



**DON ANTONIO**  
CONTEMPORARY PIZZARIA

# MENÙ

## FABIO DI GIOVANNI

**Study, sensitivity, and time.**

Fabio's doughs are living matter, the result of study, sensitivity, and time.

They are made from carefully selected flours, chosen for their structure and behavior, worked with calibrated hydration and long fermentation processes. Up to 48 hours of leavening, where every detail from temperature to maturation is precisely controlled. Time here is not just a phase: it is an ingredient.

In the oven, through heat and gesture, a structure takes shape that must be both strong and delicate, capable of holding the toppings while still yielding gracefully to the bite.

This is where technique and emotion meet.

And it is recognized by what it leaves behind: lightness, balance, memory. It is the starting point of everything. And often, it is what remains on the palate and in your memory.

Cover charge 3 €

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# ALLERGEN LEGEND



❶ Cereals  
containing gluten and  
products thereof



❷ Crustaceans  
and products thereof



❸ Eggs  
and products  
thereof



❹ Fish  
and products  
thereof



❺ Peanuts  
and products  
thereof



❻ Soybeans  
and products  
thereof



❼ Milk  
and milk-based products  
(including lactose)



❽ Nuts  
and products  
thereof



❾ Celery  
and products  
thereof



❿ Mustard  
and products  
thereof



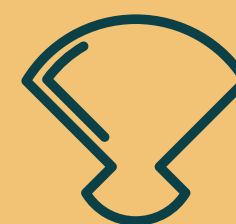
⓫ Sesame seeds  
and products  
thereof



⓬ Sulphur dioxide  
and sulphites  
and products thereof



⓭ Lupins  
and products  
thereof



⓮ Molluscs  
and products  
thereof

Please inform our staff of any food allergies  
or intolerances.

It is possible to request lactose-free mozzarella  
for an additional 3€.

Any extra toppings on pizzas cost 3€ each.

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# NEAPOLITAN FRIED SELECTION



## Neapolitan Pasta Frittatina\* 6

*Durum wheat bucatini, cow's milk, butter, Grana Padano DOP, Pecorino Romano DOP, smoked provola cheese, soft wheat flour, minced beef, minced pork, peas, celery, carrot, onion, salt, pepper, sunflower seed oil.*



## Vegetarian Norma-Style Frittatina\* 6

*Durum wheat bucatini, cow's milk, butter, Grana Padano DOP, Pecorino Romano DOP, smoked provola cheese, soft wheat flour, tomato sauce, basil, eggplant, salt, pepper, sunflower seed oil.*

## Crocchè\* 4

*Potatoes, potato flakes, Grana Padano DOP, Pecorino Romano DOP, smoked provola cheese, pasteurized egg, parsley, salt, pepper, sunflower seed oil.*

## French Fries\* 5

*Portion for 2 people.*

\*Frozen product

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# TWICE- COOKED

Great for sharing

## Marinara Astrale

*Corbarino tomato ragù.*

**Finished with:** Cetara anchovies, sun-dried tomatoes, taggiasca olives, wild garlic pesto, wild oregano.

14

## Fried & Baked Red

*100% Italian tomato, buffalo mozzarella, Parmigiano Reggiano DOP, extra virgin olive oil and basil.*

13

## Fried & Baked Yellow

*Yellow cherry tomato passata Carbone Conserve, buffalo mozzarella, sardinian pecorino cheese, extra virgin olive oil and basil.*

13

# GREAT CLASSICS

Margherita🌾🍷

100% Italian tomato, fiordilatte, extra virgin olive oil and basil.

10

Marinara🌾🐟

100% Italian tomato, Taggiasca olives, Cetara anchovies, capers, oregano, extra virgin olive oil, and basil.

10

Napoletana🌾

100% Italian tomato, garlic, mountain oregano, and extra virgin olive oil.

8

Provola & Pepper🌾🍷

100% Italian tomato, smoked provola cheese, ground black pepper, extra virgin olive oil and basil.

12

Bufalina🌾🍷

Buffalo mozzarella, San Marzano DOP tomatoes, basil and extra virgin olive oil.

13

Diavola Capsicum🌾🍷

100% Italian tomato, fiordilatte, mild salami and extra virgin olive oil. Served with a selection of spicy “CAPSICUM” oils.

15

Ricordo di Primavera🌾🍷

Fiordilatte, fresh rocket, Principe Borghese cherry tomatoes, Parmigiano Reggiano DOP shavings and extra virgin olive oil.

14

Pizzas from the “Great Classics” section can also be prepared in the “ruota di carro” style for an additional 3€



“A’ rot e carrett” (ruota di carro style) is an iconic Neapolitan pizza specialty, known for its generous diameter that extends beyond the edge of the plate, an ultra-thin base, an almost absent crust, and a soft, delicate texture.

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# MARGHERITA COLLECTION

## Vesuviana

*Buffalo mozzarella, Principe Borghese cherry tomatoes  
Carbone Conserve, Parmigiano Reggiano DOP, basil  
and extra virgin olive oil.*

14

## Gialla

*Buffalo mozzarella, semi-dried yellow cherry tomato passata  
Carbone Conserve, sardinian pecorino cheese, extra virgin  
olive oil and basil.*

14

## Gialla e Rossa

*Buffalo mozzarella, Principe Borghese cherry tomatoes  
Carbone Conserve and semi-dried yellow cherry tomatoes  
Carbone Conserve, extra virgin olive oil and basil.*

13

Fabio Di Giuseppe

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# SIGNATURE BY FABIO

Ciao Sardegna 🌾 🍷 🍷

Sardinian pecorino, fiordilatte, pear compote, hazelnuts, candied pear and honey.

17

Zia Viola 🌾 🍷 🍷

Yellow cherry tomato passata Carbone Conserve, fiordilatte, purple potato chips, burrata, extra virgin olive oil and basil.

16

La Mia Nerano 🌾 🍷

Homemade zucchini cream, fiordilatte, smoked provola cheese, zucchini chips, provolone, mint, basil and extra virgin olive oil.

16

Fiore all’occhiello 🌾 🍷

Fiordilatte, smoked provola cheese, zucchini flowers.  
**Finished with:** pancetta, ricotta dollops, basil, extra virgin olive oil.

16

Neapolitan Fried Pizza 🌾 🍷

Tomato, smoked provola cheese, black pepper, extra virgin olive oil and basil.

12

L'Impiccata 🌾 🍷

Dried crusco pepper, fiordilatte, pork sausage and Podolico caciocavallo cheese.

16



Vicoli e Mare 🌾 🐟

Datterino tomato ragù  
**Finished with:** burnt cherry tomatoes, tuna fillets, caper mayo, basil emulsion, olive powder and extra virgin olive oil.

18

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# STUFFED PIZZAS

Napoli 70  

*Tomato, ricotta, fiordilatte, Naples salami and basil.*

12

Quartieri 70  

*Sautéed escarole, anchovies, capers and Taggiasca olives.*

12

# GLUTEN FREE

**Margherita** 🍷

*100% Italian tomato, fiordilatte, extra virgin olive oil and basil.*

13

**Marinara** 🐟

*100% Italian tomato, oregano, olives, capers, anchovies, extra virgin olive oil and basil.*

13

**Bufalina** 🍷

*Buffalo mozzarella, San Marzano DOP tomatoes, basil and extra virgin olive oil.*

16

**Napoletana** 🍷

*100% Italian tomato, garlic, mountain oregano and extra virgin olive oil.*

11

**Diavola Capsicum** 🍷

*100% Italian tomato, fiordilatte, mild salami and extra virgin olive oil.  
Served with a selection of spicy “CAPSICUM” oils.*

18

**L'Impiccata** 🍷

*Dried crusco pepper, fiordilatte, pork sausage and Podolico caciocavallo cheese.*

19

**Gialla** 🍷

*Buffalo mozzarella, semi-dried yellow cherry tomato passata  
Carbone Conserve, sardinian pecorino cheese, extra virgin olive oil and basil.*

17



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# PIZZE BABY

Only for kids

**Margherita**  

*100% Italian tomato, fiordilatte, extra virgin olive oil and basil*

7

**Rossa** 

*100% Italian tomato, extra virgin olive oil and basil.*

7

**Bianca al Cotto**  

*Cooked ham, fiordilatte, extra virgin olive oil and basil.*

7

**Bianca, salsiccia e patatine**  

*Artisan sausage, fiordilatte and artisan French fries  
with extra virgin olive oil.*

8

# DESSERTS



**SAL DE RISO**

COSTA D'AMALFI

*Our desserts are the result of an exclusive collaboration with Master pastry chef Sal De Riso, an ambassador of excellence of the Amalfi Coast. A meeting of visions that brings to the table all the elegance and authenticity of the great Campanian pastry tradition.*



## Babà 8

*Rum and vanilla soaked babà.*



## CheeseCake 8

*Almond biscuit, cream cheese, strawberry and raspberry glaze, and mixed berries.*



## Delizia al Limone 8

*Light sponge cake filled with Costa d'Amalfi IGP lemon pastry cream, topped with a delicate lemon-scented chantilly sauce.*



## Chicco 8

*Coffee and cocoa streusel with milk chocolate and Hausbrandt coffee mousse, and sponge cake soaked in spiced coffee.*



## Tiramisù 8

*Ladyfingers, mascarpone cream, coffee and cocoa.*



# WATER & SOFT DRINKS

|                                                         |     |
|---------------------------------------------------------|-----|
| Smeraldina Still/Sparkling Water 0,5lt (Plastic Bottle) | 1,5 |
| Panna Still Water 0,75lt                                | 3   |
| San Pellegrino Sparkling Water 0,75lt                   | 3   |
| Coca Cola 33cl                                          | 3   |
| Coca Cola Zero 33cl                                     | 3   |
| Fanta 33cl                                              | 3   |
| Sprite 33cl                                             | 3   |
| Chinotto Lurisia                                        | 3,5 |
| Lemonade Lurisia                                        | 3,5 |
| Fruit Juice 20cl                                        | 3   |
| Red Bull                                                | 4   |
| Estathé Peach/Lemon/Zero                                | 3   |
| Decaffeinated Estathé 25cl                              | 3   |
| Cocktail Sanpellegrino                                  | 3,5 |
| Crodino                                                 | 3,5 |
| Sanbitter                                               | 3,5 |

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# WINES BY THE GLASS

Glass of Red Wine

*Selected from our wine cellar.*

6

Glass of White Wine

*Selected from our wine cellar.*

6

Glass of Rosé Wine

*Selected from our wine cellar.*

6

Glass of Prosecco

*Selected from our wine cellar.*

6

# BEERS

## Draft Beers

**Poretti 4 Luppoli**

*Style: Lager | Origin: Italy | Vol: 5.0%*  
*Taste: round and generously hopped*  
*Color: pale straw yellow.*

20cl - 3  
40cl - 5,5

**Poretti 4 Luppoli non Filtrata**

*Style: Lager | Origin: Italy | Vol: 5.0%*  
*Taste: fresh and thirst-quenching*  
*Color: pale, hazy straw yellow.*

20cl - 3,5  
40cl - 6,5

**Poretti 7 Luppoli Blanche**

*Style: Blanche | Origin: Italy | Vol: 5.3%*  
*Taste: fresh, smooth and sparkling*  
*Color: hazy golden yellow.*

20cl - 3,5  
40cl - 6,5

**Brooklyn The Stonewall INN IPA**

*Style: Session IPA | Origin: United States | Vol: 4.6%*  
*Taste: fruity, dry, with a gentle bitterness*  
*Color: bright golden yellow.*

20cl - 4,5  
40cl - 8

## Bottled Beers

**Poretti 4 Luppoli Gluten Free 33cl**

*Style: Gluten-free Lager | Origin: Italy | Vol: 5.0%*  
*Taste: round body and generously hopped*  
*Color: light.*

3,5

**Poretti 4 Luppoli Zero 33cl**

*Style: Alcohol-free | Origin: Italy | Vol: 0.0%*  
*Taste: delicate and velvety body*  
*Color: pale straw yellow.*

3,5

**Pozzo 9**

*Style: Vienna Lager | Origin: Italy | Vol: 5.5%*  
*Taste: bold with caramel notes*  
*Color: amber/red.*

33cl - 7  
50cl - 9

**Pozzo 16**

*Style: Helles Lager | Origin: Italy | Vol: 4.7%*  
*Taste: delicate hopping and pleasant carbonation*  
*Color: pale straw yellow.*

33cl - 7  
50cl - 9

**Corona 33cl**

*Style: Lager | Origin: Mexico | Vol: 4.5%*  
*Taste: slightly bitter*  
*Color: golden yellow.*

4,5

**Carlsberg Lemon 33cl**

*Style: Crisp Lager | Origin: Italy | Vol: 2.8%*  
*Taste: refreshing and smooth*  
*Color: pale straw yellow.*

3,5

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# AFTER DINNER

|                                       |     |
|---------------------------------------|-----|
| Coffee                                | 1,5 |
| Decaffeinated Coffee                  | 2   |
| Liqueurs from our cellar              | 4   |
| Amaro Nazionale Spirito Italiano      | 5   |
| Limoncello Nazionale Spirito Italiano | 5   |
| Myrtle Liqueur                        | 4,5 |
| Liquorice Liqueur                     | 4   |
| Fil'e Ferru <i>(Sardinian spirit)</i> | 5   |

# THANK YOU FOR CHOOSING US!



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