

FRIGGITORIA

Cover charge: €2.00
In case of intolerances or allergies,
please inform the staff

FRIED

POTATO CROCCHÈ Potato croquette with parmesan and pecorino cheese, mozzarella, fresh basil (1,3,7,9,10)	€ 3,50
EGGPLANT MEATBALLS (VEGGIE) Durum wheat bread, fried eggplants, parmesan cheese, pecorino cheese, mozzarella, fresh basil (1,3,7,9,10)	€ 3,50
RICE SUPPLÌ Tomato risotto, ham, pamesan cheese, mozzarella (1,3,7,9,10)	€ 3,50
TIMBALLO DI PASTA Bucatini with pistachio bèchamel sauce, mortadella with pistachio, pistachio granules, parmesan cheese, mozzarella (1,3,7,9,10)	€ 4,00
UNDECIDED ? GO ALL IN WITH THE FRIED FOOD POKER	€ 12,00

LE MONTANARE

CLASSICA Fresh tomato sauce, parmesan cheese, fresh basil (1,3,9,10)	€ 5,00
DI MARE Shredded cow's milk cheese, Cetara's anchovies, lemon zest (1,3,4,9,10)	€ 7,00

**'MMIEZ'A VIA, 'MMIEZ'A VIA
THIS IS WHERE I WANNA BE**

RESTAURANT MENU

STARTER

Grilled octopus with mashed potatoes, Taggiasca olives, and red onion (4,7,14,10,11)	€ 15,00
Potato gateau (1,7,9,10)	€ 9,00
Customize and enjoy our always fresh PDO Campania Buffalo Mozzarella:	
With tomatoes, basil, oregano, garlic. (7)	€ 10,00
With San Daniele PDO prosciutto (7)	€ 12,00

SIDE DISH

Mixed salad	€ 6,00	Peperonata with capers and olives	€ 6,00
Roasted mixed vegetables	€ 6,00	Scalloped potatoes (1,9,10)	€ 6,00
Sautéed broccoli rabe with garlic and chili pepper	€ 6,00	French fries (1)	€ 6,00

FIRST COURSES

Home-made baked potato gnocchi with mozzarella and tomato sauce (4,7,9)	€ 13,00
Home-made tagliatelle with ragù sauce (1,3,9)	€ 14,00
Fresh paccheri pasta with pumpkin cream, guanciale, and DOP Pecorino Romano (1,3,7)	€ 13,00
Fresh pasta orecchiette with octopus ragù (1,4,8,3,6,9,10,14)	€ 15,00

MAIN COURSES

Fish fry with calamari rings and tentacles, shrimp, and anchovies (1,2,4,14)	€ 25,00
Grilled beef fillet	€ 22,00
Neapolitan eggplant Parmigiana (1,3,7)	€ 16,00
Pan-seared fish fillet in water with tomatoes, garlic, olive oil, and herbs (4)	€ 22,00

BUT I ALWAYS HAVE NO FEAR



PIZZE DELUXE

MISS ORANGE *Winter Edition*

€ 15,00

Pumpkin cream, Italian fior di latte, Neapolitan sausage.

After cooking: Pecorino Romano PDO chips, Tenuta Torre di Mossa PDO oil (100% Coratina).

(1,7,9,10)

LADY VIOLET *Winter Edition*

€ 15,00

Purple potato cream, yellow cherry tomatoes, Italian fior di latte, EVO oil.

After cooking: crispy Italian guanciale and Pecorino Romano PDO fondue.

(1,7,9,10)

BABY P *Winter Edition*

€ 15,00

Agerola provola cheese, yellow cherry tomatoes, stewed red onions, basil, Caiazzo olives (Slow Food presidium).

After cooking: roasted pepper cream, Tenuta Torre di Mossa PDO oil (100% Coratina).

(1,7,9,10)

MIEZ' A SMORFIA "OG"

€ 15,00

Half margherita, half calzone with sausage and friarelli. Nothing else to know, just enjoy!

(CAN'T BE CHANGED)

(1,7,9,10)

NOSTALGIA CANAGLIA

€ 15,00

Italian fior di latte mixed with Agerola provola cheese, basil, EVO oil.

After cooking: mortadella with Bologna IGP pistachios, Pugliese burrata.

(1,7,8,9,10)

RAGUTELLA

€ 15,00

Italian fior di latte, Neapolitan ragù, basil, EVO oil.

After cooking: cow's stracciatella.

(1,7,9,10)

PARMIGIANA

€ 15,00

Agerola provola cheese, Neapolitan eggplant parmesan, basil, EVO oil

(1,3,7,9,10)

SFIZIOSA

€ 15,00

Italian fior di latte, rolled pancetta, EVO oil.

After cooking: potato croquettes, shavings of 24-month aged Parmigiano Reggiano PDO

(1,7,9,10)

BOY, WE COME FROM NAPOLI

 Smorfia
SUD-TIROL

PIZZE

MARGHERITA Italian tomato, Italian fior di latte, extra virgin olive oil, basil (1,7,9,10)	€ 8,50
NAPOLETANA Italian tomato, garlic, wild oregano, extra virgin olive oil, basil, Cetara anchovies (out of the oven) (1,4,9,10)	€ 9,50
BUFALINA Italian tomato, Buffalo mozzarella from Campania DOP, extra virgin olive oil, basil (1,7,9,10)	€ 11,50
SALSICCIA E FRIARELLI Italian fior di latte, Neapolitan-style sausage and broccoli rabe, extra virgin olive oil (1,7,9,10)	€ 13,00
PIZZA FRITTA Stuffed with Italian fior di latte, buffalo ricotta, Cuvee pepper, pork cracklings (1,7,9,10)	€ 12,00
CAPRICCIOSA BBQ Italian tomato, italian fior di latte, roasted artichokes, roasted champignon mushrooms, grilled cooked ham, extra virgin olive oil, basil, olive powder added after cooking (1,7,9,10)	€ 15,00
CALZONE CLASSICO Italian tomato, Italian fior di latte, grilled cooked ham, sweet Napoli salami, roasted champignon mushrooms, extra virgin olive oil (1,7,9,10)	€ 13,00
SPACCANAPOLI (PROVOLA E PEPE) Italian tomato, "Masseria Dauna" tomato pieces, Agerola provola cheese, basil, Cuvée pepper, extra virgin olive oil DOP from Tenuta Torre di Mossa (100% Coratina) (1,7,9,10)	€ 13,00
DIAVOLA Italian tomato, Italian fior di latte, spicy Napoli salami, mixed roasted peppers, Caiazzane olives (Slow Food Presidium), extra virgin olive oil, basil (1,7,9,10)	€ 13,00
SICILIANA Italian tomato, Italian fior di latte, Neapolitan-style sausage, fried eggplant, extra virgin olive oil, basil, 24-month aged Parmigiano Reggiano PDO shavings added after cooking (1,7,9,10)	€ 14,00
CALABRESE Agerola provola cheese, nduja from Spilinga, yellow cherry tomatoes, rolled pancetta, basil, extra virgin olive oil (1,7,9,10)	€ 14,00
PUGLIESE Italian fior di latte, cherry tomatoes, stewed red onions, EVO oil, basil, red tuna fillets from the Mediterranean (uncooked) (1,4,7,9,10)	€ 15,00

PIZZE

CACIO E PEPE

Italian fior di latte, PDO Pecorino Romano cheese, spicy Napoli salami, Cuvee pepper, extra virgin olive oil
(1,7,9,10)

€ 13,00

CONTADINA

Italian tomato, Italian fior di latte, PDO Gorgonzola cheese, roasted champignon mushrooms, extra virgin olive oil, basil, Speck added after cooking
(1,7,9,10)

€ 13,00

ORTOLANA

Italian BIO tomato, fior di latte, mixed seasonal roasted vegetables, extra virgin olive oil, basil
Vegan without Italian fior di latte € 10,00
(1,7,9,10)

€ 13,00

TRICOLORE

Italian fior di latte, served raw: fresh cherry tomatoes, wild arugula, shavings of 24-month aged Parmigiano Reggiano PDO, extra virgin olive oil
+ **Prosciutto Crudo San Daniele** out of oven € 3,00
(1,7,9,10)

€ 13,00



TERRA MIA, TERRA MIA

Smorfia
SUD-TIROL

DRINKS

APERITIF

Water 0,50 cl	€ 2,50	Aperol Spritz	€ 6,00
Water 0,75 cl	€ 4,00	Hugo	€ 6,00
Drink in glass bottle 0,33 cl Fanta/Sprite/Coca Cola Coca Cola Zero	€ 3,50	Aperismorfia Prosecco, Passion fruit, menta, soda	€ 6,00
Jonagold Kohl Apple juice	€ 3,00	Bitter Bianco / Rosso	€ 3,50

DRAFT BEER

LA SMORFIETTA 5,2% 0,30 cl	€ 4,00
House beer with a light color, white foam and a slightly fruity scent. Suitable for everyone because is likely and fresh.	
FORST - KRONEN 5,2%	
Small (0,30 cl)	€ 3,50
Large (0,50 cl)	€ 6,00
WEIHENSTEPHANER - HEFE WEISSBIER 5,4%	
Small (0,30 cl)	€ 4,00
Large (0,50 cl)	€ 6,00
FORST 0,0%	
non alcoholic beer (0,33 cl)	€ 4,00

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NÉ, MA CHI SFACIMMA SI' ?
BOY, WE COME FROM NAPOLI**

DESSERT

DAL NOSTRO LABORATORIO

TIRAMISÙ (1,3,7,8)	€ 7,00
BABÀ CON CREMA PASTICCERA E AMARENE Babà mit Gebäckcreme und Sauerkirschen Babà with Pastry Cream and Sour Cherries (1,3,7,8)	€ 7,00
CAPRESE Torta al cioccolato con farina di mandorle, salsa al cioccolato fondente e panna Schokokuchen mit Mandelmehl, dunkler Schokoladensauce und Sahne Chocolate and almond cake with dark chocolate sauce and cream (1,3,7,8)	€ 7,00
CANNOLO SCOSTUMATO Con ricotta di bufala e scaglie di cioccolato e pistacchio Mit Büffel-Ricotta, Schokolade und Pistazienflocken With Ricotta di Bufala, chocolate and pistachio flakes (1,3,7,8)	€ 7,00
BACETTI DELLA FELICITA' CON NUTELLA Warme Hefe-Bällchen mit Zucker und Zimt, gefüllt mit Nutella Warm fried-balls with sugar and cinnamon, stuffed with Nutella (1,6,7,8)	€ 7,00
GELATO ALLA VANIGLIA DEL MADAGASCAR Madagaskar-Vanilleeiscreme Madagaskar-vanilla Ice Cream (3,7)	€ 5,00

