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Bar Pizzeria Restaurant **DA MIMMO**

**TYPICAL NEAPOLITAN SPECIALTIES
TWO WOOD OVENS
HALL FOR CEREMONIES
LARGE INTERNAL GARDEN**

LIVE MUSIC

Please make a reservation

DO NOT MAKE SEPARATE BILLS for large groups
and on Saturdays, Sundays and public holidays



**FATTE 'NA PIZZA
C'A PUMMAROLA
'NCOPPA
VEDRAI CHE IL MONDO POI
TI SORRIDERÀ!!!**

SANG PINO DANIELE



HALL FOR CEREMONIES AND LARGE INTERNAL GARDEN

WE PROVIDE OUR RESTAURANT
FOR BUSINESS LUNCHES AND DINNERS OR WELCOME COCKTAILS.



OUR PROPOSALS

EVENING APERITIF

FROM SUNDAY TO FRIDAY, YOU WILL FIND A HIGH QUALITY SERVICE THAT DOES NOT STOP AT EATING, BECAUSE **DA MIMMO** WE OFFER EXCELLENT APERITIFS AND COCKTAILS FOR ALL TASTES.

MUSICAL EVENINGS

FOR OUR GUESTS WE HAVE AN AREA EQUIPPED FOR LIVE MUSIC AND MUSICAL EVENINGS WITH ENTERTAINMENT: DURING DINNER WE OFFER DISCREET BACKGROUND MUSIC AND AFTER DINNER THE ATMOSPHERE COMES ALIVE, WITH AN ITALIAN, INTERNATIONAL, NEAPOLITAN AND KARAOKE REPERTOIRE.

PERSONALIZED MENUS

YOU HAVE TO ORGANIZE A PARTY, A COMPANY DINNER, A HEN OR STAG PARTY OR A REUNION WITH FRIENDS?

WE OFFER THE POSSIBILITY TO CREATE YOUR PERSONALIZED MENU. CONTACT US AND WE WILL BE HAPPY TO AGREE ON THE ONE THAT BEST SUITS YOUR NEEDS.

ALL YOU CAN EAT PIZZA € 18.00

EATING PIZZA AT WILL AND OF DIFFERENT TYPES ON A BUDGET?

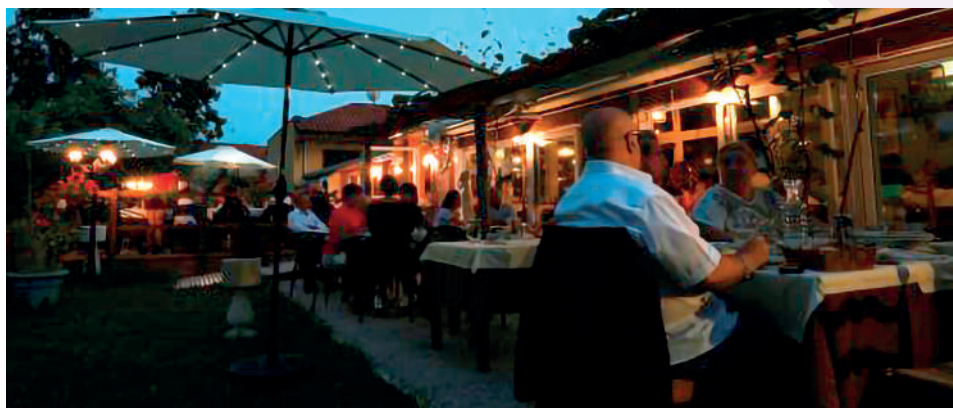
ENJOYING A REAL NEAPOLITAN PIZZA COOKED IN A REAL WOOD OVEN?

FROM MONDAY TO THURSDAY THE ALL YOU CAN EAT PIZZA OF THE **RESTAURANT PIZZERIA DA MIMMO** WILL SATISFY YOU!

WITH A DRINK (AT YOU CHOOSING BETWEEN OF 1/4 OF WINE, 1/2 OF BEER, SOFT DRINK OR WATER), COFFEE AND LIMONCELLO, COVER INCLUDED (MINIMUM 3 PEOPLE).

Bar Pizzeria Restaurant
DA MIMMO

RESTAURANT



The raw materials and ingredients of these dishes are supplied daily by the fishmongers. For this reason, the supply may not be complete for some days. Ask the staff for daily availability.
Cover € 3.

MENU FROM THE KITCHEN

THE MENÙ IS RICH, VARIED AND FULL OF DELICACIES THAT THE
RESTAURANT PIZZERIA DA MIMMO
OFFERS YOU EVERY EVENING

APPETIZERS

RAW SEA

PLATEAUX € 25.00

3 oysters, 2 Sicilian prawns, 2 scampi, salmon tartare

OYSTERS each € 3.50

RAW SCALLOPS each € 3.50

SALMON TARTARE € 15.00

RED MEDITERRANEAN TUNA TARTARE € 18.00

MIXED TARTARE € 18.00

CATCH OF THE DAY each € 3.50
(scallops, razor clams, sea urchins, Sicilian prawns, scampi)

PANDEMIC OCTOPUS € 18.00

with courgette cream, smells of mint and rosemary, drops of burrata and crumbled tarallo

VOICE OF THE SEA € 18.00

Spaghettoni from Gragnano, cherry tomatoes, clams, cuttlefish, Sicilian red prawns, pistachio cream



A preventive remediation treatment was carried out for the fish consumed raw or practically raw, using a thermal blast chiller.
* For some ingredients, in the absence of fresh, can be used frozen ingredients.

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Cover € 3.

STARTER

LAND-FOOD STARTER

MIXED LOCAL COLD CUTS	€ 10.00
MARADONA'S BOMB	€ 10.00
buffalo mozzarella, roasted eggplant, raw ham	
BRESAOLA	€ 9.00
TOASTED BREAD WITH TOMATO	€ 3.00
ITALIAN MIX	€ 7.00
1 fried mozzarella sandwich, 1 rice croquette, 1 potato croquette, 3 little salty doughnut	
BUFFALO MOZZARELLA AND TOASTED BREAD WITH TOMATO	€ 6.00
BALL OF BUFFALO MOZZARELLA	€ 5.00
RAW HAM	€ 9.00
LOCAL SALAMI	€ 9.00
CANAPÉ AND TOASTED BREAD WITH TOMATO	€ 6.00
olives, slices buffalo mozzarella, raw ham	
TRIS TO MIMMO	€ 8.00
toasted bread with tomato, mozzarella, Neapolitan fried food	
BURRATA	€ 4.00

SEAFOOD STARTER

SOUTÉ OF CLAMS	€ 12.00
MUSSELS	€ 10.00
COCKTAIL OF PRAWNS*	€ 10.00
PRAWNS IN SALAD*	€ 10.00
SEAFOOD SALAD*	€ 12.00
MIXED FISH	€ 14.00
MIXED GRATIN FISH*	€ 14.00
1 prawn, mussels, 1 pecten, razor clams	
MIXED FISH GOURMET*	€ 20.00
octopus, potatoes, fresh tuna tartare, seafood salad, shrimp cocktail	
MIXED GRATIN FISH IMPERIAL*	€ 24.00
for 2 people € 20.00	
ANGELO'S OCTOPUS*	€ 15.00
octopus, mint, dried tomatoes, courgettes	
OCTOPUS WITH POTATOES*	€ 13.00



To avoid long waits on busy days, it is advisable to standardize the choice of dishes from the kitchen. Otherwise the wait can be up to 30 minutes.
Cover € 3.

* For some ingredients, in the absence of fresh, frozen ingredients can be used.

FIRST DISHES

FIRST DISHES OF LAND-FOOD

You can also ask for scialatielli
(fettuccine and scialatielli are handmade)

PORCINI MUSHROOMS*	€ 14,00
GRATIN WITH BUFFALO MOZZARELLA (SORRENTO SPECIALITY)	€ 8,00
GNOCCHI ALLA SORRENTINA	€ 10,00
GRATIN MACARONI WITH EGGPLANT AND PECORINO	€ 12,00
RADICCHIO, PROVOLONE, SMOKED HAM	€ 10,00

PULCINELLA-STYLE PACCHERI	€ 12,00
pine nuts, raisin, dried tomatoes, bread crumbs, cheese or ricotta cheese	

PACCHERI WITH CRISPY BACON, CHERRY TOMATOES AND BURRATA	€ 14,00
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PACCHERI WITH TURNIP GREENS, SAUSAGE AND PROVOLA DI AGEROLA	€ 12,00
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Minimum 2 people

Price to person

RISOTTO WITH ARTICHOKE, SMOKED HAM AND TALEGGIO	€ 12,00
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PORCINI MUSHROOMS RISOTTO	€ 15,00
cream, porcini mushrooms	

MILANESE RISOTTO	€ 10,00
saffron, parmesan cheese, onion, butter	

SEAFOOD FIRST DISHES

You can also ask for scialatielli
(fettuccine and scialatielli are handmade)

SEAFOOD*	€ 14,00
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ZIO LINO'S GNOCCHI*	€ 14,00
clams, shrimps, cherry tomatoes, pesto	

POETRY OF SEA*	€ 14,00
paccheri with seafood, potatoes, cherry tomatoes and courgette flowers (if in season)	

AMALFITANA SCIALATIELLI*	€ 15,00
seafood, lemon zest	

ROCK SEA SCIALATIELLI*	€ 16,00
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SCAMPI *	€ 14,00
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CLAMS	€ 14,00
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STROZZAPRETI WITH FRESH TUNA, TAGGIASCA OLIVES E CAPERS FROM PANTELLERIA	€ 15,00
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GNOCCHI WITH SEA BASS, COURGETTES, CHERRY TOMATOES AND MINT*	€ 15,00
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Minimum 2 people

RISOTTO WITH SHRIMP AND ASPARAGUS OR COURGETTES*	€ 14,00
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RISOTTO WITH SEAFOOD*	€ 15,00
shrimp, mussels, clams, cuttlefish, squid	

RISOTTO WITH CUTTLEFISH INK*	€ 15,00
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RISOTTO WITH SCAMPI AND CHERRY TOMATOES*	€ 15,00
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PAELLA	€ 15,00
on reservation	<i>Price to person</i>

recommended for 4 people



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Cover € 3.

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SECONDS DISHES

SECONDS DISHES OF MEAT

STEAK	€ 9,00
veal or beef or turkey	
RIB	to Kg. € 50,00
CHICKEN CUTLET	€ 8,00
VEAL CUTLET	€ 10,00
ENTRECÔTE	al Kg. € 50,00
FILLET STEAK	al Kg. € 50,00
MIXED GRILLED MEAT WITH POTATO CHIPS	
lamb skewer, beef, veal, chop, chicken € 25,00	
ELEPHANT EAR WITH POTATO CHIPS	
fried veal cutlet € 20,00	
ESCALOPES	€ 11,00
traditional, special homemade recipe or porcini mushrooms... cooked as you want	
SLICED BEEF WITH PARMESAN FLAKES, ROCKET AND CHERRY TOMATOES	€ 18,00
PICANHA	about 250 gr. € 12,00

SECONDS DISHES OF FISH

SEA BASS OR SEA BREAM IN CRAZY WATER *	€ 18.00
MASSIMO'S SEA BASS *	
clams, mussels, cherry tomatoes € 18.00	
FRIED SQUID*	€ 11.00
MIX OF FRIED FISH*	€ 13.00
SICILIAN-STYLE ANGLERFISH* **	€ 18.00
STEWED OCTOPUS*	€ 12.00

GRILLED FISH

SEA BASS*	€ 18.00
PRAWNS AND SCAMPI (3 + 3)*	€ 25.00
PRAWNS (4)*	€ 20.00
MIXED GRILLED FISH*	€ 25.00
SEA BREAM*	€ 18.00
ANGLERFISH* **	€ 18.00
SWORDFISH* **	€ 15.00
SOLE*	€ 15.00
TUNA	€ 18.00
TUNA WITH SESAME	€ 18.00

SIDE DISHES

TURNIP GREENS	€ 5.00
GREEN OR MIXED SALAD	€ 5.00
TOMATOES SALAD	€ 5.00
DRIED TOMATOES	€ 5.00
POTATO CHIPS	€ 5.00
CHERRY TOMATOES	€ 5,00
ROASTED EGGPLANT	€ 5,00



* The price of fish may be delayed

CHILDREN MENU

THE MENU CATERS FOR ALL TASTES
RESTAURANT PIZZERIA DA MIMMO
OFFERS YOU EVERY EVENING

FIRST DISHES

PASTA WITH PESTO	€ 6.00
GNOCCHI WITH MEAT SAUCE	€ 6.00
PENNE WITH TOMATO SAUCE	€ 6.00
PENNE WITH CREAM AND COOKED HAM	€ 6.00

SECOND DISHES

CHICKEN STICKS	€ 6.00
CUTLET WITH POTATO CHIPS	€ 6.00
FRANKFURTER WITH POTATO CHIPS	€ 6.00
NUGGETS WITH POTATO CHIPS	€ 6.00
SAUSAGE WITH POTATO CHIPS	€ 6.00

PIZZA BABY

MARGHERITA	€ 5.00
FRANKFURTERS AND POTATO CHIPS	€ 6.00
COOKED HAM	€ 6.00
SALAM	€ 6.00



The pizzas can be with wholemeal flour, soy flour.

All pizzas can be requested with gluten-free flour dough (no flat bread and calzones).

For some ingredients, in the absence of fresh, can be used frozen ingredients.

Bar Pizzeria Restaurant
DA MIMMO

PIZZERIA



NEAPOLITAN PIZZERIA

THE SECRET OF A GOOD PIZZA?
CHOOSING THE RIGHT PIZZERIA, WITH A REAL WOOD-FIRED OVEN!

THE **RESTAURANT PIZZERIA DA MIMMO** OFFERS YOU OVER 200 TYPES OF PIZZAS,
PREPARED BY EXPERT HANDS AND COOKED IN A TRADITIONAL WOOD-FIRED OVEN.

WHAT IF 200 TYPES OF PIZZA AREN'T ENOUGH FOR YOU?

THEN YOU CAN ALWAYS CREATE YOUR OWN!

WE ARE AT YOUR SERVICE TO SATISFY YOUR HUNGER
AND PAMPER THE PALATE WITH STEAMING AND GENUINE PIZZAS.

... AND ALSO GLUTEN-FREE, THERE ARE ALL THE FLAVORS OF AUTHENTIC NEAPOLITAN PIZZA.

HERE **DA MIMMO** YOU HAVE TO FEEL AT HOME:
CAREFREE AND CHEERFULNESS TO BE IN COMPANY.

SPECIALTY PIZZAS

neapolitan

1 MOSTRO DEL 2000 € 22,00

Oyster, scallops, razor clam, scampi, prawns, seafood,
shrimp, oregano

2 SUPER CLAUDIO € 10,00

Potato chips, frankfurters, spicy salami, oregano,
little buffalo mozzarella in the middle, fresh tomato

3 COME LA MANGIAVA TOTÒ € 7,00

Fresh tomato, tomato, garlic, oregano

4 COME LA MANGIAVA NINO TARANTO € 8,00

Fresh tomato, buffalo mozzarella, oregano, anchovies

5 COME LA MANGIAVA PEPPINO DE FILIPPO
€ 7,00

Fresh tomatoes, olives, capers, tomatoes, oregano, garlic

6 COME LA MANGIAVA EDOARDO DE FILIPPO

Fresh tomato, buffalo mozzarella, oregano € 7,00

7 COME LA MANGIAVA ALDO FABRIZI € 9,00

flat bread

Mozzarella, capers, anchovies, oregano, tomato

8 COME LA MANGIAVA TINA PICA € 7,00

Fresh tomato, oregano, anchovies

9 COME LA MANGIAVA MARIO MEROLA
calzone € 10,00

Ricotta, spicy and sweet salami, eggs, cooked ham,
mozzarella, parmesan

10 COME LA MANGIAVA CLAUDIO VILLA € 10,00

Mozzarella, capers, anchovies, oregano, fresh tomato,
tomato

11 COME LA MANGIAVA PINO DANIELE € 10,00

Mozzarella, turnip greens, sweet sausage, parmesan

12 STELLA MARINA X 2 € 28,00

(on request also x 1)

€ 14,00

Scallops fish, mussels, razor clam, oyster, cuttlefish,
tomato (all gratin)

13 PIZZA LAURA PAUSINI - 4 STAGIONI
flat bread € 10,00

Tomato, mozzarella, cooked ham, artichokes, mushrooms,
fresh tomato

14 SPECIALTÀ QUATTRO STAGIONI € 10,00

Mozzarella, emmenthal, gorgonzola, parmesan,
WALNUTS, tomato



They can be with wholemeal flour, soy flour or au gratin, mashed x2, x3, x4 or by the meter.
All pizzas can be requested with **gluten-free flour dough** (no flat bread and calzones).
For some ingredients, in the absence of fresh, can be used frozen ingredients.

All pizzas can be flat bread with an increase of € 2.00.
 Changes to the original pizza involve price changes.
 Fish-based pizza with the addition of mozzarella involves an increase of € 1.50.
Cover charge € 3.

neapolitan

- 15 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
CULTIVATED MUSHROOMS, tomato
- 16 SPECIALITÀ QUATTRO FORMAGGI** € 12,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
PORCINI MUSHROOMS, tomato
- 17 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
POTATO CHIPS, tomato
- 18 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
SPICY SALAMI, tomato
- 19 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
SWEET SAUSAGE, tomato
- 20 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan,
TURNIP GREENS
- 21 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan, **EGGS**,
 tomato
- 22 SPECIALITÀ QUATTRO FORMAGGI** € 10,00
 Mozzarella, emmenthal, gorgonzola, parmesan, **ONION**,
 tomato



- 23 A' SORRATA** € 11,00
flat bread
 Mozzarella, spicy salami, fresh tomato, mixed salad after
 cooking
- 24 A' MAMMATE** € 11,00
flat bread
 Mozzarella, local salami, fresh tomato, corn, mixed salad
 after cooking
- 25 A' PADDETE** € 12,00
flat bread
 Mozzarella, local salami, fresh tomato, corn, shrimp, mixed
 salad after cooking
- 26 A' FRADDETE** € 13,00
flat bread
 Mozzarella, local salami, fresh tomato, corn, shrimp, mixed
 salad and pork neck after cooking
- 27 ALLA GIAPPONESE** € 13,00
flat bread
 Mozzarella, local salami, fresh tomato, maize, shrimp, mixed
 salad and bresaola after cooking
- 28 CALZONE ALLA TRAMONTINA** € 10,00
Homemade ingredients
 Salami, bacon, tomato, mozzarella, ricotta cheese, cream,
 parmesan
- 29 SOUFLÈ ALLA TRAMONTINA** € 12,00
Homemade ingredients
 Salami, bacon, tomato, mozzarella, ricotta cheese, cream,
 parmesan
- 30 ALLA MONTANARA** € 9,00
Homemade ingredients
 Fresh tomato, buffalo mozzarella, smoked scamorza cheese,
 salami, bacon
- 31 PIZZA SCHIACCIATA GRATINATA** € 12,00
white, without sauce
 Shrimps, mozzarella, oregano, rocket and parmesan after
 cooking
- 32 TRENTINA** € 14,00
flat bread
 Prawns, bresaola, buffalo mozzarella,
 fresh tomato, corn, mixed olives, oregano
- 33 MALATA** € 8,00
white, without sauce
 Mozzarella, olives, corn

They can be with wholemeal flour, soy flour or au gratin, mashed x2, x3, x4 or by the meter.
 All pizzas can be requested with gluten-free flour dough (no flat bread and calzones).
 For some ingredients, in the absence of fresh, can be used frozen ingredients.

neapolitan

34 CHAMPIONS € 10,00

Tomato, mozzarella, olives, mais, coppa after cooking

35 PULCINELLA € 12,00

Buffalo mozzarella, fresh tomato, olives, sausage, bacon, oregano

36 ESAGERATA € 14,00

white, without sauce

Turnip green, bacon, ricotta cheese, shrimps, oregano

37 GRANDE PIZZA € 14,00

white, without sauce

Escarole, bacon, ricotta cheese, smoked scamorza cheese, shrimps, oregano



38 SARCHIAPONE € 14,00

Buffalo mozzarella, potato chips, fresh tomato, shrimps, hot sausage, ricotta cheese, mais, oregano

39 DON PEPPONE € 14,00

Squid, scampi, tomato, oregano, octopus

40 EREMITA € 9,00

white, without sauce

Fresh tomato, asparagus, parmesan, mozzarella

41 PRIMAVERA € 12,00

flat bread semi-red

Fresh tomato, bacon, oregano, buffalo mozzarella

42 DONNA ROSA € 7,00

flat bread semi-red

After cooking: tomato, oregano, parsley, garlic, celery

43 PIZZA SPECIALITÀ DI ANGELO € 12,00

white, without sauce

Fresh tomato, buffalo mozzarella, oregano, corn, tuna, cooked ham

44 PIZZA CON IL PRIMO SALE € 8,00

flat bread semi-red

Fresh pecorino cheese

45 PIZZA SPECIALE DEL BUONGUSTAIO € 10,00

In white with sweet sausage, rocket, buffalo mozzarella, parmesan flakes

46 ARLECCHINO € 10,00

flat bread

Mozzarella, tomato, fresh tomato, corn, sweet local salami, oregano

47 PIZZA 47 (PUZZA CHATA) € 7,00

flat bread semi-red

After cooking: fresh tomato, garlic, oregano

48 PIZZA SUPER VIERI € 12,00

white, without sauce

Fresh tomato, little buffalo mozzarella, cooked ham, olives, spicy salami, peppers, local bacon, oregano

49 CALZONE ELEGANTE € 12,00

white, without sauce

Turnip green, spicy salami, eggs, shrimps, mozzarella

50 CALZONE ALLA ULISSE GIANT X2 € 18,00

Tomato, olives, cooked ham, oregano, anchovies, capers, on top mozzarella and tomato

51 SUPERPIZZA AI LEGUMI € 12,00

Fresh tomato, buffalo mozzarella, oregano, chickpeas, cannellini beans, peas, raw onion

52 SUPERPIZZA PADRE PIO € 9,00

Coppa, fresh tomato, buffalo mozzarella, oregano

53 SUPERPIZZA CASARECCIA € 8,00

Wholemeal pasta, fresh tomato, mozzarella, garlic, oregano, local bacon

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neapolitan

54 SUPERPIZZA TENORE € 12,00

Buffalo mozzarella, fresh tomato, olives, anchovies, oregano, spicy salami, mint, local herbs, pesto, parmesan

55 FANTASIA DI DANIELE € 12,00

Tomato, mozzarella, fried squid, shrimp, cooked ham, parmesan

56 QUATTRO X QUATTRO € 13,00

Four cheeses, salami, frankfurters, sausage, cooked ham

57 ARMA LETALE € 10,00

Taleggio, pesto, pecorino cheese, mozzarella

58 PIZZA ALL'AIUOLA € 9,00

Mozzarella, cherry tomatoes, rocket, parmesan flakes

59 STERMINATOR € 13,00

Cream, tomato, ricotta, mozzarella, chips, sweet and spicy salami, sausage, parmesan flakes

60 ANIELLO € 10,00

white, without sauce

Wholemeal pasta, ricotta, eggplants, cooked ham, flakes of parmesan, pecorino cheese, oregano

61 DENIS € 13,00

flat bread

Cooked ham, sausage, buffalo mozzarella, porcini mushrooms, chips, oregano

62 CONTESSA € 14,00

Tomato, mozzarella, cooked ham, artichokes, after cooking raw ham and buffalo mozzarella

63 FATTORE € 12,00

Buffalo mozzarella, cooked ham, salami, olives, porcini mushrooms

64 GELSY € 8,00

white, without sauce

Mozzarella, smoked ham, brie

65 FANTASIA DI BARBARA € 10,00

white, without sauce

Buffalo mozzarella, turnip greens, taleggio cheese, parmesan

66 ALESSIA € 9,00

Tomato, mozzarella, cooked ham, gorgonzola, parmesan

67 MUNDIAL 2006 € 15,00

Seafood, razor clams, shrimps, mozzarella

68 BERLINO 2006 € 12,00

white, without sauce

Pesto, buffalo mozzarella, tomato, rocket, raw ham, ricotta

69 SGUARDO DI MIMMO € 12,00

white, without sauce

Little pieces and porcini mushrooms, potato chips

70 ALLA ZINGARA € 12,00

Buffalo mozzarella, tomato, tuna, onions, peppers, sausage, parmesan

71 ALLA SCHIZZATA € 13,00

Truffle cream, fresh porcini mushrooms, potato chips, buffalo mozzarella, parmesan

72 ALLA CARMEN € 10,00

white, without sauce

Buffalo mozzarella, fried courgettes, provolone, parmesan

73 MARITTELLA € 12,00

Tomato, buffalo mozzarella

After cooking: rocket, raw ham and parmesan flakes

74 FRESCONA € 11,00

white, without sauce

Buffalo mozzarella, cherry tomatoes, raw ham, parmesan cheese flakes

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neapolitan

75 SUPER DEL PIERO € 12,00

Tomato, buffalo mozzarella, ball buffalo mozzarella, cooked ham, olive, salami, sausage, fresh tomato, parmesan

76 JUVENTUS € 10,00

Tomato, buffalo mozzarella, brie, olives, parmesan

77 TRAGICA € 10,00

Cream, buffalo mozzarella, tuna, corn, parmesan

78 FANTASIA DI MANUELE € 12,00

Cream, buffalo mozzarella, potato chips, porcini mushrooms, parmesan

79 FANTASIA DI ZIO GINO € 12,00

Buffalo mozzarella
 After cooking: rocket, parmesan flakes, tomato, bresaola

80 MAGIA DI ANGELA € 10,00

Tomato, cream, peppers, cooked ham, mozzarella, sausage, parmesan

81 FANTASIA DI LULÙ € 10,00

white, without sauce

Mozzarella, artichokes, brie, parmesan.
 After cooking: smoked ham

82 POLIPETTA € 14,00

white, without sauce

Octopus, buffalo mozzarella, oregano, parsley, parmesan

83 FANTASIA DI PATTY € 10,00

Tomato, mozzarella, cooked ham, peppers, sausage, cherry tomatoes, salad, parmesan

84 FANTASIA DI GIANI € 12,00

white, without sauce

Cream, mushrooms, tuna, ball buffalo mozzarella, cooked ham, buffalo mozzarella, parmesan

85 OTTANTACINQUE € 12,00

Tomato, mozzarella, cream, salami, frankfurters, porcini mushrooms, parmesan

86 COME LA MANGIAVA GIGI FRASSICA (FRASSICONA) € 12,00

Tomato, buffalo mozzarella, ricotta, shrimps, courgettes, parmesan

87 OTTANTASETTE € 9,00

Mozzarella, cream, smoked ham, parmesan, oregano

88 CARCIOFA € 12,00

Artichoke cream, buffalo mozzarella, bacon

89 COVID € 10,00

'nduja, crispy bacon, gorgonzola, buffalo mozzarella

90 SETA € 13,00

white, without sauce

Mortadella, pistachio cream, buffalo mozzarella, dried tomatoes, burrata, pistachio grains

91 GIRASOLE € 12,00

Mortadella, pistachio cream, buffalo mozzarella, burrata cheese, courgette flowers, pistachio grains

92 #ATB € 12,00

white, without sauce

Buffalo mozzarella, taggiasca olives, dried tomatoes, provolone

93 TAGGIASCA € 10,00

Tomato, mozzarella, Taggiasca olives

94 PANDEMIA € 15,00

white, without sauce

Courgettes cream, octopus, dried tomatoes, buffalo mozzarella, stracciatella, crumbled taralli

95 SIRENA € 12,00

white, without sauce

White seafood (all without shells), mozzarella, cherry tomatoes



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 For some ingredients, in the absence of fresh, can be used frozen ingredients.

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Cover charge € 3.

neapolitan

96 FANTASIA DEL CIUCO € 13,00

Tomato, buffalo mozzarella, crispy bacon, cherry tomatoes

97 NOVANTASETTE € 9,00

Tomato, mozzarella, eggplants in oil, parmesan

98 #LA PORCA € 12,00

Tomato, salamella, tomino, burrata

99 LA FRUSTA DI FRANCI € 9,00

Mozzarella, pesto, taleggio

100 PROVOLINA € 10,00

Tomato, fresh provolone, cherry tomatoes

101 CIPPOLIPPO € 13,00

Buffalo mozzarella, tomato, raw ham, dried tomatoes, burrata

102 GOLLUM € 11,00

Buffalo mozzarella, tomato, porcini mushrooms, sausage

103 SKAPPA € 10,00

white, without sauce

Stracciatella, turnip greens, anchovies, spicy oil

104 FEDERICO € 13,00

white, without sauce

Turnip greens cream, burrata cheese, buffalo mozzarella, dried tomatoes, sausage, crumbled tarallo

105 POLLYANNA € 13,00

white, without sauce

Buffalo mozzarella, 'nduja, turnip greens, onion, dried tomatoes

106 ZOCCOLONA € 12,00

white, without sauce

Mozzarella, cooked ham, potato croquettes

107 GRANDA BUCCHINA € 13,00

white, without sauce

Buffalo mozzarella, baked potatoes, porchetta, burrata cheese

108 SEMPLICIOTTA € 9,00

white, without sauce

Fried vegetables (courgettes, eggplants, peppers), buffalo mozzarella, mint

109 TERRONA € 10,00

white, without sauce

Fried eggplant, spicy provolone (Auricchio), buffalo mozzarella, cherry tomatoes

110 EURO2020 € 11,00

white, without sauce

Seafood (mussels, clams, shrimps, cuttlefish) with grated Sorrento lemon peel

111 CAMPIONI D'EUROPA 2020 € 12,00

Grilled smoked scamorza, cherry tomatoes, smoked ham, basil

112 TARLISU € 13,00

Tomato, sausage, gorgonzola, stracciatella, dried tomatoes, pine nuts, crumbled tarallo, basil



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CLASSIC PIZZAS

	neapolitan
AMERICANA	€ 8,00
Tomato, mozzarella, frankfurters, potato chips	
A MODO MIO	€ 8,00
Tomato, fresh tomato, garlic, parmesan, oregano, bacon, buffalo mozzarella	
AL NERO DI SEPPIA	€ 12,00
Tomato, mozzarella, squid ink, fresh tomato, parsley, oregano	
ALLA NORMA	€ 12,00
Tomato, buffalo mozzarella, basil, fried eggplants, parmesan, cherry tomatoes, scamorza cheese	
AL PECORARO	€ 11,00
<i>white, without sauce</i> Mozzarella, parmesan, smoked ham, taleggio, brie, parmesan, fried courgettes	
AL PECORINO	€ 8,00
Tomato, pecorino cheese, buffalo mozzarella	
BACIO DI MIMMO	€ 10,00
Mozzarella, turnip greens, parmesan, spicy salami, sausage	
BURRO E ZUCCHERO	€ 5,00
Butter, sugar	
BUSTOCCA	€ 9,00
Tomato, mozzarella, sausage, parmesan, buffalo mozzarella, mushrooms	
CALZONE	€ 7,00
Tomato, mozzarella, cooked ham, parmesan	
CALZONE SALERNITANO	€ 9,00
Ricotta, spinach, mozzarella, cooked ham, parmesan	
CALZONE AGLI SPINACI	€ 8,00
<i>white, without sauce</i> Mozzarella, spinach, parmesan	
CALZONE ALLA SCAROLA	€ 9,00
<i>white, without sauce</i> Mozzarella, endive, olives, capers, parmesan (also fried, on request)	
CALZONE ALLO SCOGLIO	€ 10,00
Tomato, mozzarella, parsley, octopus, oregano	
CALZONE FARCITO	€ 8,00
Tomato, mozzarella, cooked ham, mushrooms, artichokes, parmesan	
CALZONE FRITTO ALLA CAVANI	€ 8,00
Ricotta, salami, mozzarella, tomato	

CALZONE NAPOLETANO	€ 10,00
Tomato, mozzarella, cream, ricotta, cooked ham, spicy salami, parmesan	
PANCIOTTO SICILIANO	€ 7,00
<i>calzone</i> Mozzarella, capers, anchovies, parmesan, oregano, tomato	
CAMPAGNOLA	€ 9,00
Tomato, mozzarella, bacon, parmesan	
CAPRICCIOSA	€ 8,00
Tomato, mozzarella, cooked ham, artichokes, mushrooms	
CAPRICCIOSISSIMA	€ 10,00
Tomato, mozzarella, cooked ham, mushrooms, artichokes, beans, onions in oil, dried tomatoes, parmesan	
CARCIOFI	€ 7,00
Tomato, mozzarella, artichokes, parmesan	
CASA CUIELLO	€ 14,00
Tomato, onions, sausage, olives, crispy bacon, buffalo mozzarella	
CIPOLLATA	€ 7,00
<i>white, without sauce</i> Raw onions, basil, mozzarella, pecorino	



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CONTADINA	neapolitan	€ 10,00
Tomato, mozzarella, raw ham, parmesan		
CORSARA		€ 10,00
Tomato, octopus, parsley, oregano		
COZZE		€ 10,00
Tomato, mussels, parsley, oregano		
DELLA CASA		€ 9,00
Tomato, mozzarella, egg, parmesan, bacon, cooked ham, artichokes, mushrooms		
DELLO STRADONE		€ 10,00
<i>white, without sauce</i>		
Buffalo mozzarella, tuna, corn, cooked ham After cooking: salad		
DISCO VOLANTE		€ 12,00
A little bit of everything (except fish), mixed with egg with a double layer of pasta. After cooking: tomato, parmesan		
EUROPIZZA		€ 10,00
<i>white, without sauce</i>		
Cherry tomatoes, buffalo mozzarella, asparagus, scamorza cheese, ball buffalo mozzarella, parmesan, oregano		
EXPO 2015		€ 13,00
Tomato, buffalo mozzarella, burrata cheese, raw ham, cherry tomatoes		

FANCIULLO		€ 12,00
<i>white, without sauce</i>		
Cream, mozzarella, porcini mushrooms, parmesan, truffle cream		
FANTASIA DI MIMMO		€ 10,00
<i>white, without sauce</i>		
Fresh tomato, mozzarella, cooked ham, sausage, parmesan. After cooking: mixed salad		
FANTASIA DI SASI		€ 10,00
<i>white, without sauce</i>		
Trevisana, smoked cheese, mozzarella, tuna, parmesan		
FAVOLOSA		€ 6,00
Tomato, anchovies, parsley, parmesan, oregano, garlic		
FIOR DI LATTE		€ 8,00
Tomato, buffalo mozzarella, parmesan		
FOCACCIA AL PECORINO		€ 6,00
<i>white, without sauce</i>		
Oil, pecorino cheese, oregano		
FORMAGGIO GRANA		€ 6,00
Tomato, parmesan		
FRUTTA		€ 10,00
<i>white or red</i>		
Mozzarella, gorgonzola, taleggio cheese, gruyere, pears or apples, parmesan		
FRUTTI DI MARE		€ 10,00
Tomato, seafood, parsley, oregano		
FRUTTI DI MARE E PEPERONI		€ 12,00
Peppers, seafood, tomato, mozzarella, parmesan, oregano		
FRUTTI DI MARE E VERDURE		€ 13,00
Vegetables, seafood, oregano, tomato, mozzarella, parmesan		
FUNGHI		€ 7,00
Tomato, mozzarella, mushrooms		
FUNGHI DI BOSCO		€ 7,00
Tomato, mozzarella, mixed mushrooms in oil, parmesan		
FUNGHI PORCINI		€ 10,00
Tomato, mozzarella, porcini mushrooms, parmesan		
GAMBERI		€ 10,00
Tomato, mozzarella, red prawns, parmesan, oregano		
GROVIERA		€ 7,00
Tomato, mozzarella, gruyere		

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	neapolitan
GUSTOSISSIMA Tomato, garlic, parsley, oregano, parmesan	€ 6,00
IMMENZA <i>fried pizza</i> Roasted eggplant sauce, ricotta, pecorino flakes, basil	€ 9,00
INNAMORATI Tomato, mozzarella, spicy salami, olives, parmesan	€ 9,00
INNAMORATISSIMA Tomato, mozzarella, olives, spicy salami, shrimp, parmesan, oregano	€ 10,00
INSIGNE <i>gratinated - white, without sauce</i> Buffalo mozzarella, ball buffalo mozzarella, razor clams	€ 12,00
JE TE VURRIA VASÀ <i>white, without sauce</i> Fior di latte, prawns, fresh porcini mushrooms, parsley, oregano	€ 10,00
LA BURRATA Flat bread with cream, little buffalo mozzarella	€ 10,00
LAVEZZI, HANSIK, CAVANI "TRIO DELLE MERAVIGLIE" Tomato, buffalo mozzarella, cooked ham, olives, spicy salami, porcini mushrooms, fresh tomato	€ 12,00
L'ULTIMA FANTASIA DI MIMMO Tomato, mozzarella, cooked ham, ricotta, bacon, parmesan, oregano	€ 10,00
MAMMA ROSA Mozzarella, cream, cooked ham, parmesan, oregano, tomato	€ 8,00
MARADONA Tomato, buffalo mozzarella, olives, spicy salami, cooked ham, little buffalo mozzarella, parmesan	€ 9,00
MARE CIELO E TERRA Tomato, mozzarella, ricotta, octopus, onion, parmesan, oregano	€ 10,00
MARE E MONTI Tomato, mozzarella, mushrooms, seafood, oregano	€ 11,00
MARGHERITA Tomato, mozzarella	€ 6,00
MARINARA Tomato, garlic, oregano	€ 5,00

MATADOR Tomato, seafood, prawn, parsley, oregano	€ 10,00
MELANZANE Tomato, eggplant, mozzarella, parmesan	€ 8,00
MI PIACE! <i>white, without sauce</i> Buffalo mozzarella, provolone, porcini mushrooms, bacon	€ 10,00
MISS ITALIA <i>gratinated</i> Tomato, eggplants, peppers, grilled courgettes, cherry tomatoes, parmesan, oregano	€ 10,00
MONTE BIANCO Mozzarella, raw ham, cream, parmesan	€ 10,00



MUNDIAL Tomato, mozzarella, artichokes, cooked ham, mushrooms, seafood, spicy salami, frankfurters, parmesan, oregano	€ 12,00
MUNDIAL 94 Tomato, mozzarella, seafood, mushrooms, scallops au gratin with shrimps, parmesan, oregano	€ 13,00
NADIA Tomato, mozzarella, sausage, potato chips, parmesan	€ 8,00

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neapolitan

NAPOLI € 7,00

Tomato, mozzarella, anchovies, oregano

NAUFRAGO € 13,00

white, without sauce

Milk cream, turnip greens, shrimp, mussels, clams

NONNA MARIA € 8,00

Tomato, mozzarella, cream, cooked ham, olives, oregano, parmesan

O' MARE O' SOL € 14,00

Tomato, buffalo mozzarella, chickpeas, clams, shrimps, cherry tomatoes

O' SOLE MIO € 9,00

Cream, mozzarella, white shrimps, parsley, parmesan

OCCHIO DI BUE € 7,00

Tomato, mozzarella, egg, parmesan

OLIMPICA € 10,00

Tomato, mozzarella, fried squid, parmesan

OLIVE € 7,00

Tomato, mozzarella, olives

ORIGINALE € 12,00

Tomato, mozzarella, cooked ham, frankfurters, sausage, spicy salami, penne, mushrooms, oregano, flavorings, parmesan

ORTOLANA VERDURE GRIGLiate € 9,00

Tomato, mozzarella, eggplants, peppers, courgettes, parmesan, oregano

PARADISO € 10,00

white, without sauce

Fried courgettes, buffalo mozzarella, shrimp, oregano, parmesan

PEPERONI € 7,00

Mozzarella, tomato, peppers, parmesan

PESCATORE DO MARE A PUSILLIPO € 14,00

white, without sauce (base flat bread)

Flat bread with scallop, oyster, mussels, clams, cuttlefish, shrimp, oregano

PESTO € 7,00

Mozzarella, pesto

PIZZA PAZZA € 11,00

Tomato, mozzarella, beans, tuna, bacon, onion, parmesan

PROSCIUTTO COTTO € 7,00

Tomato, mozzarella, cooked ham

PROSCIUTTO E FUNGHI € 7,00

Tomato, mozzarella, cooked ham, mushrooms

PROSPEROSA € 10,00

Tomato, buffalo mozzarella, cooked ham, olives, spicy salami, ball buffalo mozzarella, frankfurter, parmesan

PUGLIESE € 7,00

Tomato, onions, parmesan

QUATTRO FORMAGGI € 8,00

Tomato, mozzarella, gorgonzola, gruyere, emmental, parmesan

QUATTRO SALAMI € 10,00

Tomato, mozzarella, spicy salami, cooked ham, sausage, frankfurters, parmesan

QUATTRO STAGIONI € 8,00

Tomato, mozzarella, cooked ham, mushrooms, artichokes

RECCHIE DI PECORA € 11,00

Tomato, mozzarella, cream, potato chips, Philadelphia, mushrooms, ball buffalo mozzarella



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	neapolitan
REGINA DELLA CASA	€ 9,00
<i>white, without sauce</i>	
Fresh tomato, mozzarella, cooked ham, olives, oregano	
REGINA DI CAPRI	€ 12,00
Tomato, oregano, after cooking caprese, raw ham	
RIPIENO ALLA SCAROLA	€ 9,00
<i>white, without sauce</i>	
Mozzarella, sweet salami, escarole, ricotta, buffalo mozzarella	
ROBY BAGGIO	€ 11,00
Tomato, ball buffalo mozzarella, cooked ham, olives, spicy salami, large prawn, parmesan, fresh tomato, parsley, buffalo mozzarella, oregano	
ROMANA	€ 7,00
Tomato, mozzarella, anchovies, capers, oregano	
RONALDO	€ 10,00
Tomato, buffalo mozzarella, cooked ham, olives, spicy salami, ball buffalo mozzarella, peppers, parmesan	
SALAME	€ 7,00
Tomato, mozzarella, spicy salami, parmesan	
SALERNITANA	€ 8,00
Tomato, mozzarella, ricotta, spinach, parmesan, cooked ham	
SALMONE	€ 10,00
Mozzarella, salmon, cream, parmesan, tomato, oregano	
SANTA LUCIA	€ 7,00
Tomato, mozzarella, egg, parmesan, cooked ham	
SALSICCIA	€ 8,00
Tomato, mozzarella, sausage, parmesan	
SCAMPI	€ 10,00
Tomato, mozzarella, shrimps, prawn, parmesan, parsley	
SCAROLA	€ 8,00
Mozzarella, escarole, olives, capers, parmesan	
SCHUMACHER	€ 14,00
Tomato, mozzarella, seafood, large prawn, scallops, parmesan, mushrooms, oregano	



SCUGNIZZO	€ 10,00
<i>white, without sauce</i>	
Tuna, buffalo mozzarella, provolone, potato chips, parmesan	
SICILIANA	€ 7,00
Tomato, capers, anchovies, oregano	
SOFIA LOREN	€ 13,00
<i>white, without sauce</i>	
Buffalo mozzarella, burrata cheese, cream, dried tomatoes, pistachio cream, chopped pistachios	
SORRISO	€ 7,00
<i>fried pizza</i>	
Tomato, sprinkled with parmesan	
SORRISO DI BUFALA	€ 8,00
<i>fried pizza</i>	
Tomato, buffalo mozzarella, parmesan	
SORRISO DI SILVIA	€ 12,00
<i>white, without sauce</i>	
Buffalo mozzarella, fresh porcini mushrooms, cherry tomatoes, shrimps, oregano. After cooking: parsley, cherry tomatoes	

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neapolitan

SOUFFLÈ € 12,00

Tomato, cooked ham, mozzarella, eggs, ricotta, with double layer of pasta, parmesan

SPECK € 8,00

Tomato, mozzarella, smoked ham, parmesan

SUPER BUFALINA € 10,00

Buffalo mozzarella, tomato, basil, after cooking buffalo mozzarella

SUPER FANTASIA DI ANNA € 9,00

Buffalo mozzarella, cooked ham, parmesan flakes, rocket, fresh tomato

SUPER MARGHERITA € 9,00

Tomato, buffalo mozzarella, fresh tomato, parmesan

SUPER MASSIMO € 10,00

Tomato, buffalo mozzarella, olives, shrimps, fresh tomatoes, parmesan, parsley

SUPER NAPOLI € 9,00

Tomato, buffalo mozzarella, anchovies, fresh tomato, parmesan, oregano

SUPER RONALDO € 10,00

Tomato, fresh tomato, buffalo mozzarella, cooked ham, peppers, olives, spicy salami, ball buffalo mozzarella, parmesan

TALEGGIO € 8,00

Tomato, taleggio cheese, mozzarella, parmesan

TREVISANA € 9,00

white, without sauce

Radicchio, provolone, smoked ham, buffalo mozzarella, parmesan

TONNO € 7,00

Tomato, mozzarella, tuna, parmesan

TORERO € 9,00

Tomato, mozzarella, tuna, peppers, olives, parmesan

VESUVIO € 12,00

Double layer of pasta, a bit of everything (excluding fish)

VONGOLE € 12,00

Tomato, clams, parsley, oregano

VULCANO DI BUFALA € 12,00

Tomato, buffalo mozzarella, fresh tomato, cooked ham, olives, parmesan, with a double layer of pasta



WURSTEL € 6,00

Tomato, mozzarella, frankfurters, parmesan

ZAPPATORE € 9,00

Tomato, buffalo mozzarella, cooked ham, olives, spicy salami, peas, parmesan

ZOLA € 7,00

Tomato, mozzarella, gorgonzola, parmesan

ZULÙ € 11,00

Turnip greens, shrimps, buffalo mozzarella

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SPECIAL PIZZAS BASED ON LOCAL SAUSAGE

	neapolitan	
A) MARGHERITA CON SALSICCIA	€ 8,00	R) QUATTRO FORMAGGI € 9,00
Tomato, mozzarella, sausage, basil		<i>white or red</i>
B) QUATTRO SALUMI	€ 12,00	Gorgonzola, mozzarella, gruyere, parmesan, sausage
Tomato, mozzarella, sausage, bacon, smoked ham, coppa		S) FANTASIA DI MASSIMO € 11,00
C) BOSCAIOLA	€ 11,00	Mozzarella, buffalo mozzarella, sausage, cherry tomatoes, corn, cooked ham, oregano, parmesan
Tomato, mozzarella, porcini mushrooms, sausage, cooked ham, peas		T) NUOVA FANTASIA DI MIMMO € 10,00
D) ALLA CARDINALE	€ 8,00	Tomato, mozzarella, cherry tomatoes, smoked provola, sausage
Tomato, mozzarella, sausage, cream		U) SINFONIA DI AUTUNNO € 13,00
E) ALLA PAZZOIDE	€ 10,00	Tomato, buffalo mozzarella, porcini mushrooms, cream, amaretti di Saronno, parmesan
Tomato, mozzarella, mushrooms, shrimp, sausage		V) FANTASIA DI ALFONSO € 9,00
F) AL BASTARDO	€ 10,00	Tomato, mozzarella, local sausage, cooked ham
Tomato, mozzarella, sausage, peppers, chili pepper, oregano		
G) PRINCIPESSA	€ 9,00	
Tomato, mozzarella, artichokes, sausage, oregano		
H) SFIZIOSA	€ 9,00	
Tomato, mozzarella, sausage, ricotta		
I) TU SI NA' COSA GRANDE	€ 10,00	
Tomato, mozzarella, sausage, shrimp, parsley, oregano		
L) PASTICCIONA	€ 10,00	
<i>also white</i>		
Tomato, mozzarella, sausage, seafood, oregano		
M) SINFONIA MARE E MONTI	€ 13,00	
Tomato, mozzarella, sausage, turnip greens, prawns, razor clams		
N) SPAZZACAMINO	€ 8,00	
Tomato, smoked provola, local sausage, parmesan, oregano		
O) FANTASIA DI ROSA	€ 10,00	
Tomato, mozzarella, local salami, porcini mushrooms, parmesan		
P) SECONDA FANTASIA DI ANGELO	€ 10,00	
<i>white</i>		
Buffalo mozzarella, local salami, potato chips, porcini mushrooms, parmesan		
Q) DELL'ARTISTA	€ 10,00	
Tomato, mozzarella, cherry tomatoes, provolone, sausage, bacon		



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ONE METER PIZZA

1 meter of pizza for 6/8 people.
We recommend 4 flavors

TUTTA MARGHERITA	€ 28,00
CAPRICCIOSA	€ 35,00
CALCIATORI	€ 45,00
FARCITA TRADIZIONALE	€ 40,00

FARCITA PARTICOLARE	€ 45,00
FORMAGGI	€ 40,00
AS YOU CANT	€ 30/45,00



BASE FLAT BREAD PIZZAS

	neapolitan
1 BASE FOCACCIA	€ 10,00
After cooking: buffalo mozzarella, cherry tomatoes, raw ham, rocket	
2 BASE FOCACCIA	€ 9,00
Buffalo mozzarella, eggplants in oil, cherry tomatoes	
3 BASE FOCACCIA	€ 9,00
Buffalo mozzarella, cherry tomatoes	

4 BASE FOCACCIA	€ 10,00
Buffalo mozzarella, dried tomatoes, salad	
5 BASE FOCACCIA	€ 10,00
Roasted eggplant, burrata bag	
6 BASE FOCACCIA	€ 11,00
Burrata, cherry tomatoes, raw ham	

PANUOZZI

PANUOZZO NAPOLETANO	€ 7,00
mozzarella, cooked ham	
PANUOZZO FARCITO	€ 8,00
- turnip greens and sausage - buffalo mozzarella and raw ham - as you cant	



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HOMEMADE DESSERTS

BABÀ	€ 6,00
BABÀ WITH CREAM	€ 6,00
MARADONA'S ICE CREAM	€ 7,00
ICE CREAM BAKED	€ 6,00
MIXED ICE CREAM	€ 6,00
TIRAMISÙ	€ 6,00
MERINGUE	€ 6,00
PASTIERA (WHEAT)	€ 6,00
PROFITTEROLS	€ 6,00
WATER ICE	€ 6,00
CAKE WITH RICOTTA CHEESE AND PEARS	€ 6,00
ZEPPOLA NEAPOLITAN custard	€ 6,00
ZEPPOLA NAPOLETANA STUFFED ice cream	€ 7,00

BIG PIG ZEPPOLA ice cream, chocolate, whipped cream	€ 7,00
DAILY SPECIALS	€ 6,00
FRESH FRUIT OF THE SEASON	€ 6,00
FRUIT SALAD	€ 6,00
FRUIT SALAD WITH ICE CREAM	€ 6,00



COFFEE BAR

COFFEE	€ 1,50
COFFEE WITH ALCOHOL	€ 2,00
DECAFFEINATED COFFEE	€ 2,00

BARLEY COFFEE	€ 2,00 € 3,00 large cup
BARLEY COFFEE	€ 2,00 € 3,00 large cup
CAPUCHIN	€ 2,50
CHAMOMILE / HOT TEA	€ 2,50



DRINKS

MINERAL WATER	0,75l € 3,00
DRINKS	33cl € 3,50
(CocaCola, CocaCola Zero, Fanta, Sprite, Lemonsoda, Chinotto, Tonic water, The peach or lemon)	

CRODINO	€ 3,50
CAMPARI	€ 3,50
BITTERS	€ 4,00
WHISKY	da € 7,00

DRINKS ON TAP

	0,20l	0,50l	1,00l
RED BEER	€ 3,50	€ 6,00	€ 11,00
BLONDE BEER	€ 3,00	€ 5,50	€ 10,00
COCA COLA	€ 3,00	€ 5,00	€ 9,00
WHITE WINE *	€ 3,50	€ 5,00	€ 10,00
RED WINE *	€ 3,50	€ 5,00	€ 10,00



SHUTTLE

2 liters	3 liters
€ 19,00	€ 28,00



SHUTTLE

€ 20,00	€ 29,00
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* moved or stopped

RED WINES

	bottle
CABERNET	€ 16,00
CHIANTI CLASSICO	€ 25,00
REFOSCO	€ 20,00
MONTEPULCIANO	€ 20,00
BARBERA	€ 20,00
NERO D'AVOLA	€ 19,00
BONARDA	€ 19,00
TRAMONTI ROSSO	€ 12,00

ETNA ROSSO	€ 22,00
GLASS OF HOUSE RED WINE	€ 5,00
Specify if moved or stopped	



WHITE WINES

	bottle
TRAMINER	€ 18,00
FALANGHINA	€ 18,00
RIBOLLA GIALLA	€ 22,00
GRECO DI TUFO	€ 23,00
TRAMONTI BIANCO	€ 12,00
PASSERINA	€ 20,00

GLASS OF HOUSE WHITE WINE	€ 5,00
Specify if moved or stopped	



SPARKLING WINES

	bottle
PROSECCO DOC	€ 18,00
FRANCIACORTA	€ 35,00
ROSÈ BORTOLOMIOL	€ 22,00
PROSECCO VALDOBBIADENE EXTRA DRY	€ 25,00
SPARKLING SWEET WINE "GRAND CUVÉE"	€ 16,00
SPARKLING EXTRADRY "GRAND CUVÉE"	€ 16,00

WINE PASSITO	glass € 5,00
GLASS PROSECCO	€ 6,00



CHAMPAGNE

G.H. MUMM CHAMPAGNE BRUT CORDON ROUGE	bottle € 65,00
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE	€ 80,00



PLEASE ASK THE STAFF FOR THE SPECIAL MONTH SELECTION

SELECTION OF BOTTLED BEERS

bottle

MONCHSHOF MANUFABRIK MARZEN € 6,00

Amber lager 5,5° Alc. - Germany cl. 50

The Bavarian tradition of Marzen lives on in this beer prepared with the best malts and hops, including the famous Hallertau.

The beer is delicate in the mouth, the sweet flavor of the malt is harmoniously contrasted by the exceptionally soft aroma of the Hallertau hops, giving a pleasantly dry aftertaste.

ERDINGER URWEISSE € 6,00

Weizen clear 4,9° Alc. - Germany cl. 50

Particularly intense and aromatic flavor, it is fermented according to a recipe from 120 years ago. Taste and aroma are characterized by hints of yeast, cloves and caramel.

Erdinger Urweisse is the weiss of tradition; its recipe is based on the classic production of wheat beer and dates back to 1886, the year in which the historic brewery was founded. Fermentation in the cellars of the brewery at ideal temperatures allows it to release the fruity aroma that sets it apart.

MORETTI GRAN CRU € 9,00

Ale clear 6,8° Alc. - Italy cl. 75

Created with great passion by the best master brewers to celebrate the first 150 years of Birra Moretti, a classic of the brewing art with an intense bouquet, a great body and a rich and balanced aroma.

The herbaceous notes of the hops blend with a hint of spice and warm notes with the scent of acacia honey.

MORETTI LONG MATURATION € 9,00

Ale clear 7° Alc. - Italy cl. 75

This beer, left to rest in vats for at least 40 days, finds the ideal conditions for maturation. A natural way of leaving the right amount of time that returns a pleasant scent to the nose with notes of eucalyptus and undergrowth.

MORETTI COLD FILTERED € 6,00

Lager 4,3° Alc. - Italy cl. 50

Cold Filtered Birra Moretti is the brand new lager beer with a unique personality. Thanks to a unique cold filtration process, the beer is brought down to a temperature of -1 ° C, the result is a beer with an elegant fruity note and white flowers, easy to drink, with a balanced degree of bitterness and intensely thirst-quenching.

BIRRIFICIO AGRICOLO JULIA - i0i **GLUTEN FREE - ARTISANAL** € 5,00

Pale Ale 4,7° Alc. - Italy cl. 33

100% barley malt, this gluten-free beer retains all the taste of a craft beer.

The light sediment present is the result of the natural and traditional refermentation process in the bottle.

The brewery owns 14 hectares of land for the production of basic barley malt and uses energy from renewable sources.

ICHNUSA UNFILTERED € 6,00

Clear lager 5° Alc. - Italy cl. 50

New born in the Ichnusa family, an unfiltered, low fermentation lager, with light hints of hops and a sweet note of yellow fruit.

The presence of light barley malt and caramel malt make it a full-bodied and balanced beer.

In appearance, not being filtered but left to settle naturally in the fermentation vats, it is pleasantly veiled thanks to the yeasts left in suspension.

HEINEKEN NON-ALCOHOLIC € 5,00

Clear lager 0,0° Alc. - Holland cl. 33

Designed by Heineken master brewers, with over 140 years of experience, it is developed with a unique processing cycle that gently removes alcohol.

Heineken 0.0 has a perfectly balanced taste with refreshing fruity notes and soft malt body.

We use the same quality ingredients as normal Heineken and with the double fermentation we remove the alcohol and enrich it with natural flavors.

MESSINA CRISTALLI DI SALE € 6,00

Clear lager 5° Alc. - Italy cl. 50

A special recipe born from our Master Brewers who have selected an unexpected ingredient: Salt Crystals, which give the palate a delicate touch of flavor and a great softness, roundness and finesse to the taste.

The hops are dosed only at the end of boiling, together with the salt, so as to preserve all the aromas and to give a moderate bitterness.

The result is a perfectly balanced, structured and easy to drink beer.



PLEASE ASK THE STAFF FOR THE SPECIAL MONTH SELECTION

TOURIST MENU

FOR LUNCH FROM MONDAY TO FRIDAY

1 first or 1 second
+
side
+
water
+
1 coffee

1 classic pizza
+
water
+
1 coffee

€ 10,00

1 first and 1 second
+
side
+
water or
0,20cl wine or 1/2 soft drink
or 0,20cl beer or can
+
1 coffee

1 classic pizza
+
0,20cl wine or 1/2 soft drink
or 0,20cl beer or can
+
1 coffee

€ 12,00

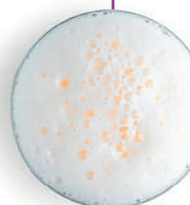
1 first and 1 second
+
side
+
0.50cl wine or 0.50cl beer
+
1 coffee

1 classic pizza
+
0.50cl wine or 0.50cl beer
+
1 coffee

€ 15,00

Bitter or digestive + € 3,00

Contact the dining room staff
to know the dishes proposed for today
and the list of pizzas
which are part of the proposal.



Bar Pizzeria Restaurant
DA MIMMO



ALLERGEN

FOOD PRODUCTS IN OUR EXERCISE
MAY INCLUDE THE INGREDIENTS ALLERGEN
BELOW



CEREALS
containing gluten



CRUSTACEANS
and products based on shellfish



EGGS
and egg products



FISH
and products based on fish



PEANUTS
and peanut-based products



SOYBEANS
and soy products



MILK
and milk-based products
(including lactose)



NUTS



CELERY
and celery-based products



MUSTARD
and mustard-based products



SESAME SEEDS
and products based on sesame seeds



**SULFUR DIOXIDE
AND SULPHITES**



LUPINS
and products based on lupine



MOLLUSCS
(mussels, clams, octopus,
squid, etc.) and products
based on molluscs

**INFORMATION ABOUT THE PRESENCE OF SUBSTANCES
OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE
ARE AVAILABLE IN ADDRESSING SERVICE PERSONNEL**



**SE SITE VENUTE
A ROMPERE O CAZZO...
AVITE SBAGLIATO
PALAZZO!!!**





Bar Pizzeria Restaurant

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