

33 cl



13.

Draft Beer

BIRRA MORETTI

FILTRATA A FREDDO

Lager 4,2% vol

20 cl 40 cl

..... 4,0 .. 7,0

BIRRA MORETTI

la Bianca

Weiss 5% vol

20 cl 40 cl

..... 4,0 .. 7,0

BIRRA MORETTI

la Rossa

Bock 7,2% vol

20 cl 40 cl

..... 4,0 .. 7,0

Lager 5% vol

20 cl 40 cl

..... 4,0 .. 7,0

... WHITE

... RED

... COVER CHARGE 2,5

• For any information regarding substances and allergens please ask our staff.

- Food allergens in accordance with Reg. UE n.1169/2011:

1. Cereals containing gluten; 2. Crustaceans and products based on crustaceans; 3. Eggs and products based on eggs;
4. Fish and products based on fish; 5. Peanuts and products based on peanuts; 6. Soya and products based on soya;
7. Milk and products based on milk; 8. Nuts; 9. Celery and products based on celery;
10. Mustard and products based on mustard; 11. Sesame seeds and products based on sesame seeds;
12. Sulphur dioxide and sulphites; 13. Lupin and products based on lupin; 14. Molluscs and products based on molluscs.

• WHITE VERMOUTH	6,0
• APEROL SPRITZ	7,9
• CAMPARI SPRITZ	7,9
• LIMONCELLO SPRITZ	7,9
• AMERICANO	7,9
• NEGRONI	8,9
• MOSCOW MULE	9,9

Gin Tonic

- FEVER-TREE ELDERFLOWER
& GIN BULLDOG
13,0
- FEVER-TREE INDIAN
& GIN TANQUERAY
13,0
- FEVER-TREE INDIAN
& GIN HENDRICK'S
14,0
- FEVER-TREE MEDITERRANEAN
& GIN MARE
14,0

• WATER still sparkling 75 cl	3,0
• COCA COLA 25 cl	3,0
• COCA COLA ZERO 25 cl	3,0
• TONIC WATER 20 cl	3,0
• GINGER BEER 20 cl	3,0

27.5 cl

• BIO ORANGEADE	4,0
• BIO BLOOD ORANGEADE	4,0
• BIO CHINOTTO	4,0
• BIO LEMONADE	4,0
• BIO GAZZOSA	4,0
• BIO COKE	4,0
• BIO TANGERINE	4,0

• ESPRESSO	2,0
• ESPRESSO MACCHIATO	2,5
• DECAF COFFEE	2,5
• CAPPUCCINO	4,0
• AMERICAN COFFEE	4,0
• TEA INFUSION	4,0

Sorelle
Mozza
PIZZERIA
dal 1962

Starter

1.4.7. • Sheep ricotta cheese, "Riserva Sant'Erasmo" anchovy in oil 2 pcs ● 5,9

1.4.7. • "San Giovanni sel. Luna Calante" ham,
Paestum smoked provola cheese braid 2 pcs 7,9

1.7. .Siccagno tomato Pic Pac sauce, **DOP** Campania Buffalo mozzarella, **BIO** basil 2 pcs ● 8,9

1.7. .Sfincione sauce, **DOP** Ragusa caciocavallo cheese, **DOP** mountain oregano 2 pcs ●● 8,9

1.7.8. .Andria Stracciatella cheese, "Favola Palmieri Gran Riserva into the rind" mortadella, Bronte pistachio 🌰 2 pcs 9,9

- Homemade fied potato 4,9
- Panelle and potato with mint Crocchè 6,9
- 1.4.7. •Arancinette 7,9
provola cheese and Nebrodi salami 🍷 2 pcs
smoked salmon and **DOP** Campania Buffalo mozzarella 2 pcs

1. **Served with warm homemade focaccia**
4. 7. 8. **••• LA FAVOLA** for 2 **26,9**
"Favola Palmieri Gran Riserva into the rind" mortadella,
IGP Andria Burrata cheese
7. **••• L'ECCELLENTE** for 2 **28,9**
"L'Eccellente seasoned over 30 months" raw ham,
DOP Campania Buffalo mozzarella
7. **••• L'INTENSO** 80 gr **38,9**
"Iberico Pata Negra de Bellota" raw ham,
Paestum smoked provola cheese braid
7. **••• I LATTICINI** **"Sorelle Mozza Selection"** for 2/4 **29,9**
DOP Campania Buffalo mozzarella,
Paestum smoked provola cheese braid, Puglia fiordilatte cheese in water,
IGP Andria Burrata cheese, Buffalo ricotta cheese
8. **••• I SALUMI** **"Sorelle Mozza Selection"** for 2/4 **34,9**
"L'Eccellente seasoned over 30 months" raw ham,
"San Giovanni sel. Luna Calante" ham,
"Favola Palmieri Gran Riserva into the rind" mortadella,
IGP Finocchiona salami
7. 8. **••• SELECTION OF**
SICILIAN COLD CUTS AND CHEESES for 2 **28,9**
with fig mustard and sicilian black bee honey

Salad

1. *//////// Served with warm homemade focaccia*

... **MEDITERRANEA** ●●● 9,9

mesclun, **BIO** red plum tomato, carrot and mushroom

- 7.8. ••• ISCHITANA ●● 14,9

mesclun, **BIO** red plum tomato, Paestum smoked provola cheese braid, walnut, sicilian black bee honey 🐝

... SICILIANA 14,9

boiled green bean, boiled potato, beefsteak tomato,
green olive, Tropea red onion 🍅, Salina caper 🍷

4. ••• **FAVIGNANA** ● 15,9

mesclun, **BIO** red plum tomato, **DOP** Taggiasca black olive,
"Riserva Sant'Erasmo" anchovy in oil,
"Riserva Sant'Erasmo" red tuna fillet in oil

7. ... **CAPRI** ●● 14,9

DOP Campania Buffalo mozzarella, beefsteak tomato,
DOP "Nocellara dell'Etna" EVO, **BIO** basil

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Pizza

////// NATURAL LEAVENING

48/72 hours

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7. MARGHERITA ● 9,9
- Siccagno tomato sauce, Agerola fiordilatte cheese baked, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. REGINA ● 13,9
- Siccagno tomato sauce, **DOP** Campania Buffalo mozzarella baked, **DOP** Parmesan "*Vacche Rosse 30 months*" **DOP** pecorino romano cheese, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. RITA ● 13,9
- BIO** red plum tomato fresh sauce, **DOP** Campania Buffalo mozzarella raw, red and yellow plum tomato raw, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 4.7. MARINA 11,9
- Siccagno tomato sauce, Agerola fiordilatte cheese baked, "*Riserva Sant'Erasmo*" anchovy in oil, **DOP** mountain oregano, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. PINA ● 13,9
- BIO** red plum tomato fresh sauce, Agerola fiordilatte cheese baked, fried black eggplant, **DOP** Parmesan "*Vacche Rosse 30 months*" **BIO** basil
7. DORA 13,9
- Siccagno tomato sauce, Campania fiordilatte cheese in water baked, homemade ventricina sausage baked, Giarratana onion 🍄 baked, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. MARIA ● 13,9
- Siccagno tomato sauce, Campania fiordilatte cheese in water baked, red and yellow plum tomato baked, fried zucchini, fried black eggplant, black olive powder, **BIO** basil
7. EMMA 16,9
- yellow plum tomato fresh sauce, yellow plum tomato baked, Agerola fiordilatte cheese baked, Paestum smoked provola cheese braid baked, baked potato, Nebrodi black pig bacon 🍖 raw, black olive powder, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. LIA 19,9
- BIO** red plum tomato pesto, Campania fiordilatte cheese in water baked, **IGP** Andria Burrata cheese raw, **DOP** Parmesan "*Vacche Rosse 30 months*", "*L'Eccellente seasoned over 30 months*" raw ham raw, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. ADA 18,9
- DOP** Campania Buffalo mozzarella baked, red and yellow plum tomato baked, porcini mushroom, Nebrodi black pig coppa 🍖 raw, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. GINA 15,9
- Paestum smoked provola cheese braid baked, **BIO** red plum tomato baked, Nebrodi black pig sausage baked, wild chard roast with Nubia red garlic 🍄, lemon zest, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. TINA 15,9
- pumpkin cream soup, Paestum smoked provola cheese braid baked, datterino giallo baked, Nebrodi black pig crispy bacon 🍖, **DOP** pecorino romano cheese, black pepper, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 7.8. ROSA 19,9
- DOP** Campania Buffalo mozzarella baked, Bronte pistachio pesto 🍄, "*Favola Palmieri Gran Riserva into the rind*" mortadella raw, **IGP** Andria Burrata cheese raw, chopped Bronte pistachio 🍄, lemon zest, **BIO** basil
- 4.7. ALBA 14,9
- Siccagno tomato sauce, Agerola fiordilatte cheese baked, red and yellow plum tomato baked, "*Riserva Sant'Erasmo*" red tuna fillet in oil baked, Salina fried caper 🍄, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. SARA 17,9
- DOP** Campania Buffalo mozzarella baked, yellow plum tomato raw, **IGP** Punta d'Anca bresaola raw, **DOP** Parmesan "*Vacche Rosse 30 months*" rucola salad, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. NORA 16,9
- pumpkin cream soup, Paestum smoked provola cheese braid baked, Nebrodi black pig sausage baked, friarielli, Buffalo ricotta cheese baked, black olive powder, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 4.7. MARZIA 15,9
- Siccagno tomato Pic Pac sauce, Puglia fiordilatte cheese in water baked, Tropea red onion 🍄 baked, "*Riserva Sant'Erasmo*" mackrel in oil baked, Taggiasche black olive **DOP**, chili, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 7.8. NINA 18,9
- Siccagno tomato sauce, Puglia fiordilatte cheese in water baked, red plum tomato **BIO** raw, "*L'Eccellente seasoned over 30 months*" raw ham raw, Campania Buffalo Stracciatella cheese raw, chopped Bronte pistachio 🍄, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil

"The **processing** of our **doughs** begins following a detailed specification, from laboratory **temperature** control to **raw materials**. All this leads us to manage the **leavening** and **maturation** phases with great **precision** and **consistency**, from the processing phase to the final one. The result between **leavening** and **maturation** of **48/72 hours**, it brings out **fragrance**, high **digestibility** and **quality**. From a **nutraceutical** point of view, the presence of **wheat germ** guarantees the perfect **natural balance**."

THE OUR DOUGHS ...

1. ANCIENT GRAINS ●
 . Russello . Tumminia . Perciasacchi

1. CEREALS ●
 GLUTEN FREE ●● 2,0

- 4.7.8. SOFIA 21,9
- DOP** Campania Buffalo mozzarella baked, Bronte pistachio pesto 🍄, smoked salmon, Andria Stracciatella cheese raw, chopped Bronte pistachio 🍄
7. LIDIA 16,9
- Siccagno tomato sauce, Puglia fiordilatte cheese in water baked, "*San Giovanni sel. Luna Calante*" ham raw, **BIO** red plum tomato baked, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 4.7. MARA 16,9
- BIO** red plum tomato fresh sauce, Agerola fiordilatte cheese baked, "*Nardin of Mar Cantabrico*" anchovy in oil, **BIO** mountain oregano, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. FINA 18,9
- Siccagno tomato sauce, Agerola fiordilatte cheese baked, **IGP** Finocchiona salami raw, fried black eggplant, Campania Buffalo Burrata raw, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. LUNA 17,9
- Paestum smoked provola cheese braid baked, champignon mushrooms "*San Giovanni sel. Luna Calante*" ham raw, black olive powder, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. GAIA 17,9
- Puglia fiordilatte cheese in water baked, porcini mushroom, "*San Secondo smoked Spalla Cotta*" raw, truffed oil, **BIO** basil
- 7.8. CARLA 17,9
- DOP** Campania Buffalo mozzarella baked, red and yellow plum tomato baked, "*L'Eccellente seasoned over 30 months*" raw, **DOP** Parmesan "*Vacche Rosse 30 months*", **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
7. INES 39,9
- Agerola fiordilatte cheese baked, red and yellow plum tomato baked, "*Iberico Pata Negra de Bellota*" raw ham raw, **DOP "Nocellara dell'Etna"** EVO, **BIO** basil
- 4.7. ROSALIA PALERMO SFINCIONELLO 14,9
- Siccagno tomato sauce, sliced tomato baked, "*Riserva Sant'Erasmo*" anchovy in oil, bread crumbs toasted, **DOP** Ragusa caciocavallo cheese, Giarratana onion 🍄 baked, **DOP** mountain oregano, **DOP "Nocellara dell'Etna"** EVO
- 4.7. GIUSEPPINA BAGHERIA SFINCIONELLO 15,9
- sheep ricotta cheese baked, "*Riserva Sant'Erasmo*" anchovy in oil, bread crumbs toasted, tuma cheese, **DOP** Ragusa caciocavallo cheese, Giarratana onion 🍄 baked, **DOP** mountain oregano, **DOP "Nocellara dell'Etna"** EVO

ADDICTION ...

- . "*L'Eccellente seasoned over 30 months*" raw ham ● 5,0
- . "*San Giovanni sel. Luna Calante*" ham ● 4,0
- . "*San Secondo smoked Spalla Cotta*" ● 4,0
8. . "*Favola Palmieri Gran Riserva into the rind*" mortadella ● 4,0
- . **IGP** Finocchiona salami ● 4,0
7. . **DOP** Campania Buffalo mozzarella ●● 2,5
7. . Paestum smoked provola cheese braid ●● 2,5
7. . **IGP** Andria Burrata cheese ●● 4,0
7. . Andria Stracciatella cheese ●● 4,0
- 5.8. . Vegetable and dried fruit ●● 2,0



Pasta

FROM THE OVEN ...

7. BOLOGNESE CLASSIC LASAGNA
- minced veal and Siccagno tomato extract sauce 🍄, bechamel, **DOP** 30 months Parmesan and mountain butter 18,9
7. VEGETARIAN LASAGNA ●
- seasonal vegetables, bechamel, **DOP** 30 months Parmesan and mountain butter 17,9
7. SORRENTINA GRATINATED GNOCCHI ●
- BIO** datterino sauce, Campania mozzarella, **DOP** 30 months Parmesan and **BIO** basil 18,9
- 7.8. RIGATONI WITH GRATINATED BROCCOLI ●●
- cauliflower, **DOP** Ragusa caciocavallo 🍄, pine nuts, raisin, saffron and toasted bread crumbs 18,9

