



CLASSIC dal 1980

Starter/Contemporary fries

Tasting of cold cuts and cheeses

Raw Parma ham, lonzino, sbriciolona, Calabrian capocollo and mixed cheeses

10

Regina pasta omelette

- 1 pz 3,5
- 2 pz 6

Montanarina 1 pz

Fried Montanara with San Marzano tomato e cacioricotta from Cilento

4

Montanarina 2 pz

Fried Montanara with San Marzano tomato e cacioricotta from Cilento and fried Montanara with San Marzano tomatoes and buffalo mozzarella from Campania

6

French fries

4,5

Please report any allergies or intolerances to the dining room staff, thank you.

Pizza al Vapore

NEW

GALLEGA

Dough with type 1 and type 0 flour with stone-ground wheat germ
Potato cream, Galician grilled octopus, Confit tomato
gel, basil gel, lemon powder

16

TONNARA

Dough with type 1 and type 0 flour with stone-ground wheat germ.
Burrata stracciatella, red tuna tataki, caramelized onion

18

IBERICA

Dough with TYPE 1 and TYPE 0 flour with stone ground wheat gems
Raw Iberian, burrata shredded, SAVINI truffle

16

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thank you.

Innovation

NEW

SCARPARIELLO

Piennolo cherry tomato from Vesuvius, tomato "occhio di bue", buffalo mozzarella, Pantelleria oregano, lemon zest, basil and Caiazzo gold E.V.O oil "slow food presidium"

13

NEW

ITALICA

S.Marzano stew and Piennolo cherry tomatoes from Vesuvius, pecorino cheese, pecorino chips, basil and Caiazzo gold EVO oil "slow food presidium"

13,5

POLPO DI FULMINE "Semifinalista pizza bit competition"

Rocket pesto at the base, fior di latte from Agerola, red and yellow confit cherry tomatoes, grilled octopus, lemon gel, basil and gold E.V.O oil from Caiazzo "slow food presidium"

14,5

FIORI DI PRIMAVERA

Fior di latte from Agerola, courgette flowers, yellow cherry tomatoes, Neapolitan salami, Fuscella ricotta, basil and Caiazzo gold E.V.O oil "slow food presidium"

13

NERANO

Courgette cream, Agerola provola, courgette chips and Monaco provolone, basil and Caiazzo gold EVO oil "slow food presidium"

13

BABILONIA

Agerola fior di latte, courgette flowers, 100% Patanegra Iberian cooked ham, "Savini Tartufi" truffle, basil and Caiazzo gold EVO oil "slow food presidium"

14,5

Salamanca

Patate al forno, provola di Agerola, pancetta 100%, iberica, E.V.O. oil. Caiazzo gold "slow food presidium"

15

Terra mia

Yellow piennolo cream from Ercolano, smoked provola from Agerola, crumbled Tuscan pork sausage, pecorino flakes seasoned in tobacco leaf, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

13

Carlo di Borbone

San Marzano tomato, Taggiasca olives, 100% Iberian chorizo, Campania buffalo cooked at the end of cooking, caramelized tropea onion, E.V.O. oil. Caiazzo gold "slow food presidium"

15

Divina

Mozzarella, Bronte pistachio cream, bacon, smoked burrata cheese, Bronte pistachio grains, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13

Aria di Capri

Mozzarella, courgette flowers, confit cherry tomatoes, Modena cooked ham placed at the end of cooking, smoked burrata cheese, lemon zest, basil and and E.V.O. oil. Caiazzo gold "slow food presidium"

13

Grande Bellezza

Buffalo mozzarella from Campania, Taggiasca olives, red and yellow datterino tomatoes from Ercolano, anchovies from the Cantabrian Sea, Gioia del Colle burrata cheese, basil and and E.V.O. oil. Caiazzo gold "slow food presidium"

13

Delizia

Mozzarella, Bronte pistachio cream, PGI Bolognese mortadella, Gioia del Colle burrata cheese, Bronte pistachio grains, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13



Monaco di Agerola

Rocket pesto, fior di latte, confit cherry tomatoes, raw Parma ham and provolone del Monaco D.O.P., E.V.O. oil. Caiazzo gold "slow food presidium" ,

13

Sapori del Sud

San Marzano tomato, Pantelleria capers, anchovies from cetara "Armatore, Taggiasca olives, Pantelleria oregano, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

12,5

Fondazione San Gennaro

Frame filled with buffalo ricotta, San Marzano tomato, Neapolitan salami, smoked Agerola provola, crumbled tarallo, pepper, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13

Annarè

San Marzano tomato, Piennolo del Vesuvio cherry tomato, fior di latte, fried aubergines, smoked Agerola provola cheese Cilento DOP caioricotta, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13

Traditional Regina margherita

Margherita

Tomato, Mozzarella , basil, and E.V.O. oil. Caiazzo gold “slow food presidium”

7

Bufala

Tomato, buffalo mozzarella, basil, E.V.O. oil. Caiazzo gold “slow food presidium”

9

Margherita D.O.P

San Marzano tomato, Piennolo cherry tomato, buffalo mozzarella put at the end of cooking, basil, E.V.O. oil. Caiazzo gold “slow food presidium”

12

Traditionl

Marinara

Tomato, oregano, garlic, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

6,5

Napoli

Tomato, Mozzarella, anchovies, capers and oregano, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

9

Peperina

Mozzarella, cooked ham, mushrooms, salami, Calabrian 'nduja, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

9,5

Vegetariana

Mozzarella, grilled aubergines, grilled zucchini, grilled peppers, rocket, confit tomatoes and E.V.O. oil. Caiazzo gold "slow food presidium"

10

Gustosa

Mozzarella, Parma ham, rocket, parmesan cheese, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

10

Luna Rossa

Tomato, Campania buffalo mozzarella, red datterini tomatoes, 'nduja, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

11

Masaniello

Tomato, Gioia del Colle burrata cheese, Taggiasca olives, basil pesto, 'nduja, stracciata, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

11

Calzone

Mozzarella, cooked ham, champignon mushrooms, tomato and E.V.O. oil. Caiazzo gold "slow food presidium"

8,5

Calzone Napoli fried or baked

Buffalo ricotta cream, Napoli salami, Agerola D.O.P provola, San Marzano tomato, basil and E.V.O. oil. Caiazzo gold "slow food presidium"

11 - 10

Dessert

Babà Napoletano

6,5

Pistacio Cheesecake

6,5

**Creamy coconut and passion fruit with almond flour
crumble**

6,5

TIRAMISU'

6,5

White chocolate bar and berry jelly

6,5

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Drinks

Water 0,75 cl.

2

Coca Cola, Coca Cola Zero, Fanta

3,5

Coca Cola alla spina 0,20 cl.

3

Coca Cola alla spina 0,40 cl.

4

Caraffa Coca Cola 1l

9

HB HELLES bionda 0,20 cl.

3,50

HB HELLES bionda 0,40 cl.

5

HB DUNKEL rossa 0,20 cl.

4

HB DUNKEL rossa 0,40 cl.

5,5

Caraffa HB HELLES bionda 1l

10

Caraffa HB DUNKEL rossa 1l

11

Covered

2

Coffee

2

FOOD ALLERGENS

ENGLISH & SPANISH



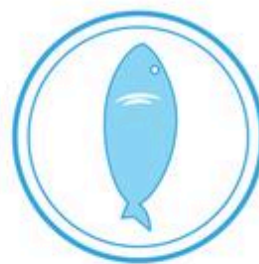
MILK
LECHE



TREE NUTS
TRAZAS



CELERY
APIO



FISH
PESCADO



CRUSTACEAN
CRUSTACEOS



MUSTARD
MOSTAZA



SOY
SOJA



SULFITES
SULFITOS



EGG
HUEVO



LUPINS
ALTRAMUCES



SHELLFISH
MOLUSCOS



SESAME
SESAMO



PEANUTS
CACAHUETES



GLUTEN
GLUTEN