

SPECIAL EDITION



GAMBERO ROSSO®

Premio Pizza Napoletana



Third Edition, November 2017



STARTERS

(TO START WITH)...

RUSTIC BRUSCHETTA €2.50
Garlic bread with Extra Virgin (E.V.O) oil, salt, oregano and chili

TRADITIONAL BRUSCHETTA €3.90
Vine tomatoes, E.V.O. oil, salt, oregano and fresh basil

SALMON BRUSCHETTA €5.50
With cream cheese, rocket leaves, smoked salmon and caviar

BURRATA AND CHERRY TOMATOES €11.50
Burrata (125 gr), cherry tomatoes, E.V.O. oil and fresh basil

CAPRESE €9.80
Traditional Mediterranean coupling of vine tomatoes and Bufala mozzarella D.O.P. (125gr), with E.V.O. oil, oregano and fresh basil

PARMIGIANA €8.50
Aubergines, tomato sauce, Chiamonte Gulfi ham, eggs, mozzarella fior di latte D.O.P., parmesan and fresh basil

SAN DANIELE CURED HAM & BUFALA €12.50
Bufala mozzarella D.O.P. (125 gr), San Daniele ham and fresh basil

CLAM AND MUSSEL SAUTE €13.50
Clams and mussels, cooked in white wine, parsley, garlic, black pepper and E.V.O. oil

TARANTINA MUSSELS SOUP €10.50
Mussels, garlic, San Marzano tomatoes D.O.P., chili pepper, parsley and E.V.O. oil

OCTOPUS IN LEMON €12.00
Octopus, lemon, E.V.O. oil, parsley pesto and black olives

PLATTER FOR 2 €23.00
A curated selection of Italian D.O.P. cold cuts and cheeses, accompanied by fruit, jam and honey

From the Frying Pan

GARDEN VEGETABLE CUOPPO €9.80
Mix of battered seasonal garden vegetables

SEAFOOD CUOPPO €12.00
Battered calamari and prawns; fish cakes, salt and chopped parsley

DON GAETANO'S CUOPPO €10.50
Zucchini florets filled with mozzarella fior di latte D.O.P. and anchovies; potato croquette; panzerotto (fried savoury pastry) filled with Neapolitan salami, provola cheese; and fried mini Bufala ricotta D.O.P. bites

MINI MONTANARA €4.50
Fried pizza base (85 gr), served with San Marzano tomatoes D.O.P., grated pecorino cheese, mozzarella fior di latte D.O.P., E.V.O. oil and fresh basil



Salad Corner

CONTADINA €6.00
Mixed salad with seasonal vegetables and E.V.O. oil

AVE CESARE €7.90
Lettuce, Cesar dressing, Grana shavings, croutons and E.V.O. oil

RUSPANTE €8.50
Lettuce, grilled chicken, cherry tomatoes, sweet corn, Grana shavings and E.V.O. oil

PASTORELLA €9.90
Lettuce, pears, goat's cheese D.O.P., walnuts, croutons, acacia honey and E.V.O. oil

FAVIGNANA €8.90
Lettuce, tuna, cherry tomatoes, green olives, onions, capers and E.V.O. oil

KID'S MENU

MINI PENNE NAPOLI €6.00
Dry pasta with D.O.P. tomato sauce and fresh basil leaves

CHICKEN NUGGETS €7.50
Served with fries

FISH FINGERS €7.50
Served with fries

CHICKEN CUTLET €8.00
Served with fries

PIZZAS



Our Pizza Chef Domenico Pangallo curates and brands our Pizzas in the authentic tradition of the Associazione Verace Pizza Napoletana.

All our Pizzas are prepared with carefully selected quality products and are served with fresh basil and E.V.O. oil from the Chiaramonte Gulfi oil press.



RED PIZZAS

MARGHERITA €7.40
San Marzano tomatoes D.O.P. and mozzarella fior di latte campana D.O.P.

MARINARA €6.90
San Marzano tomatoes D.O.P., garlic and oregano

VERACE €8.90
San Marzano tomatoes D.O.P. and Bufala mozzarella D.O.P.

MARGHERITA D.O.P. €7.90
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P. and grated parmesan cheese

DIAVOLA €8.40
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P. and spicy salami

SICILIANA €8.50
San Marzano tomatoes D.O.P., mozzarella fior di latte campana D.O.P., Sicilian aubergines and salted ricotta

NAPOLETANA €8.90
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P., anchovies, capers and oregano

CAPRICCIOSA €9.00
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P., Chiaramonte Gulfi ham, artichoke, fresh champignon mushrooms and black olives

4 STAGIONI €9.50
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P., Chiaramonte Gulfi ham, Neapolitan salami, pork sausage from the Iblei mountain and fresh champignon mushrooms

VEGETARIANA €8.50
San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P. and seasonal vegetables

True to the authentic Neapolitan pizza tradition, our dough is soft, elastic and easily worked. The characteristic flavour of our pizza comes from the richness of the flour and its preparation into dough. The taste and texture of our pizza base is complemented by the rich tomato sauce and the uniqueness of freshly cooked mozzarella.

We only accept alterations which do not conflict with the tradition and principles of Neapolitan gastronomy.

MASTUNICOLA €6.90

This traditional pizza stems from the poverty of Naples in the 1500s, where the husband's physically demanding labour was supported by the nourishment provided through the food his wife prepared.

One of the wives decided to add some lard, cheese, black pepper and basil to the flour disc she prepared. From there the Mastunicola pizza was born – its name being derived from the dialect for basil which is "Vasunicola".

This traditional white pizza has survived through the ages and is now being revived by Sciantusi, where it is prepared with: **lard from Nebrodi pork, grated pecorino cheese, black pepper, oil and basil.**



WHITE PIZZAS

4 FORMAGGI €9.00
Mozzarella fior di latte D.O.P., Bufala mozzarella D.O.P., Bufala ricotta D.O.P. and gorgonzola cream

SALSICCIA E FRIARIELLI €9.50
Smoked Provola cheese, mozzarella fior di latte D.O.P., pork sausage from the Iblei mountain and Neapolitan friarielli

CALZONE NAPOLETANO €10.50
Closed pizza, with Bufala ricotta D.O.P., mozzarella fior di latte D.O.P., smoked provola cheese, Neapolitan salami, parmigiano reggiano, black pepper and a touch of tomato sauce

DELICATA €10.90
Mozzarella fior di latte campana D.O.P. The following ingredients are served raw: rocket leaves, San Daniele ham and grana Padano shavings

SPECIAL PIZZAS

FRIED PIZZA €10.50
Closed fried pizza, with Bufala ricotta D.O.P., mozzarella fior di latte D.O.P., smoked provola cheese, Neapolitan salami, parmigiano reggiano, black pepper and a touch of tomato sauce

SAN MARZANO €9.50
Thinly sliced San Marzano tomatoes D.O.P., mozzarella fior di latte D.O.P. and black pepper

PIENNOLO DEL VESUVIO €9.80
Mozzarella fior di latte D.O.P., with yellow and red Piennolo tomatoes D.O.P.

EUREKA €13.50
Calzone half: Mozzarella fior di latte D.O.P., pork sausage from the Iblei mountain and fresh champignon mushrooms. Pizza half: Mozzarella fior di latte D.O.P., San Daniele ham and fig jam

4 POMODORI €14.50
Smoked provola cheese, yellow Piennolo tomatoes D.O.P. and black pepper

Red Piennolo tomatoes D.O.P., garlic and oregano

Mozzarella fior di latte D.O.P. and San Marzano tomatoes D.O.P.

Thinly sliced San Marzano tomatoes, Bufala mozzarella D.O.P. and black pepper

4 EMOZIONI D.O.P. €14.50
Mozzarella fior di latte D.O.P. and eggplant parmigiana

Mozzarella fior di latte D.O.P., yellow Piennolo tomatoes D.O.P.

Bufala ricotta D.O.P. and anchovies Bufala mozzarella D.O.P. and lemon rind

Red Piennolo tomatoes D.O.P., garlic and oregano

EXTRA INGREDIENTS €1.50 / EXTRA GOURMET INGREDIENTS €2.50 / EXTRA GLUTEN FREE €3.00

Our Homemade PASTA

All our pasta is produced daily, in our culinary labs, using carefully-chosen Italian flour and organic eggs.

We also have a selection of Italian dry pasta as well as gluten-free pasta

LAND

SPAGHETTI NAPOLI €7.50

D.O.P. tomatoes and fresh basil, with our homemade pasta

SPAGHETTI A.O.P. €7.00

Garlic, E.V.O. oil, fresh chili peper and parsley

RIGATONI CARBONARA €10.80

Traditional recipe from the Lazio region, with egg yolks, Norcia D.O.P., pork cheek, pecorino cheese and black pepper. (N.B. The chef does not make any alterations to this traditional recipe.)

SPAGHETTI AMATRICIANA €10.50

Prepared with D.O.P. pork cheek, white wine, peeled San Marzano tomatoes D.O.P., red chili peper and pecorino cheese. (N.B. The chef does not make any alterations to this traditional recipe.)

SPAGHETTI CACIO E PEPE €9.80

Served with crushed black peppercorns and pecorino cheese. (N.B. The chef does not make any alterations to this traditional recipe.)

GNOCCHI ALLA SORRENTINA €10.80

Potato gnocchi (dumplings) served with tomato sauce, mozzarella fior di latte D.O.P., grana Padano cheese and fresh basil, cooked in salamander and served on a terracotta plate.

CHEF ANGELO'S TAGLIATELLE €18.00

Strips of beef fillet with peeled San Marzano tomatoes D.O.P., onions, garlic, fresh basil, parmesan cheese and a touch of chili, served with our green tagliatelle. A tribute to the beloved chef of Mareluna Restaurant. (N.B. The chef does not make any alterations to this traditional recipe.)

TAGLIATELLE WITH PORCINI MUSHROOMS AND NORCIA TRUFFLE €18.50

Porcini mushrooms from Etna and Norcia truffle, seasoned with onion and parsley, and lightly steamed in white wine

CAVATI AL RAGU' DI CINGHIALE €12.90

Traditional short Sicilian pasta served with a ragu of boar's meat flavoured with laurel



SEAFOOD PASTA

RIGATONIAL SALMONE €13.50

Smoked salmon, garlic, E.V.O. oil, brandy, parsley, a touch of cream and caviar

SIRACUSAN SPAGHETTI €16.00

Classic recipe from the town of Archimede, with sardines, tomato concasse, black olives, capers, pine nuts, parsley and breadcrumbs, steamed in white wine

SEAFOOD SCIALATIELLI €15.90

The intense flavours of the sea, enhanced with a touch of garlic, cherry tomatoes, E.V.O. oil and parsley.

SPAGHETTI ALLE VONGOLE €14.00

The clams take centre stage in this dish, where they are cooked with garlic and lightly steamed in white wine and served with a touch of parsley

GNOCCHI MARECHIARO €15.80

Homemade potato gnocchi, with clams, shrimps, marinated zucchini, tomato concasse and parsley

LOBSTER TAGLIATELLE €24.50

½ Lobster served with our homemade tagliatelle, cherry tomatoes, garlic, E.V.O. oil and parsley

FUSILLI AL TONNO DI SICILIA €12.90

Served with onion, black olives, peeled San Marzano tomatoes D.O.P., E.V.O. oil, black pepper and parsley

TAGLIATELLE WITH KING PRAWNS €19.50

Marinated red Mazara king prawns and tuna roe, served with our homemade tagliatelle, cherry tomatoes, chopped pistachio, garlic, E.V.O. oil and parsley

SPAGHETTI SCAMPI AND SEA URCHIN €19.00

Marinated scampi and sea urchins, served with a touch of garlic, ground black pepper, E.V.O. oil and parsley

HOMEMADE STUFFED PASTA

RAVIOLI AL RAGU' DI CINGHIALE €14.50

Ravioli filled with ricotta and spinach, served with boar meat ragu' and infused with laurel

BAULETTI WITH LOBSTER €28.50

Bauletti with lobster filling, served with E.V.O. oil, cherry tomatoes, garlic, parsley, black pepper, San Marzano tomato sauce and ½ lobster

GROUPEL RAVIOLI ON SCAMPI VELLOUTE' €19.50

Ravioli filled with grouper and scampi, served with garlic, parsley, Marzano tomato D.O.P. and a touch of cream

ASPARAGUS AND MASCARPONE RAVIOLI €13.50

Ravioli filled with asparagus, served with white asparagus tips, walnut cream, mascarpone, pecorino romano, E.V.O. oil, garlic, parsley and black pepper



WE LOVE PASTA!

MEAT MAINS

GRILLED CHICKEN BREAST	€14.90
Grilled chicken breast, served with E.V.O. oil, parsley and a touch of lemon	
SALTIMBOCCA ALLA ROMANA	€18.00
Thinly sliced veal fillets, sage, San Daniele ham, butter, white wine, 00 flour, butter, salt and black pepper	
VITELLA AL LIMONE	€16.90
Thinly sliced veal fillets, 00 flour, butter, lemon juice, salt and black pepper	
BEEF TAGLIATA	€20.50
Scottona beef fillet (300gr), rocket leaves, cherry tomatoes, grana shavings, salt, black pepper and E.V.O. oil	
GRILLED FILLET	€23.50
Grilled fillet (300gr), served with E.V.O. oil	

ALL OUR MAIN COURSES
INCLUDE ONE SIDE DISH
IN THE PRICE

SIDE DISHES €3.00

MIXED SALAD
SPINACH WITH BUTTER,
PARMESAN AND CHILLI
GRILLED VEGETABLES
BAKED POTATO WITH ROSEMARY
FRIES
RUSTIC FRIES

SAUCES €2.50

MUSHROOM, GREEN PEPPER
RED WINE, BEER, CURRY

FISH MAINS

GRILLED SALMON	€20.50
Salmon steak (300gr), E.V.O. oil, garlic, parsley and black pepper.	
GRILLED CALAMARI	€21.50
Calamari, E.V.O. oil, garlic, parsley, black pepper and lemon juice	
FRIED CALAMARI	€21.50
Calamari, salt and parsley	
GRILLED KING PRAWNS	€24.50
5 Mazara King Prawns, E.V.O. oil, lemon juice, garlic, black pepper, salt and parsley	
GRILLED LOBSTER	
½ LOBSTER	€26.00
WHOLE LOBSTER	€49.00

BURGERS

ANGUS	€11.00
This classic burger is served with lettuce, tomato and raw onion	
POLLO	€10.50
Served with smoked Porvola cheese, curry sauce, rocket leaves and sweet and sour onion	
BEER BURGER	€11.80
Made with Scotttona beef, marinated in beer and served with lettuce, caramelized onion, D.O.P. caprino cheese and Worcestershire sauce	

*Our unique burgers
are made with free range
meat and are served with
rustic fries*

VEGANO	€9.80
Made with sweet corn, zucchini, tomato and potato and served with caramelized onion and cherry jam	
CICLOPE	€12.50
Made with Scotttona beef, sunny side up egg, Norcia cheek, caprino cheese D.O.P, lettuce, tabasco sauce, Worcestershire sauce, black pepper and a touch of mayonnaise	

DESSERTS

CASSATA SICILIANA	€6.00	BABA TIRAMISU	€4.50	AFFOGATO AL CAFFE'	€3.00	ICE-CREAM	
CANNOLO RICOTTA	€3.90	CHOCOLATE FONDANT	€5.00	SEASONAL FRESH FRUIT		1 Scoop	€2.00
		(with vanilla ice-cream)	€6.00	1 Pers €6.00	2 Pers €10.00	2 Scoops	€3.50
						3 Scoops	€5.00

BEVERAGES

STILL WATER 75CL	€3.90
STILL WATER 33CL	€2.00
SPARKLING WATER 75CL	€3.90
SPARKLING WATER 33CL	€2.00
COCA COLA	€2.00
COCA ZERO	€2.00
FANTA	€2.00
SPRITE	€2.00
CHINOTTO SAN PELLEGRINO	€2.00
BITTER LEMON	€2.00
TONIC WATER	€2.00
ICE-TEA (PEACH)	€2.50
ICE-TEA (LEMON)	€2.50
FRUIT JUICES	€2.50

BEERS

CISK LAGER ON TAP	
Half Pint	€2.20
Pint	€4.00
HEINEKEN	€3.00
CORONA	€3.50
MORETTI	€3.50
STELLA ARTOIS	€3.50
PERONI NASTRO AZZURRO	€3.50



COFFEES

ISTANT COFFEE	€1.20
ESPRESSO	€1.50
ESPRESSO MACCHIATO	€1.60
CAPPUCCINO	€1.90
AMERICANO	€1.50
DOUBLE ESPRESSO	€2.50
CAFFE LATTE	€1.90
CAPPUCCIONE	€2.80
POT OF TEA	€1.50
SELECTION OF HERBAL TEAS	€2.50
LIQUERS	€3.00
SPIRITS	€3.50
WHISKY & COGNAC	€4.00
Whisky, cognac and other special spirits are charged at market prices	