




FOOD EXPERIENCE
Pizza • Cucina • Bistrot



Purtroppo o per fortuna, non usiamo pasta precotta e sughi già pronti.
Sappiamo che è difficile aspettare quando la fame incalza...
ma quando arriveranno le nostre pietanze avrete voglia di fare la scarpetta!!!

Simone e il suo staff vi augurano buon appetito!
Grazie per averci scelto!

STARTERS



MARE FUORI

Seared octopus and potato chips, roasted cuttlefish with celery julienne and Giffoni hazelnut, slices of salmon marinated in citrus fruits, cod heart and prawn in a panko bread crust, flavoured with Evo olive oil Bio "I Sapori di Mandia". 24



BACCALÀ E SCAROLA



Cod heart salad with curly endive, carrots, courgettes, radish, confit datterino tomatoes, toasted cashews and Evo olive oil Bio "I Sapori di Mandia". 25





TRIS DI TARTARE



Red tuna tartare with caper flowers, salmon with marinated onion, red prawn with red fruits. 38



POLPO E PATATE ALL'INSALATA



Octopus, purple potatoes, yellow potatoes, confit datterino tomatoes, Taggiasca olives and Evo olive oil Bio "I Sapori di Mandia". 19



TARTARE DI MANZO

Podolico beef, caper flowers, polenta chips, marinated egg and Evo olive oil Bio "I Sapori di Mandia". 20



IL TAGLIERE

for two people

Buffalo morsels, buffalo ricotta, 6-month-aged pecorino, 12-month-aged La Bersagliera caciocavallo podolico, Galloni raw ham, Bonfatti Slow Food Presidium roasted mortadella, capicollo, pancetta, and our jams. 23



OLÌ INCONTRA LA BERSAGLIERA



Mixed cheeses with Bagnolese pecorino aged for 6 months, Bagnolese pecorino aged for 12 months, Cilento goat cheese aged for 6 months, Podolico caciocavallo aged for 12 months, pomegranate, Giffoni hazelnuts and chef's jams. 25

MAIN COURSES



LINGUINE MARE NOSTRUM

Linguine, cuttlefish, baby octopus, prawns, clams and Evo olive oil Bio "I Sapori di Mandia". 22



SPAGHETTONE QUADRATO

Square spaghetti with cacio e pepe and red shrimp tartare. 23





CAPPELLACCIO CON BACCALÀ



Fresh pasta cappellaccio filled with cod and potatoes, sea bream reduction, and basil oil. 22

SPAGHETTONI VERACI

A classic from the Campania tradition. Gragnano pasta and Adriatic clams. 23



MEZZI PACCHERI ALL'ASTICE



Half pacchero, lobster and red datterino tomatoes flavoured with Evo olive oil Bio "I Sapori di Mandia". 27

LA MIA NERANO



Fusillotto with creamed zucchini and Giffoni hazelnut soup, provolone del Monaco cheese mousse, and basil-infused oil. 18



RISOTTO FRIGGITELLI E CROCCANTE ALLA NDUJA



Rice, river peppers, and nduja crumble. 18

SECOND COURSES

PESCATO DEL GIORNO

Salted, roasted, au gratin, baked or cooked in crazy water. 6 for 100g



FRITTURA DEL GOLFO



Fried anchovies, pink prawns and squid. 19

TONNO PRIMAVERA



Seared bluefin tuna with homemade giardiniera and Evo olive oil Bio "I Sapori di Mandia". 23



GRIGLIATA DI MARE

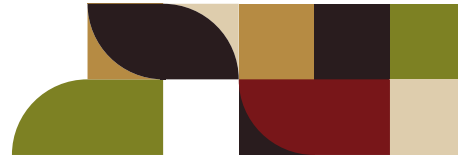
Grilled tuna, salmon, sea bream, cuttlefish, and prawns with aromatic herbs. 28



MAIALINO E PANZANELLA

Pork fillet with panzanella (bread, red tomatoes, cucumbers and red onion) and La Bersagliera" primo sale cheese. 18





CUT OF SCOTTONA, WITH ROKET AND GRANA CHEESE

21



PANINO VEGETARIANO

Vegetarian hamburger (potatoes and courgettes), smoked provola cheese from Agerola, potato dippers, cheddar sauce and mixed salad. 12



PANINO OLÌ

Chianina hamburger (200gr.), smoked provola cheese from Agerola, potato chips and cheddar sauce. 14



SFIZI



TRIS OF POTATOES CROCCHÈ

Potatoes, pepper, parmesan, pecorino romano, salt, eggs and breadcrumbs. 4



DIPPERS PATATOES

4,5



CLASSIC FRIED POTATOES

4



CHIPS SALE, PEPE E LIMONE

5





CROCCHETTONE MORTADELLA

Potatoes, pepper, parmesan, pecorino romano, salt and eggs, breadcrumbs, Bonfatti mortadella, pistachio pesto and chopped pistachios, buffalo stracciatella.. 7



CROCCHETTONE PULLED



Potatoes, pepper, parmesan, pecorino romano, salt and bread-crumbed eggs, pulled pork, caramelized onion and cheddar. 7



TRILOGY

- Venus rice and Roma rice arancini with Bolognese sauce and Cilento caciocotta.
- Nerano-style pasta frittata, cream of zucchini, lemon and mint, and fried zucchini.
- Purple potato croquettes, smoked Agerola provola, parsley, and sheep's milk cheddar fondue. 8



SALADS



OLÌ 360

Mixed salad, yellow and red datterini tomatoes, tuna fillets, buffalo morsels and croutons. 12

CHICKEN SALAD

Mixed salad, grilled chicken breast, red datterini tomatoes, blueberries and almond fillets. 12



DESSERTS



TORTINO

Chocolate or pistachio. 5




TIRAMISÙ

5



GELATO VARI GUSTI

Vanilla, lemon or strawberry. 4

 Allergen present only in the vanilla flavour

CARPACCIO DI ANANAS

5

TAGLIATA DI FRUTTA

4

CHEESECAKE SCOMPOSTA

With berries or Nutella. 6



MOUSSE ALLA NOCCIOLA

Hazelnut mousse, rum sponge cake, dark chocolate cream, roche icing and almond and rice crumble. 6





The restaurant menu was designed and created for you with the best seasonal products by our chef

Stefano Cerrone

PIZZA TONDA

Made with Type 1 and 0 flours with wheat germ.



SPILINGA



Flegreo cooked tomato, Agerola fior di latte, seasoned red sausage, nduja, chili pepper confit, chili pepper threads, basil and Evo olive oil Bio "I Saporì di Mandia". 16



SCARULÈ



Escarole in a double consistency, Agerola milk flowers, Callipo tuna, Caiazzane olives, black olive soil, Cetara anchovy sauce, yellow datterini tomatoes seasoned with oregano, salt and Evo olive oil Bio "I Sapori di Mandia". 16

REGINA MARGHERITA

"Sammy" tomato, DOP buffalo mozzarella from Campania, basil and EVO olive oil Bio "I Sapori di Mandia". 9,5



NATA IN SICILIA

Flegreo cooked tomato, eggplant parmigiana, provola cheese, meatballs, cacioricotta cheese, basil and Evo olive oil Bio "I Sapori di Mandia". 16

FIOCCO



Cream, Agerola fior di latte, boiled potatoes, cooked ham, 27-month-aged Parmigiano Reggiano, pepper, and Evo olive oil Bio "I Sapori di Mandia". 14



LATTE E POMODORO



Crust filled with ricotta, DOP buffalo mozzarella from Campania, grated 27-month-aged Parmigiano Reggiano, cooked Sauris speck, basil, red pacchetelle and Evo olive oil Bio "I Sapori di Mandia". 14



PROTEICA



Sammy tomato, Agerola fior di latte, rocket, burrata, bresaola carpaccio, 27-month-aged Parmigiano Reggiano shavings, flaked almonds and Evo olive oil Bio "I Sapori di Mandia". 15





SCAROLA A VOLONTÀ



Oven-baked folded escarole, sautéed with capers, pine nuts, raisins, Cetara anchovies, and crushed organic "I Sapori di Mandia" olives, sun-dried tomatoes, buffalo mozzarella stracciata, yogurt and Evo olive oil Bio "I Sapori di Mandia". 14



MONACHELLA

Creamed eggplant, crispy eggplant, DOP buffalo mozzarella from Campania, cooked provolone del Monaco cheese, bacon, fried basil and Evo olive oil Bio "I Sapori di Mandia". 15



ANTICHI SAPORI



Cooked Cilento sauce, DOP buffalo mozzarella from Campania, grated Grana Padano, oregano, basil, Cilento caciocotta and Evo olive oil Bio "I Sapori di Mandia". 15

MIRACOLO A NERANO



Creamed zucchinis with lime and mint, Agerola fior di latte, provolone del Monaco fondue, zucchini chips, pancetta and Evo olive oil Bio "I Sapori di Mandia". 16



SAPORI FLEGREI

Cooked cannellini tomatoes from Campi Flegrei, buffalo mozzarella, basil pesto topping, crispy basil, black pepper and Evo olive oil Bio "I Sapori di Mandia". 15

TRONCHETTO OLÌ



Agerola fior di latte, Emmental, arugula, red datterino tomatoes, Galloni raw ham, shavings of 27-month-aged Parmigiano Reggiano and Evo olive oil Bio "I Sapori di Mandia". 15





NAPOLETANA



“Sammy” tomatoes, “Acquapazza” Cetara anchovies, “I sapori di Mandia” organic crushed olives, capers, mountain oregano, garlic, basil and Evo olive oil Bio “I Sapori di Mandia”. 11



MARGHERITA

“Sammy” tomatoes, Agerola fior di latte, Grana Padano cheese, basil, and Evo olive oil Bio “I Sapori di Mandia”. 6,5



ORO DEL SUD

Creamy yellow datterino tomato soup, buffalo mozzarella, Cetara anchovies, lemon-flavored breadcrumbs, caper powder, courgette flowers, basil and Evo olive oil Bio “I Sapori di Mandia”. 15





REGINA DI BATTIPAGLIA

Cilento cooked sauce, DOP buffalo mozzarella from Campania, buffalo ricotta creamed with basil, 27-month-aged Parmigiano Reggiano wafer, crispy basil and Evo olive oil Bio "I Sapori di Mandia". 16



I SAPORI DI MARE



Yellow pacchetelle, Cilento mountain oregano, Agerola fior di latte, capers, Callipo tuna, Cetara anchovies, basil and Evo olive oil Bio "I Sapori di Mandia". 16



VIENNESE

Pecorino Romano fondue, Agerola fior di latte, crunchy french fries, and fried wurstel. 13



CAPRICCIO



“Sammy” tomato, Agerola fior di latte, seasoned sausage, grilled “Sauris” ham, crushed olives and “I Saponi di Mandia” organic artichokes in oil, basil, mushrooms and Evo olive oil Bio “I Saponi di Mandia”. 15



SARRACINO

Smoked Agerola provola, Slow Food Presidium “Bonfatti” mortadella, Bronte pistachio pesto, chopped pistachios, basil and Evo olive oil Bio “I Saponi di Mandia”. 13





CAPITAN CROCK



Creamy Pecorino Romano cheese, Agerola fiordilatte cheese, croquettes, pistachio topping, grilled "Bonfatti" mortadella (a Slow Food Presidium), lemon zest, and Evo olive oil Bio "I Sapori di Mandia". 15

LA GRANDE ABBUFFATA



Porchetta, seasoned baked potatoes, smoked Agerola provola, bacon, burrata, cheddar cream, and Evo olive oil Bio "I Sapori di Mandia". 14



PULLED PORK

Pulled pork, Agerola fior di latte, cream cheese, caramelized onions, bacon, cheddar fondue, and Evo olive oil Bio "I Sapori di Mandia". 14

PIZZA TONDA A RUOTA DI CARRO

Made with Type 1 and 0 flours with wheat germ.



MARGHERITA

"Sammy" tomatoes, Agerola fior di latte, Grana Padano cheese, basil and Evo olive oil Bio "I Sapori di Mandia". 9



CHIAMALA TU



Cooked sauce, diced bacon, basil, grated 27-month-aged Parmigiano Reggiano cheese and Evo olive oil Bio "I Sapori di Mandia". 11



PROVOLA E PEPE



Sammy tomato, smoked Agerola provola, ground black pepper, basil and Evo olive oil Bio "I Sapori di Mandia". 9



MARINARA A MODO MIO

Sammy tomato, Cilento oregano, minced garlic, filleted red datterini tomatoes, basil and Evo olive oil Bio "I Sapori di Mandia". 10



SICILIANA



Sammy tomato, smoked Agerola provola, aubergine mushrooms, "Bonfatti" cooked ham, basil, Grana Padano and Evo olive oil Bio "I Sapori di Mandia". 15

LA TONDA DOUBLE COOKING

DOUBLE COOKING, FRIED AND BAKED

Made with wholemeal flour and sourdough starter.

Double-baked pizzas require dedicated artisanal preparation.
During peak periods, the wait may be longer to ensure the same high quality standards.
Our staff is available for any advice or updates on service times.

AMERICANO



Barley and coffee dough, confit cherry tomato cream, buffalo stracciatella, beef bresaola carpaccio, candied orange zest, red vermouth reduction, arugula, and black peppercorns. 19

 Recommended with AMERICANO. 8





TANQUERAY



Barley and coffee dough, cream of zucchini with lime and mint, red prawn tartare marinated in Tanqueray gin, lonzardo, lime and pink pepper, slices of Japanese-marinated cucumber, juniper powder and basil oil. 24

 Recommended with GIN TONIC. 8



ROTTA 65

Lemon and licorice dough, Agerola fior di latte, raw seasoned lamb's lettuce, sour buffalo mozzarella with tarragon, marinated salmon, whole grain black bread crumble, candied lemon zest and Evo olive oil Bio "I Saponi di Mandia". 19



ORO NERO



Lemon and licorice dough, cream of zucchini, lime and mint, zucchini flowers, fried zucchini, sheep's milk cheddar fondue, crispy bacon and Evo olive oil Bio "I Saponi di Mandia". 16

LA PALA

Made with Type 1 flour, durum wheat semolina and sourdough starter

Peel pizzas require dedicated artisanal preparation.
During peak periods, the wait may be longer to ensure the same high quality standards.
Our staff is available for any advice or updates on service times.

MARGHERITA

"Sammy" tomatoes, Agerola fior di latte, Grana Padano cheese, basil and Evo olive oil Bio "I Sapori di Mandia". 11



BELL'ITALIA

Agerola fior di latte, arugula, red datterini tomatoes, raw ham, shavings of 27-month-aged Parmigiano Reggiano and Evo olive oil Bio "I Sapori di Mandia". 19





CHEF



Cream, grated Grana Padano, grilled "Sauris" ham, mushrooms, corn, basil and Evo olive oil Bio "I Sapori di Mandia". 14



CAPRESE

Sammy tomatoes, sliced Agerola fior di latte, red and yellow datterini tomatoes, oregano, basil, black olive powder and Evo olive oil Bio "I Sapori di Mandia". 12



SARRACINO



Agerola fior di latte, Slow Food Presidium "Bonfatti" mortadella, Bronte pistachio grains and pesto, buffalo mozzarella and Evo olive oil Bio "I Sapori di Mandia". 16

PIZZA AL TEGAME

**Made with type 1 whole wheat flour,
wheat germ, and double-baked sourdough starter.**

Pan pizzas require dedicated artisanal preparation.
During peak periods, the wait may be longer to ensure the usual high quality.
Our staff is available for any advice or updates on service times.



STRACCIATA AL TEGAME CON ALICI



10-grain dough, stracciatella, dried tomatoes, Cetara anchovies and Evo olive oil Bio "I Sapori di Mandia". 14



ORTO AL TEGAME



Tomato dough, stuffed with grilled courgettes, aubergines and peppers, confit cherry tomatoes, arugula, Agerola fior di latte and oregano, topped with peppers and Evo olive oil Bio "I Sapori di Mandia". 13

TEGAME COTTO E TERIYAKI



10-grain dough, arugula, grilled "Sauris" ham, buffalo stracciatella, confit cherry tomatoes, teriyaki sauce and Evo olive oil Bio "I Sapori di Mandia". 15



ALPINA CAMPANA



Tomato dough, cooked cannellini tomatoes from Campi Flegrei, chopped arugula, DOP buffalo mozzarella from Campania, raw ham, flakes of aged Alpine brown cheese and Evo olive oil Bio "I Sapori di Mandia". 20

VEGAN PIZZA

Realizzate con farina di tipo 1 e 0 con germe di grano.



VEGANA PICCANTE



Cooked cannellino tomatoes from Campi Flegrei, vegan nduja, I Sapori di Mandia olives, caramelized onion and vegan mozzarella produced by Oli360 and Evo olive oil Bio "I Sapori di Mandia". 15



L'ORTO D'ESTATE

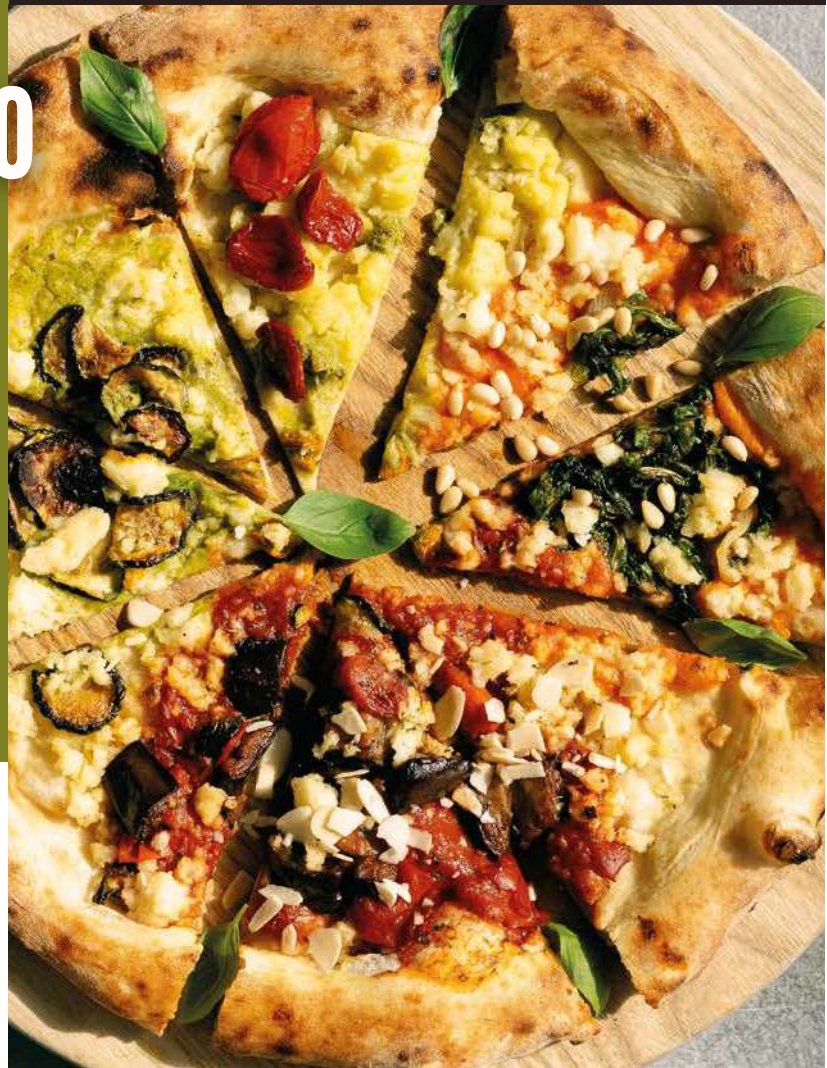


Cooked cannellino tomatoes from Campi Flegrei, vegan nduja, I Sapori di Mandia olives, caramelized onion and vegan mozzarella produced by Oli360 and Evo olive oil Bio "I Sapori di Mandia". 12

POKER VEGANO



Four-flavor pizza with boiled potatoes, basil pesto (without garlic and cheese), confit cherry tomatoes, pepper cream, pine nuts, fresh mint, courgette cream, courgette flowers, chopped pistachios, Cilento tomatoes, oregano, almonds, aubergines and Evo olive oil Bio "I Sapori di Mandia". 12





The carefully selected pizzas
designed for you are the work of
our Master Pizza Chef

Gaetano Pierro

BISTROT DI OLÌ



CLASSIC



Pulled pork, caramelized onion, bacon and cheddar. 3

CHIC



Smoked salmon, sautéed escarole, chives, Philadelphia cheese, and lemon zest. 4





VEGETARIANO



Eggplant mushrooms, rocket and confit tomatoes. 3

TRIS DI BUNS

- Pulled pork, cipolla caramellata, bacon e cheddar.
- Smoked salmon, sautéed escarole, chives, Philadelphia cheese, and lemon zest.
- Eggplant mushrooms, rocket and confit tomatoes. 9





TRANCIO MARGHERITA



Sammy tomatoes, Agerola fior di latte, oregano, basil and Evo olive oil Bio "I Saponi di Mandia". 3

TRANCIO FANTASIA



Agerola fior di latte, mushrooms, grilled "Sauris" ham, crushed olives and artichokes in oil "I Saponi di Mandia" and Evo olive oil Bio "I Saponi di Mandia". 4,5



BUN & PIZZA EXPERIENCE



- Slice of Margherita pizza
- Slice of Fantasia pizza
- Vegetarian Bun. 8

Available only during aperitif time from 6:30 PM to 8:30 PM

ALLERGENI



1. Pesce
Fish



2. Molluschi
Molluscs



3. Latte
Milk



4. Glutine
Gluten



5. Frutta a guscio
Nuts



6. Crostacei
Shellfish



7. Arachidi
Peanuts



8. Lupini
Lupins



9. Uova
Eggs



10. Solfiti
Sulphites



11. Soia
Soya



12. Senape
Mustard



13. Sedano
Celery



14. Olio di palma
Palm oil



15. Abbattuto
Blast chilled



16. Congelato o surgelato
Frozen or quick frozen

IT

(ai sensi del Reg 1169/11 - D. Lgs 109/92, 88/2009 e s.m.i.)

Gentile Cliente, gli alimenti in commercio spesso contengono degli ingredienti allergenici che possono provocare reazioni violente nelle persone predisposte. Il personale è a vostra disposizione, vi preghiamo di segnalarci eventuali allergie note.

EN

(Under Regulation 1169/11 - L. Decree 109/92, 88/2009)

Dear customer, the food on the market often contain allergenic ingredients that can cause violent reactions in susceptible persons. The staff are still available to you, please report any known allergies.

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