.90
Mozzarella fior di latte, smoked provola, gorgonzola cream, grana Padano, extra virgin olive oil and fresh basil

AMERICANA €7.50
San Marzano tomatoes, mozzarella fior di latte, sausage, fries, extra virgin olive oil and fresh basil

TONNATA €8.50
San Marzano tomatoes, mozzarella fior di latte, tuna, onion, black olives, extra virgin olive oil and fresh basil

CIRUZZO €9.00
Mozzarella fior di latte, pork sausage from the Iblei Mountains, fresh champignon mushrooms, extra virgin olive oil and fresh basil

SPACCANAPOLI €9.50
Smoked provola, pork sausage from the Iblei Mountains, Neapolitan broccoli rabe, extra virgin olive oil and fresh basil

NORCINA €9.90
Mozzarella fior di latte, gorgonzola cream, artichokes, Norcia pork cheeks, extra virgin olive oil and fresh basil

LA VEGANA €8.00
Pumpkin purée, seasonal vegetables, extra virgin olive oil and fresh basil

PAESANA €8.50
Pumpkin purée, pork sausage from the Iblei Mountains, zucchini, extra virgin olive oil and fresh basil

DELICATA €9.50
Mozzarella fior di latte
Raw ingredients: rocket leaves, Pachino cherry tomatoes, Parma ham, grana Padano shavings, extra virgin olive oil and fresh basil

CALZONE CLASSICO €9.00
San Marzano tomatoes, mozzarella fior di latte, smoked provola, Chiaramonte Gulfi ham, eggs, extra virgin olive oil and fresh basil

CALZONE NAPOLETANO €9.50
Bufala ricotta, mozzarella fior di latte, smoked provola, Neapolitan salami, mix of chopped bell peppers, extra virgin olive oil and fresh basil

PIZZA FRITTA €10.50
Fried closed pizza, with Bufala ricotta, mozzarella fior di latte, smoked provola, Neapolitan salami OR ham, mix of chopped bell peppers and fresh basil

Extra regular ingredients €1.50

Extra gourmet ingredients €6.50

We serve gluten free pizza,
at an extra cost of €3.00



“ FATTE NA PIZZA CÀ
PUMMAROLA 'NCOPPA E
VEDRAI CHE IL MONDO TI
SORRIDERÀ

(PINO DANIELE)

GOURMET SELECTION

SCIANTUSA €11.00
Mozzarella fior di latte, Bufala ricotta, donkey mortadella, chopped pistacchios, extra virgin olive oil and fresh basil

MARELUNA €11.50
San Marzano tomatoes, seafood mix, extra virgin olive oil and fresh basil

FARFALLA €10.90
Triple-flavour pizza: one third Spacca Napoli, a Margherita centre and finally Calzone Napoletano

DONNA CONCETTA €11.50
Cornicione pizza with (upturned crust, framing the pizza, filled with Bufala ricotta), San Marzano tomatoes, mozzarella fior di latte, Pachino cherry tomatoes, grana Padano, extra virgin olive oil and fresh basil

DONNA PATRIZIA €13.00
Cornicione pizza filled with Bufala ricotta, mozzarella fior di latte, Battipaglia yellow date tomatoes, Norcia pork cheeks, pistacchios, olive oil and fresh basil

ARLECCHINO €12.00
Pumpkin purée
Raw ingredients: rocket leaves, yellow Battipaglia date tomatoes, Pachino cherry tomatoes, Bufala mozzarella bites, grana Padano shavings, extra virgin olive oil and fresh basil



SCIANTUSI'S BURGERS

VEGAN €7.80

Burger made with sweetcorn, zucchini, tomatoes, and potatoes, served with caramelized onions and cherry jam

CHICKEN €8.50

Served with smoked Provola cheese, curry sauce, rocket leaves and onions in sweet and sour sauce

BEERBURGER €9.50

Served with Piedmont heifer burger, marinated in beer and served with lettuce, caramelized onions, goat's cheese and Worcestershire sauce

ANGUS €8.90

Served with lettuce, tomatoes and raw onions

RAGUSAN BOVINE €9.50

Served with crispy Norcia pork cheek sweet and sour onions, lettuce and barbecue sauce

DONKEY €9.90

Served with mozzarella fior di latte, sautéed champignon mushrooms, sweet and sour onions, lettuce and barbecue sauce

SALMONE €12.90

Served with salmon fillet served with rocket leaves, tartar sauce and caviar

Made with free range meat. Our burgers, unique in their own way, are served with fries

PANUOZZI

SERVED ONLY FOR LUNCH FROM TUESDAY TO SATURDAY

Stuffed buns made from pizza dough served with rustic fries

*Additional Bufala mozzarella €2.00

A`MARENN €5.90

Mozzarella fior di latte, Chiaramonte Gulfi ham, fresh basil and extra virgin olive oil

PICCANTINO €6.50

Mozzarella fior di latte, spicy salami, fresh champignon mushrooms, fresh basil and extra virgin olive oil

O`CAFON €7.00

Smoked Provola cheese, pork sausage from the Iblei Mountains and Neapolitan broccoli rabe

PRIMAVERA €7.50

Mozzarella fior di latte, Parma ham, rocket leaves, grana Padano, fresh basil and extra virgin olive oil

O`STALLONE €7.90

Horse meat steamed in vinegar, Swiss cheese and onion



DESSERTS

CASSATA SICILIANA	€5.00
DON NUZZO	€5.00
RUM BABA	€4.00
CANNOLO SICILIANO	€3.50
TIRAMISU	€4.00
CHOCOLATE FONDANT with vanilla ice cream	€6.00
RICOTTA AND PEARS	€5.00
ALMOND PARFAIT	€4.50
CHOCOLATE MOUSSE with forest fruit coulis	€5.00
CHEF'S CHEESE CAKE	€5.00
MINI PIZZA WITH NUTELLA	€5.00

BEVERAGES

STILL WATER 75CL	€3.70
STILL WATER 33CL	€1.90
SPARKLING WATER 75CL	€3.70
SPARKLING WATER 33CL	€1.90
COCACOLA	€1.80
COCAZERO	€1.80
FANTA	€1.80
SPRITE	€1.80
CHINOTTO SAN PELLEGRINO	€1.80
BITTER LEMON	€1.80
TONIC WATER	€1.80
ICE TEA PEACH	€2.00
ICE TEA LEMON	€2.00
FRUIT JUICES & NECTARS	€2.30

BEERS

CISK LAGER ON TAP PINT	€3.80
CISK LAGER ON TAP HALF PINT	€2.00
HEINEKEN	€2.50
STELLA ARTOIS	€3.00
CORONA	€3.00
PERONI NASTRO AZZURRO	€3.00
MORETTI RICETTA ORIGINALE	€3.00
MORETTI BAFFO D'ORO	€3.50



HOT DRINKS

INSTANT	€1.10
ESPRESSO	€1.20
ESPRESSO MACCHIATO	€1.20
CAPPUCINO	€1.50
AMERICANO	€1.30
DOUBLE ESPRESSO	€1.90
CAFFE LATTE	€1.80
CAPPUCCIONE	€2.50
HOT CHOCOLATE	€2.00
AFFOGATO AL CAFFE	€2.50
POT OF TEA	€1.50
SELECTION OF HERBAL TEAS	€1.90
LIQUERS	€3.00
SPIRITS	€3.50
WHISKY & COGNAC	€4.00
SPECIAL WHISKY, COGNAC OR SPIRITS AT MARKET PRICE	