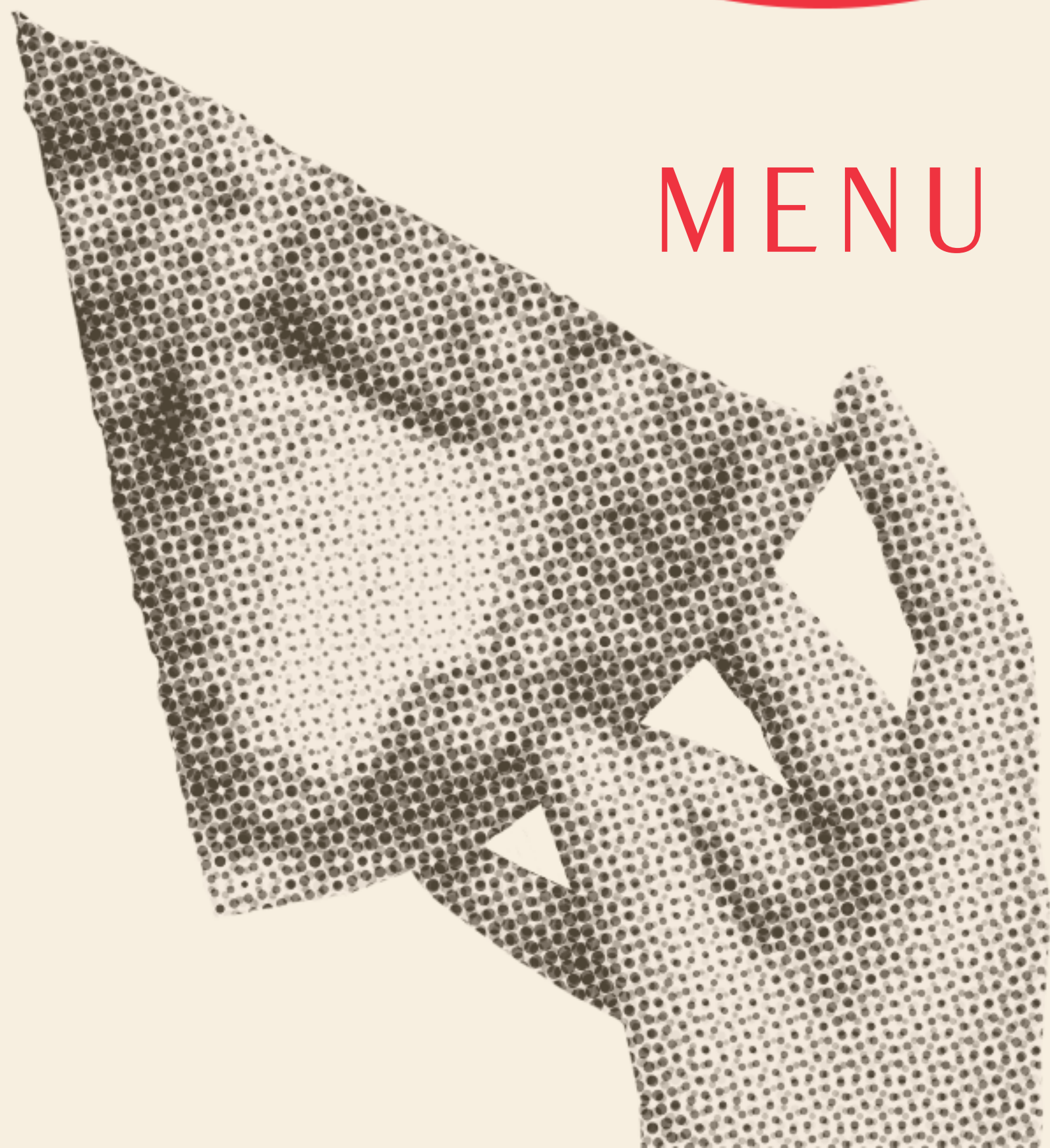




MENU



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

APPETIZERS

Bruschetta of the day	2,50
Trio of stuffed bruschetta	6,50
Low round focaccia baked in the oven	3,00
Cold cuts	
Coppa, selected cooked ham, sweet raw ham, served with focaccia	16,00
Cold cuts with buffalo mozzarella	
Coppa, selected cooked ham, sweet raw ham, buffalo mozzarella, served with focaccia	20,00

FRIED*

LE FRITTATINE	5,00
Mini omelettes: choice between cacio e pepe / classic	per piece
LE PRELIBATE	4,00
Classic French fries	
LE SAPORITE	4,00
Rustic French fries with peel	
CROCCHÈ	4,00
Potato croquettes	
ARANCINA ROSSA	5,00
Bolognese-style rice arancina	
MONTANARA PARTENOPEA	2,00
Small fried pizza with tomato sauce, fresh basil and Grana Padano	
MONTANARA WITH PURPLE POTATO CREAM, JOWLS AND ROSEMARY	5,00
Fried pizza stuffed with purple potato cream, jowls and rosemary	

**MONTANARA WITH BLACK CABBAGE CREAM,
LARD AND WALNUT** 5,00

Fried pizza stuffed with black cabbage cream, lard and walnuts

MIXED FRIED (for two people) 18,00

Potato croquettes, rice arancina, montanara small fried pizza,
pasta omelette

FIRST COURSES

Bigoli with chianina minced meat sauce 14,00

Lasagna bolognese 13,00

Lasagna with vegetables 13,00

SECOND COURSES

Fresh Campania burrata, red date tomatoes
and warm focaccia 12,00

Beef meatballs with tomato sauce 9,00
3 pc.

Pork homemade sausage and baked potatoes 11,00

Caprese with buffalo mozzarella, beef heart tomato,
oregano and fresh basil 13,00

Frisella with buffalo mozzarella, tuna fillets,
red date tomatoes and Tropea onion, fresh basil 16,00

CLASSIC PIZZAS

ONESTA

Peeled tomato, fiordilatte, fresh basil, extra virgin olive oil

8,00

LIBERA

Peeled tomato, Cetara anchovies, oregano, garlic, fresh basil, extra virgin olive oil

7,00

GENEROSA

Peeled tomato, buffalo mozzarella, fresh basil, extra virgin olive oil

12,00

APPASSIONATA

Peeled tomato, fiordilatte, Calabrian 'nduja, spicy esplanade, fresh basil, extra virgin olive oil

11,00

GIUSTA

Peeled tomato, fiordilatte, Grana Padano petals, selected cooked ham, chiodini mushrooms, fresh basil, extra virgin olive oil

12,00

FANTASTICA

Burrata Campana, sweet raw ham, red date tomatoes, fresh basil, extra virgin olive oil

17,00

SPLENDIDA

Fiordilatte, provola cheese, Grana Padano petals, gorgonzola, fresh basil, extra virgin olive oil

11,00

DISTINTA

Provola cheese, zucchini cream, cave-aged smoked caciocavallo, fresh basil, extra virgin olive oil

13,00

AFFETTUOSA

Mushroom aubergines, fiordilatte, Grana Padano petals, fresh basil, extra virgin olive oil

11,00

EUFORICA

Peeled tomato, fiordilatte, selected cooked ham, roasted artichokes in oil, pitted olives, chiodini mushrooms, fresh basil, extra virgin olive oil

14,00

PERFETTA

Peeled tomato, provola cheese, cow's milk ricotta, pepper powder, fresh basil, extra virgin olive oil

10,00

AMABILE

Sweet bacon, baked potato chunks, provola cheese, pepper powder, fresh basil, extra virgin olive oil

11,00

BRIOSIA

Mashed potato, Naples salami, provola cheese, pepper powder, fresh basil, extra virgin olive oil

11,00

ESAGERATA

Wurstel, provola cheese, fries, fresh basil, extra virgin olive oil

12,00

COINVOLGENTE

Baked Calzone: peeled tomato, fiordilatte, Naples salami, cow's milk ricotta, Grana Padano, pepper powder, extra virgin olive oil

12,00

FAVOLOSO

Baked Calzone: peeled tomato, fiordilatte, selected cooked ham, cow's milk ricotta, Grana Padano, pepper powder, extra virgin olive oil

12,00

SEASONAL PIZZAS

DELICATA

Red date tomatoes, artichokes in oil, chopped baked potatoes, fresh basil, extra virgin olive oil

9,00

GOLOSA

Homemade pork sausage, chopped baked potatoes, provola cheese, fresh basil, extra virgin olive oil

12,00

AUDACE

Yellow and red Vesuvius pacchetelle, capers, pitted olives, Cetara anchovies, oregano, garlic, fresh basil, extra virgin olive oil

11,00

SOGNATRICE

Purple potato, provola, jowls, rosemary, fresh basil, extra virgin olive oil

13,00

CREATIVA

Black cabbage, fiordilatte, lard, walnuts, fresh basil, extra virgin olive oil

14,00

DECISA

Sautéed cabbage, provola, gorgonzola, fresh basil,
extra virgin olive oil

11,00

GIOVIALE

Pumpkin cream, provola, jowls, pecorino, fresh basil,
extra virgin olive oil

12,00

SPONTANEA

Artichoke cream, fiordilatte, coppa, fresh basil,
extra virgin olive oil

11,00

TENACE

Provola, pepper, cave-aged smoked caciocavallo,
homemade pork sausage, fresh basil, extra virgin olive oil

11,00

PANOZZI

IL DESIDERATO

Fiordilatte, selected cooked ham, red date tomatoes,
Grana Padano petals, extra virgin olive oil

9,00

IL MAGNIFICO

Provola cheese, sweet raw ham, extra virgin olive oil

10,00

VALOROSO

Mashed potato, provola cheese, pepper powder,
Naples salami, extra virgin olive oil

9,00

SALADS

GIOIOSA

Mixed salad, artichokes in oil, red date tomatoes, fiordilatte

15,00

SIMPATICA

Mixed salad, tuna fillets, pitted olives,
red and yellow date tomatoes

16,00

DINAMICA

Spelt, feta cheese, red and yellow date tomatoes,
cucumbers, pitted olives

11,00

ARMONIOSA

Quinoa, yellow date tomatoes, tuna fillets,
pitted olives, celery

12,00

EQUILIBRATA

Mixed salad, quinoa, red date tomatoes, tuna fillets,
Tropea onion, pitted olives

13,00

DESSERT*

Tiramisù

8,00

Sicilian mini cannoli, Piana degli Albanesi ricotta
and chopped pistachios

2,00

Wild berry cheesecake

8,00

Zeppola with Nutella or ricotta cream
or pistachio cream (3pcs. of the same type)

7,00

Trio of zeppole

Nutella, Piana degli Albanesi ricotta, pistachio cream

7,00

FOR THE LITTLE ONES

FURBETTO MENU

10,00

A pizza of your choice between a Mini Onesta or a Mini Esagerata

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.

*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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