

PIZZA

SANTA CHIARA

NAPOLETANA

ANTIPASTI

Baked aubergine
parmigiana with tomato,
mozzarella and
parmigiano -
11,5€

Stracciatella of
Burrata with a touch
of truffle oil and
seasonal herbs -
14,5€

Deep-fried calamari
with lime-alioli mayo -
15,5€

Tomato bruschetta
with basil and
olive oil - 8,5€

Italian meatballs in
in Ragú tomato sauce -
12,5€

Fried Bufala mozzarella
in pizza dough with
San Marzano tomato
and parmigiano -
11,9€

Burrata with pesto
"genovese"
and candied tomatoes -
12,9€

Rosemary Focaccia -
7,5€

"Caprese with buffalo mozzarella Campana DOP,
tomato, serrano ham and basil oil - 12,9€

Sautéed prawns, green apple on basil cream
with sweet chili, sprouts, and cherry tomatoes
- 13,5€

SALADS

PASTA

Pear Fiocchi - pasta filled with gorgonzola, pear
and walnut cream - 14,9€

"Authentic Tonnarelli Carbonara
(Truffled Carbonara + €2.50) - 13,9€

Paccheri "alla Norma", tomato, eggplant
and buffalo ricotta cream - 14,5€

Paccheri 'al cartoccio, with mussels, clams, squid and
prawns in white wine with tomato sauce - 16,9€

Fresh trofie pasta with pesto of pistachio, candied
tomatoes and stracciata cheese - 15,9€

Caprese ravioli filled with ricotta,
mozzarella and San Marzano sauce - 14,9€

Spaghettoni Amatriciana
with Italian pancetta and peperoncino - 15,5€

Our pastas are
Gragnano IGP.

PIZZAS

We use
San Marzano DOP,
mozzarella
fior di latte
and fresh basil
on our pizzas

SANTA MARINARA:
San Marzano
tomato sauce,
olive oil and
garlic -
9,5€

SANTA MARGHERITA:
San Marzano
tomato sauce,
fior di latte,
parmesan and
fresh basil -
11,5€

SANTA BUFALA
WE TRUST:
San Marzano
tomato sauce,
Buffala mozzarella
(certificate of origin)
and fresh basil
(optional fresh
Bufala mozzarella)
-
13,5€

SAN MIQUELE:
San Marzano
tomato sauce,
fior di latte,
sweet onion,
mixed cherry
tomatoes -in
uscita-
fresh tuna -
13,9€

SANTA LILIANA:
San Marzano
tomato sauce,
smoked provola
cheese and a
relish of
assorted seasonal
vegetables -
13,5€

SANTO QUATTRO:
fior di latte,
sweet gorgonzola,
creamy bufala
ricotta-foam,
crispy parmesan
and caramelized
onion -
14,5€

SAN GENNARO:
smoked mozzarella
cheese, mushrooms,
cooked ham
-in uscita-
cream of 24 months
Grana Padano
[optional: San
Marzano tomato
sauce] -
14,5€

SANTA CHIARA:
San Marzano
tomato sauce
-in uscita-
straciatella of
Burrata,
walnuts and
basil pesto -
14,5€

SAN DAMIANO:
fior di latte
-in uscita-
mortadella of
Bologna, pesto of
pistachio,
pistachio crumbs
and ricotta
cream -
14,9€

SANTA MARÍA:
fior di latte
-in uscita-
serrano ham,
rocket and
Burrata
[optional: San
Marzano tomato
sauce] -
15,5€

SANTA MELANZANE:
San Marzano
tomato sauce,
aubergine
parmigiana
-in uscita-
straciatella of
Burrata -
14,5€

SAN PAOLO: San
Marzano tomato
sauce, fior di
latte
-in uscita-
spicy spianata
salami -
13,9€

SAN DIEGO
ARMANDO:
roasted pumpkin
cream, fior di
latte, crispy
bacon, thyme
and walnuts -
14,9€

SAN CALZONE:
[a modo di
Alfonso Alba]
San Marzano
tomato sauce,
fior di latte,
fresh ricotta
and cooked ham -
13,9€

SAN TARTUFO:
black truffle
cream, fior di
latte, crispy
bacon and
mushrooms -
15,9€

DESSERTS

All our desserts are homemade.

Tiramisú ↵
6,5€

Nutella/Kinder Pizza ↵
13,5€

Kinder coulant with
ice cream ↵
6,9€

Napolitan Babà with
nutela and pistachio ↵
6,9€

SOFT DRINKS

Water 500ml. ↵ 2,4€

Water San Pellegrino 500ml. ↵ 3,4€

Coca Cola 33cl. ↵ 2,4€

Coca Cola Zero 33cl. ↵ 2,4€

Fanta Orange 33cl. ↵ 2,4€

Aquarius 33cl. ↵ 2,4€

NesTea 33cl. ↵ 2,4€

Tonic 20cl. ↵ 2,4€

DRINKS

WINES

Prosecco

Prosecco Riondo D.O.C Extra Dry /Veneto/ ↵ 18,5€

Lambrusco

Lambrusco rosato Giuseppe Verdi /Emilia Romagna/ ↵ 17,5€

Lambrusco rosso Giuseppe Verdi /Emilia Romagna/ ↵ 17,5€

Red Wine

Merlot Veneto IGT /Veneto/ ↵ 17,5€ - Glass ↵ 3,5€

Luz Millar Roble /Ribera del Duero/ ↵ 21,0€

Montepulciano d'Abruzzo Fantini DOC /Abruzzo/ ↵ 23,5€

Emilio Moro Finca Resalso /Ribera del Duero/ ↵ 23,5€

White Wine

Acantus Sauvignon Blanc /Yepes/ ↵ 17,5€ - Glass ↵ 3,5€

Pinot Grigio Arcole DOC /Verona/ ↵ 22,5€

Finca Valdelavaca Verdejo /Rueda/ ↵ 22,5€

Estola Verdejo /Rueda/ ↵ 17,5€

BEERS

Peroni 33cl. ↵ 3,5€

Stella Artois 33cl. ↵ 3,8€

Mahou 0'0 Tostada ↵ 2,8€

Rosa Blanca ↵ 3,0€

Baladin Birra Artigianale ↵ 5,5€

Alhambra caña ↵ 2,2€

Alhambra shandy ↵ 2,2€

COFFEES

Espresso ↵ 1,9€

Cortado ↵ 2,1€

Coffee with milk ↵ 2,5€

Capuccino ↵ 3,1€

Coffee with Baileys/Amazonas ↵ 3,6€

[oat milk ↵ +0,1€]

VERMUT

Martini Rosso ↵ 4,5€

Martini Bianco ↵ 4,5€

Perucchi Gran Reserva ↵ 6,0€

LIQUEURS

Grappa ↵ 3,0€

Limoncello ↵ 3,5€

Meloncello ↵ 4,2€

Baileys ↵ 4,2€

Amaretto ↵ 4,2€

Hierbas ↵ 3,5€

Amaro del Capo ↵ 4,2€

Frangelico ↵ 4,2€

COCKTAILS

Barceló/Absolut/Ballantines + soft drink ↵ 6,9€

Seagram's + Tónica Schweppes ↵ 7,5€

Gin tonic ↵ 8,0€

Aperol Spritz ↵ 8,0€

Negroni ↵ 9,0€

Combinado ↵ 7,5€