



SANT'ISIDORO

Pizza & Bolle



ACQUERELLO.



SUPPLÌ *Acquerello Rice*

- **847** 3.00
Classic Ragù (Meat Sauce)
- **Burro, Parmigiano Reggiano DOP e Lime** 3.50
Alpine butter, Parmigiano Reggiano PDO and Lime
- **N'Duja** 4.00
N'Duja from Spilinga PDO and Fior di Latte from Agerola (Mozzarella)
- **Datterino e provola** 4.00
Yellow grape tomato from the Vesuvius, provola di Bufala PDO and pepper

FRITTI

- **Crocchè di patate** 3.00
Potatoes with provola di Bufala PDO
- **Fiori di zucca (Zucchini flowers)** 5.00
- **Frittatina di pasta** 5.00
Bucatini from Pastificio di Martino (pasta), béchamel, ham and peas
- **Quel baccalà di Giovanni** 6.50
Salt cod with sour potato cream
- **Crocchetta di pollo e peperoni** 6.50
Chicken and peppers with roasted pepper sauce
- **Crocchetta di porchetta all' Azzaretto** 6.50
Porchetta (Stuffed pork) with Tzatziki sauce
- **Crocchetta di abbacchio alle patate** 6.00
Lamb, roast potatoes and mayonnaise with mustard





CONI & MONTANARE

- **Cono Tramezzino** 5.00
Home made tuna in olive oil, tomatoes and oregano mayo
- **Cono Scapece** 5.00
Zucchini in Scapece style
- **Montanara Classica** 4.00
Tomato San Marzano PDO Solania and Parmigiano Reggiano PDO
- **Montanara Ripiena** 5.00
Stracciatella from Andria, Cetara anchovies and Paccasassi



LE CLASSICHE

- **Marinara** 7.50
Tomato San Marzano PDO Solania, oregano from Salina and EVO Olive oil from Sabina with garlic
- **Margherita** 8.50
Tomato San Marzano PDO Solania, Fior di Latte from Agerola (Mozzarella), Parmigiano Reggiano PDO, basil and EVO Olive Oil from Sabina
- **Bufala DOP** 11.00
Tomato San Marzano PDO Solania, Bufala PDO (Mozzarella di Bufala), Parmigiano Reggiano PDO, basil and EVO Olive Oil from Sabina
- **Napoli** 11.00
Tomato San Marzano PDO Solania, Fior di Latte from Agerola (Mozzarella), Cetara anchovies Armatore with their cream, and EVO Olive Oil from Sabina
- **Boscaiola** 12.00
Fior di Latte from Agerola (Mozzarella), cardoncelli mushrooms, cream of porcini mushrooms, wild boar sausage, and EVO Olive Oil from Sabina
- **Fiori e Alici** 12.50
Fior di Latte from Agerola (Mozzarella), zucchini flowers, Cetara anchovies Armatore with their cream, and EVO Olive Oil from Sabina
- **Provola e Pepi** 11.50
Tomato San Marzano PDO Solania, provola di Bufala PDO, pepper mixture, and EVO Olive Oil from Sabina

CLASSICHE ma non troppo

- **Marinara 2.0** 11.00
Tomato San Marzano PDO Solania alla pizzaiola, oregano from Salina, garlic taralli, marinated anchovies from Anzio, and EVO Olive oil from Sabina
- **Diavola** 12.00
Tomato San Marzano PDO Solania, N'Duja from Spilinga PDO, stracciatella from Andria, chorizo, and EVO chilli pepper Olive Oil from Sabina
- **Capricciosa** 13.00
PTomato San Marzano PDO Solania, Fior di Latte from Agerola (Mozzarella), Carciofo alla Giudia di Agnoni (artichoke), artichoke cream, taggiasche olive powder, half-boiled egg, cardoncelli mushrooms, Cinta Senese Ham and EVO Olive oil from Sabina
- **3 Pomodori** 13.00
Bufala PDO (Mozzarella di Bufala), dry cherry tomato sauce, yellow grape tomato from the Vesuvius, semi-dry red date tomato, basil cream, and EVO Olive oil from Sabina
- **Sant'IsidOrto** 12.50
Fior di Latte from Agerola (Mozzarella), roman zucchini, yellow grape tomato from the Vesuvius, roasted cream of red and yellow peppers, eggplant chips, basil, and EVO Olive oil from Sabina

ECCENTRICHE

- A Mazara** 17.50
Stracciatella from Andria, Raw red shrimp from Mazara del Vallo PDO, candied lemon zest, pepper and EVO mint Olive oil from Sabina
- Mare Mare Mare** 15.00
Seafood sauce, octopus salami, mussels, and their mayo, parsley, and EVO chilli pepper Olive Oil from Sabina
- Tar-Tar** 16.00
Spinach, Piemontese fassona tartare, egg cream 65°, truffle
- Marche Zozze** 14.00
Asparagus cream, ciauscolo (pork meat), caciocavallo (cheese), asparagus salad, and EVO Olive oil from Sabina
- Parmigiana** 14.50
Eggplant parmigiana sauce, melanzane al funghetto (eggplant with garlic and olive oil), provola di Bufala PDO, Parmigiano Reggiano PDO, tomato concentrate, basil, and EVO Olive oil from Sabina
- Tonno e Cipolla** 15.00
Tataki Bluefin Tuna, Mexican guacamole, caramelized onion, Teriyaki sauce, and EVO Olive oil from Sabina



DOLCI

- **Bavarian with passion fruit, white chocolate burnt, raspberries, and arugula** 6.00
- **Semifreddo with salted caramel, milk chocolate, and crunchy peanut** 6.00
- **Cremoso made with sheep's milk ricotta, candied red date tomato, yellow date tomato jam, crystallized basil and dark chocolate chips** 6.00
- **Tiramisù** 6.00
- **Fried Zeppoline with Nutella** 5.00

BEVANDE

- **Micro-filtered water** 2.00
- **Coca-Cola in glass 33Cl** 3.50
- **Coca-Cola Zero in glass 33Cl** 3.50
- **Espresso** 2.00

AMARI

- **Kephas** 5.00
- **Formidabile** 5.00
- **Braulio** 5.00
- **Limoncello** 5.00
- **Tanit** 5.00
- **Grappa** 5.00

