

THE FRIED DISHES OF THE AUTHOR

CHIPS

(Gluten free available +1 €)

Fresh potatoes, salt

€ 3,50

CHIPS CACIO E PEPE

(Gluten free +1 €)

Fresh potatoes, salt, cacio and pepper

€ 4,00

CHIPS FONDUTA DI PROVOLONE DEL MONACO E POLVERE DI PEPERONE CRUSCO

(Gluten free +1 €)

Fresh potatoes, salt, fondue of Provolone del Monaco, powder of peperone crusco

€ 4,00

CROCCHÈ CLASSICO

(Gluten free +1€)

Fiordilatte from Agerola, Parmigiano Reggiano, Pecorino Romano DOP, potatoes, salt, pepper, served with Parmigiano Reggiano DOP fondue

€ 2,50

CROCCHÈ VIOLA

(Gluten free +1€)

Provola from Agerola, Parmigiano Reggiano, Pecorino Romano DOP, fresh purple potatoes from Avezzano, salt, pepper, served with Provolone del Monaco fondue

€ 3,00

ARANCINO CLASSICO

(Gluten free +1€)

Italian Arborio rice, Fiordilatte from Agerola, Parmigiano Reggiano, peas, minced meat with white wine, celery, carrots, onion, salt, pepper, basil, served with Parmigiano Reggiano and tomato fondue

€ 3,50

ARANCINO BIANCO NAPOLETANO

(Gluten free +1€)

Italian Arborio rice, smoked Buffalo Mozzarella from Campania DOP, Neapolitan salami, Parmigiano Reggiano DOP, pepper, served with Parmigiano Reggiano DOP fondue

€ 3,00

TIMBALLO CLASSICO**€ 4,00**

Durum wheat bucatini, Agerola provola, Agerola fiordilatte, Parmigiano Reggiano, Pecorino Romano DOP, peas, minced meat simmered in white wine, Montoro copper onion, béchamel sauce, carrots, celery, butter, milk, flour, pepper, nutmeg, served on a Parmigiano Reggiano fondue

TIMBALLO NERANO**€ 4,50**

Durum wheat bucatini, courgettes in double consistency (cream and fried), smoked Provolone di Bufala Campana DOP, crispy bacon, béchamel sauce, Parmigiano Reggiano DOP, served on Provolone del Monaco fondue, mint

TIMBALLO SPECIAL**€ 4,50**

Created according to the seasonality of the products present in the surrounding markets

FIORE DI ZUCCA RIPIENO**€ 4,00**

Fried courgette flower, stuffed with DOP buffalo ricotta, Cetara Delfino Battista anchovies, lemon zest from our coasts served on a Parmigiano Reggiano fondue

POLPETTE DELLA NONNA**€ 8,00**

Scottona minced meat, Senatore Cappelli bread crumbs, Parmigiano Reggiano DOP, eggs, cooked in San Marzano DOP tomato sauce, served with 30-month Parmigiano Reggiano and Senatore Cappelli semolina bread

PACCHERI ALLA NAPOLETANA**€ 3,50**

Durum wheat paccheri, filled with buffalo ricotta, Neapolitan salami, pepper, Parmigiano Reggiano DOP, served with San Marzano tomato sauce and covered with Parmigiano fondue

MONTANARINA CLASSICA**€ 3,00**

San Marzano DOP tomato sauce, Parmigiano Reggiano DOP, basil

MONTANARINA PISTACCHIO E MORTADELLA**€ 4,00**

Bologna IGP Mortadella, crushed pistachio and cream from Bronte DOP

MONTANARINA GRANAMMARE**€ 3,50**

Piennolo yellow tomatoes, Buffalo Mozzarella Campania DOP, anchovies from Cetara, lemon zest, edible flowers

TRIS DI MONTANARINE**€ 10,00**

CLASSICA, MORTADELLA&PISTACCHIO, GRANAMMARE

OUR FLAVORS**THE SALADS****CRUDO E BUFALA****€ 12,00**

Buffalo Mozzarella Campania DOP, Irpinian culatta

CAPRESE**€ 10,00**

Millefoglie of Buffalo Mozzarella Campania DOP, winter tomato, basil, oregano, EVO oil

TONNARELLA SU FRESELLA PROTEICA**€ 12,00**

Tuna from the Salerno coasts Antica Marineria Gallo, Tropea red onion stewed in the oven with apple vinegar, Piennolo yellow tomatoes from the Sele Plain, rocket from the Sele Plain IGP, EVO oil, served on Altograno homemade protein flour fresella

RUSPANTE**€ 12,00**

Grilled turkey, romaine lettuce, scapece-style courgettes, walnuts and 30-month Parmigiano Reggiano shavings

RUCOLA E BRESAOLA**€ 10,00**

Rocket from the Sele Plain IGP, Parmigiano Reggiano DOP flakes, bresaola, EVO oil

THE PLATTERS**MISTO (MINIMUM 2 PEOPLE)****€ 22,00**Selection of cured meats: Culatta Irpina, aged Capocollo Irpino, Mortadella di Bologna PGI.
Trio of cheeses: Blu di Bufala, Provolone del Monaco PDO, Casa Aurora sheep's milk Cheddar; accompanied by dried fruit, honey, or jam**SELEZIONE DI FORMAGGI (MINIMUM 2 PEOPLE)****€ 14,00**

Provolone del Monaco, Buffalo blue cheese, Cacioricotta from Cilentana goat, Casa Aurora sheep Cheddar; served with dried fruit, honey or jam

SELEZIONE DI SALUMI (MINIMUM 2 PEOPLE)**€ 14,00**

Culatta Irpina, Aged Capocollo Irpina, Mortadella di Bologna PGI, Spicy Schiacciata from Cilento

Some of the products may vary according to seasonal availability. We suggest you ask our staff for advice regarding product availability to better meet your needs

THE FRIED PIZZAS**CLASSICA****€ 8,00**

Fiordilatte from Agerola, Parmigiano Reggiano, San Marzano DOP tomato, basil, and pepper

ANTICA**€ 9,00**

Provola from Agerola, Parmigiano Reggiano, Neapolitan ciccioli, ricotta, pepper, basil

SUPREMA IGP**€ 12,00**

Buffalo Provola from Campania DOP, Bologna IGP Mortadella, Pistachio from Bronte

PIZZAS FRIED AND THEN BAKED**TRADIZIONE****€ 9,00**

Parmigiano Reggiano, San Marzano DOP tomato sauce, EVO oil, pepper, basil

LA SIGNORA DEI CICOLI**€ 10,00**

Soft Neapolitan cracklings with lemon, buffalo ricotta from Campania, 30-month Parmigiano Reggiano, Pecorino Romano DOP, pepper

I PADELLINI

SHARES OF PIZZA TO SHARE (4 PIECES)

Ancient grains and cereals dough

CLUB SANDWICH

€ 14,00

Grilled turkey, Roman lettuce, tomato, eggs with Pecorino Romano DOP, seasoned with lemon mayonnaise.

PORCAPATATA

€ 14,00

Cream of yellow and purple Avezzano potatoes, rosemary, pepper, garlic oil, artisan Porchetta and Casa Aurora sheep cheddar

SOLE A SORRENTO

€ 13,00

Sorrento tomato carpaccio, sliced fresh DOP buffalo mozzarella, homemade basil pesto and 30-month-aged DOP Parmigiano Reggiano cheese, oil, garlic and oregano

FIORE IRPINO

€ 13,00

Cariofi Cream, Agerola Fiordilatte, Irpino Capocollo, Provolone del Monaco Fondue

OMAGGIO A BRIATORE

€ 26,00

Iberian Patanegra ham, Buffalo Mozzarella Campania DOP, mayonnaise, and crushed Giffoni hazelnuts, truffle oil from Bagnoli Irpino (optional)

PROTEIN PIZZA WITH ALTOGRANO DOUGH

Our "pala" pizzas are made with ALTOGRANO flour, an innovative blend that offers superior nutritional benefits compared to traditional flours.

For the same weight, the ALTOGRANO dough provides 15.8 g of protein per 100 g of product, with over 40% more fiber and 25% fewer carbohydrates.

This choice is designed for those seeking lightness, taste, and nutritional performance, without sacrificing the fragrance and digestibility typical of Granammare's "pala" pizza.

The flavors offered have been selected and balanced to best enhance the qualities of this high-protein dough.

PALA LIGURE

€ 13,00

Chickpea hummus from Cicerale, homemade basil pesto, Piennolo tomatoes from the Sele Plain

REGINA DEL SELE

€ 15,00

Artichoke tapenade, rocket from the Sele plain, marineria Gallo Bluefin Tuna, DOP buffalo mozzarella, lemon zest from our coast, oil and garlic

MEDITERRANEA

€ 16,00

Fresh ricciulella escarole, seasoned with: Caiazzane olives, salted capers, pine nuts, balsamic sauce of red datterino tomatoes from the Sele plain, Antica Marineria Gallo selection of red tuna, cow's milk primosale.

EQUILIBRIO

€ 16,00

Buffalo Mozzarella Campania DOP, rocket from the Sele Plain, Valtellina IGP bresaola, 30-month Parmigiano Reggiano flakes, black truffle oil from Bagnoli Irpino

CILENTANA

€ 15,00

Orange datterino tomatoes from the Sele plain, garlic, oregano, Cilento goat's cheese cacioricotta, Crusco pepper powder

OUR PIZZAS

(ALL AVAILABLE WITH MULTIGRAIN DOUGH +2€, LACTOSE-FREE +2€, AND GLUTEN-FREE +3.00€)

PIZZE GOURMET

GRANAMMARE

€ 12,00

Buffalo Mozzarella Campania DOP, velvety yellow Piennolo tomatoes, anchovy fillets from Cetara, lemon zest, edible flowers, EVO oil, basil

ALCHIMIA

€ 11,00

Agerola fiordilatte, Parmigiano Reggiano DOP fondue, rolled Irpinia Pancetta, Avezzano purple potato cream, purple chips, EVO oil, basil

NERANO

€ 13,00

Agerola fiordilatte, cream of courgettes, aged Irpino capocollo, crispy courgette scapece, flakes of Provolone del Monaco DOP, extra virgin olive oil, fresh mint

EMOZIONI CILENTANE

€ 12,00

Focaccia base, Buffalo Mozzarella Campania DOP, Irpinian culatta, white fig jam from Cilento and lemon, Sorrento walnuts, EVO oil, and basil

QUATTRO FORMAGGI CAMPANA

€ 12,00

Agerola fiordilatte, buffalo blue cheese Campania, Casa Aurora sheep Cheddar, 30-month Parmigiano Reggiano crumble

CETARESE

€ 12,00

Orange datterini tomatoes from the Piana del Sele, Agerola provola cheese, oven-softened red onion with apple cider vinegar, Caiazzane olive powder, Antica Marineria Gallo red tuna selection, homemade basil pesto

POLPO INNAMORATO

€ 13,50

Agerola fiordilatte cheese, octopus salad, and lemon-scented boiled potatoes, seasoned with garlic and parsley. 30-month-aged Parmigiano Reggiano fondue

PIZZAS INNOVATION AND TERRITORY

ORO GIALLO

€ 11,00

Buffalo Mozzarella Campania DOP, yellow Piennolo tomato sauce from the Sele Plain, Parmigiano Reggiano flakes, EVO oil, pepper, basil

ORTOLANA DEL SUD

€ 11,00

San Marzano DOP tomatoes, Agerola fiordilatte cheese, eggplant mushrooms, Avezzano potatoes, softened Tropea red onion, arugula from the Sele plain, and shavings of 30-month-aged Parmigiano Reggiano cheese

FIOR D'ESTATE

€ 13,00

DOP buffalo mozzarella, zucchini flowers sautéed in garlic, yellow Vesuvius piennolo, Cetara Delfino Battista anchovies, crispy zucchini flowers, grated lemon zest from our coast

LE DUE SICILIE

€ 12,00

Agerola fiordilatte, IGP mortadella, Buffalo Mozzarella Campania DOP, crushed and cream of Bronte pistachio, EVO oil, basil

CIACIA

€ 12,00

Agerola fiordilatte, Provolone del Monaco fondue, Cilentan sausage, black truffle from Bagnoli Irpino, EVO oil, basil

SCARPARIELLO GIALLO

€ 11,00

Scarpariello with yellow Piennolo tomatoes, Buffalo Mozzarella Campania DOP, Parmigiano Reggiano, Pecorino Romano DOP flakes at the exit, EVO oil, and basil

OMAGGIO A CARMINUCCIO

€ 11,00

San Marzano DOP tomatoes, Parmigiano Reggiano, garlic, chili pepper, oregano, Pecorino Romano DOP Rolled Cilento bacon and basil

ANIMA CILENTANA

€ 11,00

Cream of broccoli rabe sautéed with garlic, oil, and chili pepper, Cilentana sausage, balsamic sauce of datterini tomatoes from the Sele plain, and provolone del Monaco fondue

TU VUO FA LA BAVARESE

€ 10,00

Fiordilatte, Bavarian sausage, homemade fresh potato sticks, EVO oil

TRADITIONAL PIZZAS

MARINARA

€ 5,00

San Marzano DOP tomato, EVO oil, garlic, oregano, basil

COSACCA

€ 6,00

San Marzano DOP tomato, Parmigiano Reggiano, EVO oil, basil, Pecorino Romano DOP

MARGHERITA DOP

€ 6,00

Agerola fiordilatte, San Marzano DOP tomato, EVO oil, basil

NAPOLETANA

€ 8,00

San Marzano DOP tomato, anchovy fillets from Cetara, Caiazzane olives, Pantelleria IGP salt-cured capers, garlic, oregano, basil

DIAVOLA

€ 9,00

Agerola fiordilatte, San Marzano DOP tomato, Cilentan spicy schiacciata, chili flakes, EVO oil, basil

CAPRICCIOSA ESTIVA

€ 11,00

Agerola fiordilatte, artichoke tapenade. Served with basil, sautéed mushrooms, black olive powder, roasted cooked ham, and a balsamic sauce made with Piana del Sele red datterino tomatoes

BUFALA DOP

€ 10,00

Buffalo Mozzarella Campania, San Marzano DOP tomato, EVO oil, basil

TRONCHETTO

€ 12,00

Agerola fiordilatte, Buffalo blue cheese, Smoked Buffalo Provola Campania DOP, Parmigiano Reggiano DOP, EVO oil, at the exit: Irpinian cured ham, rocket from the Sele Plain IGP, and Grana flakes, basil

PROVOLA E PEPE

€ 9,00

San Marzano DOP tomato, Agerola provola, pepper, fresh basil, EVO oil

FRESCA**€ 12,00**

Agerola fiordilatte, rocket and cherry tomatoes from the Sele plain, Culatta Irpina and shavings of Parmigiano Reggiano DOP

SCARULELLA**€ 9,00**

Fiordilatte from Agerola, fresh curly endive, seasoned with: Caiazzane olives, salted capers, pine nuts, balsamic sauce of red datterino tomatoes from the Sele plain, Cetara anchovies selected by Delfino Battista

CALZONE CLASSICO**€ 10,00**

Ricotta, Neapolitan salami, Agerola fiordilatte, San Marzano DOP tomato, cheese at the exit, basil



END YOUR GASTRONOMIC JOURNEY WITH SWEETNESS
SIGNED GRANAMMARE
ASK FOR THE DESSERT OF THE DAY
AND LET US RECOMMEND LIQUEURS AND SPIRITS

DOLCI - DISTILLATI - AMARI

HOUSE DESSERTS

€ 6,00

PADELLINO NOBEL

€ 16,00

Buffalo ricotta from Campania, Pellecchiella apricot jam from Vesuvius and Fiano di Avellino, chopped hazelnuts from Giffoni, powdered sugar

SPICCHIO NOBEL

€ 4,50

AMARI / LIQUORI

€ 3,50 / 6,00

WHISKY SINGLE MALT

€ 6,50

WHISKEY BURBON

€ 6,00

RUM AGRICOLO

€ 6,50

RUM INDUSTRIALE

€ 6,00

COGNAC VS

€ 6,00

COGNAC VSOP

€ 7,00

GRAPPA BIANCA

€ 4,00

GRAPPA INVECCHIATA

€ 5,00

DRINKS

For a balanced tasting experience, our staff is at your disposal to recommend the best pairing between our culinary offerings and the selection of alcoholic and non-alcoholic beverages.

FERRARELLE / NATIA

frizzante / naturale 75cl

€ 2,50

COCA COLA / COCA COLA ZERO / FANTA

33cl

€ 3,00

COLA BALADIN

SOFT DRINK WITH KOLA NUTS FROM THE SLOW FOOD PRESIDIO OF KENEMA (SIERRA LEONE), WHICH FINANCIALLY SUPPORTS THE LOCAL COMMUNITY. WITHOUT ARTIFICIAL COLORANTS, IT HAS A DISTINCTIVE RED COLOR, A SYMBOL OF AN ETHICAL COMMITMENT BEYOND PROFIT.

€ 4,00(33cl)

COCKTAIL

ALCOLICI

NEGRONI

€ 9,00

APEROL SPRITZ / CAMPARI SPRITZ

€ 8,00

LIMONCELLO SPRITZ

€ 8,00

GIN TONIC

€ 9,00/12,00

Come and sample your favorite cocktail or ask for our suggestions on some of the most popular cocktails and their pairings. Our cocktails are the result of a careful selection of high-quality products, which helps make your **Granammare** tasting experience memorable.

BEER

BALADIN BEER

LA NAZIONALE

€ 17,50 (75 cl)

BLONDE ALE, ALCOHOLIC DEGREE: 6,5% - THIS BEER HAS A DEEP YELLOW COLOR, A VERY SUBTLE HAZY APPEARANCE AND A WHITE, FINE, PERSISTENT HEAD. ITS DELICATE SCENTS ARE A PERFECT EXAMPLE OF BALANCE BETWEEN THE FRUITY, HERBACEOUS AND MALTY COMPONENTS, AND GIVE IT A LIGHT AROMA THAT INVITES YOU TO DRINK. A SIP OF NAZIONALE REVEALS A LITTLE MASTERPIECE OF CONNECTIONS BETWEEN INDIVIDUAL TASTES. ITS NOTES OF CHAMOMILE AND CITRUS FRUITS, BALANCED OUT BY THE GENTLE BITTERNESS OF ITALIAN HOPS - GROWN AND HARVESTED ON BALADIN'S OWN HOP FIELDS - MAKE IT SIMPLY COMPLEX. A CLEAN BEER THAT IS EASY TO DRINK AND WILL SATISFY THOSE WHO WANT TO DRINK WELL, WITH NO COMPROMISE.

LA NAZIONALE GLUTEN FREE

€ 8,00 (33 cl)

BLONDE ALE SENZA GLUTINE, ALCOHOLIC DEGREE: 6,5% - NAZIONALE GLUTEN FREE HAS A DEEP YELLOW COLOR, WITH A VERY SUBTLE HAZY APPEARANCE AND A WHITE, FINE, PERSISTENT HEAD. THE SCENTS, TOO, ARE EQUALLY DELICATE. WE FIND THE SAME BALANCE BETWEEN THE FRUITY, HERBACEOUS AND MALTY COMPONENTS AND AN UNCHANGED LIGHTNESS. ONLY WHEN SIPPED, NAZIONALE GLUTEN FREE SHOWS A FEW MINOR DIFFERENCES IN THE INTERPLAY BETWEEN INDIVIDUAL TASTES, DUE TO THE ADDITION OF CARNAROLI RICE - USED TO REDUCE THE GLUTEN COMPONENT - WHICH ADDS A DRY NOTE TO THE CHAMOMILE. THE RESULT IS A FINE BALANCE WITH THE MODERATE BITTERNESS OF ITALIAN HOPS, GROWN DIRECTLY BY BIRRIFICIO BALADIN

L'IPPA

€ 8,00 (33 cl)

INDIA PALE ALE (IPA) ITALIAN STYLE, ALCOHOLIC DEGREE: 5,5% - A BEER WITH A NICE BRIGHT AMBER COLOR AND A WHITE HEAD. DISTINCT CITRUSY NOTES OF TANGERINE ARE COMPLEMENTED BY NOTES OF MELON AND MANGO. THE TASTE IMMEDIATELY SHOWS THAT THIS IS A UNIQUE INTERPRETATION OF CLASSIC ENGLISH IPAS: THE YEAST STRAIN - SELECTED AND GROWN AT THE BREWERY - GIVES IT AN UNEQUIVOCALLY BALADIN CHARACTER. L'IPPA IS SURPRISINGLY EASY TO DRINK AND LEAVES YOUR MOUTH CLEAN AND SATISFIED, THANKS TO ITS BALANCED BITTERNESS AND THE HARMONIOUS USE OF HOPS.

SUPER

€ 19,50 (75 cl)

BELGIAN STRONG AMBER ALE, ALCOHOLIC DEGREE: 8% - SUPER IS AN AMBER BEER WITH A FINE, LIGHT HAZELNUT COLORED AND PERSISTENT HEAD. THE SCENT IMMEDIATELY REVEALS A NICE COMPLEXITY: FRUITY AND WARM NOTES, SUCH AS COOKED PLUMS OR APPLES, ARE COMPLEMENTED BY HINTS OF VANILLA, TOFFEE, ALMONDS AND A DELICATE TOUCH OF ORANGE. THE TASTE CONFIRMS ALL THE PROMISES PERCEIVED BY THE NOSE, WITH THE ADDITION OF NOTES OF BISCUITS, ALMONDS, NUTS AND A SUBTLE SPICY FINISH WITH LICORICE.

CREAFT BOTTLED BEER

STA SCOCCIATA

€ 7,00 (33 cl)

STYLE: Scotch Ale COUNTRY: Italy ALCOHOL CONTENT: 6.4% FERMENTATION: High - AN ANGLO-SAXON INSPIRED BEER, THIS SCOTCH ALE HAS A DEEP AMBER COLOUR WITH COPPER REFLECTIONS. CHARACTERISED BY AN INTENSELY MALTY AROMA AND TASTE, THE AROMAS AND FLAVOURS OF THE ROASTED MALTS BLEND MASTERFULLY WITH THE HINTS OF CARAMEL AND HONEY WHICH GIVE THE PALATE A CLEAN AND BALANCED DRINK WITHOUT EVER BEING CLOKY

STA TIPÀ

€ 6,50 (33 cl)

STYLE: India Pale Ale COUNTRY: Italy ALCOHOL CONTENT: 5.2% FERMENTATION: High - DRY, CLEAR AND BALANCED BEER, THIS INDIA PALE ALE IS CHARACTERIZED BY A VERY LIGHT MALT PART AND A CITRUS-HERBACEOUS AROMA, GIVEN BY THE USE OF AMERICAN HOPS, WHICH EXPLODES IN A HARMONIOUS WAY

STA BIONDA

€ 6,00 (33 cl)

STYLE: Pilsner COUNTRY: Italy ALCOHOL CONTENT: 5.1% FERMENTATION: High - JUST BITTER ENOUGH, THIS BLONDE IS A MIX OF CEREAL AROMAS, MILLEFIORI HONEY, HERBACEOUS AND SPICY NOTES. A LIGHT SIP THAT WILL WIN YOU OVER RIGHT AWAY

BOTTLED BEER

STEENBRUGGE BLOND

€ 6,00 (33 cl)

STYLE: Belgian Ale COUNTRY: Belgium ALCOHOL CONTENT: 6.5% FERMENTATION: High - BRASSED WITH THE ADDITION OF GRUUT, A MIXTURE OF HERBS AND SPICES, A HIGHLY FERMENTED BEER WITH A DECISIVE AND INVOLVING AROMATIC PROFILE. IT HAS A SWEET BASE WITH MARKED NOTES OF RIPE FRUIT, CITRUS PEEL AND SPICES, AMONG WHICH CORIANDER EMERGES, AND A VAGUELY SMOKY AND PHENOLIC NOTE

STEENBRUGGE BLANCHE

€ 6,00 (33 cl)

STYLE: Blanche COUNTRY: Belgium ALCOHOL CONTENT: 5% FERMENTATION: High - STEENBRUGGE WIT-BLANCHE ABBEY BEER IS A WHEAT BEER MADE WITH 40% UNMALTED WHEAT. THE MIXTURE OF SPICES USED FOR THIS SPECIALTY GIVES NOTES OF CORIANDER AND CURACAO, GIVING THE BEER FRUITY AND FRESH NOTES. A FRESH AND THIRST-QUENCHING BEER

STEENBRUGGE DUBBLE BROWN

€ 6,50 (33 cl)

STYLE: DUBBLE BRUIN COLOUR: DARK COUNTRY: BELGIUM ALCOHOL CONTENT: 6.5% FERMENTATION: TOP - BROWN IN COLOUR, DUBBEL BRUIN IS A BELGIAN BROWN ALE WITH A DIFFERENTLY MALT PROFILE, WITH A NOSE IN WHICH HINTS OF CARAMEL AND HONEY CAN BE FOUND AND WITH A TASTE DISTINGUISHED BY NOTES OF RIPE FRUIT, CITRUS, SPICES, LICORICE AND CINNAMON

NON-ALCOHOLIC BOTTLED BEER

HEINEKEN 0.0

€ 5,00 (33 cl)

HEINEKEN 0.0 NON-ALCOHOLIC BEER HAS A DISTINCTIVE FLAVOR COMPARED TO TRADITIONAL HEINEKEN: IT RETAINS THE TYPICAL FRUITY NOTES BUT STANDS OUT FOR A DELICATE MALTY AROMA. THIS NON-ALCOHOLIC BEER REPRESENTS HEINEKEN'S INNOVATION IN MAINTAINING ITS EXCELLENT AROMATIC QUALITY WITHOUT ALCOHOL. ITS FORMULA COMBINES FRESH FRUITY NOTES WITH A SMOOTH MALTY BODY, CREATING AN IMPECCABLE TASTING BALANCE.

DRAFT BEERS

BIRRIFICIO ANGELO PORETTI 4 LUPPOLI

€ 3,00 (20 cl)/5,00(40 cl)

TIPE: LAGER – ALCOHOL: 5,5° – COLOUR: LIGHT – TASTE: BETWEEN BITTER AND AROMATIC

BIRRIFICIO ANGELO PORETTI 7 LUPPOLI

€ 5,50(30 cl)

TIPE: BLANCHE – ALCOHOL: 5,3° – COLOUR: LIGHT

BIRRIFICIO ANGELO PORETTI 6 LUPPOLI

€ 5,50(30 cl)

TIPE: BOCK – ALCOHOL: 7° – COLOUR: AMBER – TASTE: STRUCTURED WITH NOTES OF CARAMEL

WINES

ORANGE WINE

BIANCO D’ALESSANO – PETRACAVALLLO

€ 35,00

White grape variety D’Alessano 100%, Puglia IGP, 13% alcohol content

RED WINES

RUBRATO – FEUDI DI SAN GREGORIO

€19,00

AGLIANICO DOC, VITIGNO AGLIANICO 100%, GRADAZIONE 14%

PER’E PALUMMO ISCHIA – ANTONIO MAZZELLA

€22,00

ISCHIA DOC, VITIGNO PIEDIROSSO 100%, GRADAZIONE 12,50%

OTTOUVE GRAGNANO DOC – SALVATORE MARTUSCIELLO

€22,00

PENISOLA SORRENTINA DOC, UVE NERE GRAGNANO, GRADAZIONE 11,5%

PRIMITIVO DI MANDURIA – CANTINA RIVERA

€18,00

PRIMITIVO DOC, UVE DI PRIMITIVO DI MANDURIA 100%, GRADAZIONE 14.50%

CERASO – CANTINA SAN SALVATORE

WHITE WINES

SERROCIELO FALANGHINA DEL SANNIO DOC – FEUDI SAN GREGORIO

€22,00

FALANGHINA IRPINIA, VITIGNO FALANGHINA IN PUREZZA, GRADAZIONE 13,5%

RIBOLLA GIALLA IGT – I FEUDI DI ROMANS

€22,00

VITIGNO RIBOLLA GIALLA 100%, ORIGIN FRIULI V.G. , GRADAZIONE 12,5%

BIANCOLELLA – ANTONIO MAZZELLA

€23,00

ISCHIA BIANCOLELLA DOP. UVE BIANCOLELLA 85% UVE RILLA 15%, GRADAZIONE 12,5%

FIANO DI AVELLINO DOCG – CANTINA MASTROBERARDINO

€22,00

FIANO DOCG, VITIGNO DI FIANO 100%, GRADAZIONE 12.5%

CHARDONNAY – CANTINA TOBLINO

€18,00

CHARDONNAY CLASSICO, UVE CHARDONNAY DOC BIO, GRADAZIONE 13%

ROSÉ WINE

SAN GREG –FEUDI DI SAN GREGORIO

€21,00

AGLIANICO ROSATO IRPINIA, UVE AGLIANICO 100%, GRADAZIONE 12.5%

VETERE ROSATO IGP – CANTINE SAN SALVATORE

€25,00

AGLIANICO PAESTUM ROSATO, AGLIANICO PAESTUM 100%, GRADAZIONE 12%

BOMBINO PUNGIROSA DOCG – CANTINE RIVERA

€19,00

CASTEL DEL MONTE BOMBINO, BOMBINO NERO 100%, GRADAZIONE 12%

€19,00

CASTEL DEL MONTE BOMBINO, BOMBINO NERO 100%, GRADAZIONE 12%

BUBBLES

DUBL FALANGHINA BRUT – FEUDI DI SAN GREGORIO

€22,00

SPUMANTE BRUT, UVE FALANGHINA 100%, GRADAZIONE 12,5

ADAMI PROSECCO BRUT

€24,00

PROSECCO VALDOBBIADENE, UVE DI PROSECCO DOCG, GRADAZIONE 11%

BELLAVISTA CUVÉE ALMA BRUT DOCG

€60,00

FRANCIACORTA DOCG, UVE CHARDONNAY77% PINOT NERO22% PINOT BIANCO1% GRADAZIONE 12,5%

CÀ DEL BOSCO CUVÉE PRESTIGE DOCG

€60,00

FRANCIACORTA DOCG, UVE CHARDONNAY83% PINOT NERO 12% PINOT BIANCO5%, GRADAZIONE 12,5%

BOLLINGER BRUT

€95,00

CHAMPAGNE AOC, UVE PINOT NOIR60% CHARDONNAY25% PINOT MEUNIER15%, GRADAZIONE 12%

RUINART BRUT BLANC DE BLANCS

€115,00

CHAMPAGNE AOC, UVE CHARDONNAY 100%, GRADAZIONE 12,5%

RUINART BRUT ROSÉ

€120,00

CHAMPAGNE AOC, UVE PINOT NERO 55% CHARDONNAY 45%, GRADAZIONE 12,5%

RUINART BRUT ROSÉ

€110,00

* covered 2,00 €