

ristorante *pizzeria*

zi 'Ntonio

Inglese

AVVISO IMPORTANTE

IMPORTANT NOTICE

SE SEI ALLERGICO O INTOLLERANTE AD UNA O PIÙ SOSTANZE, INFORMACI E TI INDICHEREMO LE PREPARAZIONI PRIVE DEGLI SPECIFICI ALLERGENI.

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

1



CEREALI
CONTENENTI GLUTINE
CEREALS
CONTAINING GLUTEN

2



CROSTACEI E PRODOTTI
A BASE DI CROSTACEI
CRUSTACEANS AND
PRODUCTS THEREOF

3



UOVA E PRODOTTI
A BASE DI UOVA
EGGS AND
PRODUCTS THEREOF

4



PESCE E PRODOTTI
A BASE DI PESCE
FISH AND
PRODUCTS THEREOF

5



ARACHIDI E PRODOTTI
A BASE DI ARACHIDI
PEANUTS AND
PRODUCTS THEREOF

6



SOIA E PRODOTTI
A BASE DI SOIA
SOYBEANS AND
PRODUCTS THEREOF

7



LATTE E PRODOTTI
A BASE DI LATTE
MILK AND
PRODUCTS THEREOF

8



FRUTTA
A GUSCIO
NUTS

9



SEDANO E PRODOTTI
A BASE DI SEDANO
CELERY AND
PRODUCTS THEREOF

10



SENAPE E PRODOTTI
A BASE DI SENAPE
MUSTARD AND
PRODUCTS THEREOF

11



SEMI DI SESAMO E PRODOTTI
A BASE DI SEMI DI SESAMO
SESAME SEEDS
PRODUCTS THEREOF

12



ANIDRIDE SOLFOROSA
E SOLFITI
SULPHUR DIOXIDE
AND SULPHITES

13



LUPINI E PRODOTTI
A BASE DI LUPINI
LUPIN AND
PRODUCTS THEREOF

14



MOLLUSCHI E PRODOTTI
A BASE DI MOLLUSCHI
MOLLUSCS AND
PRODUCTS THEREOF

Le nostre procedure HACCP tengono conto del rischio di contaminazione crociata ed il nostro personale è addestrato per occuparsi di tale rischio. Tuttavia, occorre segnalare che in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione di alimenti e bevande possono comportare la condivisione di aree ed utensili (ad esempio nella zona buffet). Quindi non si può escludere la possibilità che i prodotti alimentari entrino in contatto con altri prodotti alimentari, compresi altri allergeni. // Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (eg in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

* I codici indicano i vari allergeni presenti nelle pietanze.
Se sei allergico **informa il nostro personale.**

Appetizers

Pizza bread oil, salt and black pepper... ¹	€ 4,00
Pizza bread with fresh cherry tomatoes and basil... ¹	€ 8,00
Pizza bread with semi-dried cherry tomatoes and olives... ¹	€ 12,00
Zucchini flowers (2pz)... ^{1 3 7}	€ 6,00
Caprese salad... ⁷	€ 15,00
Fresh mozzarella-buffalo cheese (250gr)... ⁷	€ 12,00
Raw ham San Daniele...	€ 9,00
Raw ham San Daniele with cheese... ⁷	€ 15,00
Jamon Pata Negra oro 90gr (Recommended for 2 people)...	€ 32,00
Pata Negra croquettes (4pz)... ^{1 3 7}	€ 10,00
Eggplant Neapolitan style... ^{1 7}	€ 14,00
Lemon-scented Cantabrian anchovies with buffalo cheese... ^{1 7}	€ 18,00
Diced porcini mushrooms and potatoes with shrimps... ^{1 2}	€ 18,00
Octopus salad... ¹⁴	€ 16,00
Fried baby calamari with marinara sauce... ^{1 14}	€ 15,00
Mixed sea food salad... ^{2 14}	€ 20,00
Sicilian shrimps in Catalana style with red and yellow cherry tomatoes... ²	€ 20,00
Tuna tartar... ⁴	€ 15,00
Cod-Fish carpaccio with black olive pesto...	€ 16,00
Mixed marinated fish... ^{2 14}	€ 15,00
Neapolitan stewed octopus with bread croutons... ^{1 14}	€ 18,00
Mixed raw fish... ^{3 4}	€ 45,00

Pasta Dishes

★ Risotto "special" with shellfish (x2 people) ^{2 14}	€ 80,00
Risotto "Pescatora" with sea food ^{2 14}	€ 23,00
Spaghetti with Clams ^{1 14}	€ 23,00
Linguine "Gragnano" with sea food ^{1 2 14}	€ 23,00
Linguine "Gragnano" with Lobster ^{1 2}	€ 35,00
★ Angel-Hair pasta in cheese basket with courgette flowers, zucchini, prawns and saffron ^{1 2 3 7}	€ 23,00
Gnocchi Sorrento style ^{1 7}	€ 15,00
Cannelloni Sorrento style ^{1 3 7}	€ 15,00
Ravioli caprese style ^{1 3 7}	€ 15,00
Mezze maniche Nerano style ^{1 7}	€ 16,00
Pappardelle with porcini mashrooms ^{1 3 7}	€ 20,00

The Meat

Chateaubriand with vegetables and potatoes(x 2 people)	1	€ 80,00
Fillet beef green pepper.	1	€ 27,00
Fillet beef mushrooms sauce.	1	€ 28,00
Grilled T.Bone steak with roast potatoes (kg 0.5).		€ 27,00
Sliced beef with potatoes and Porcini mushrooms.		€ 27,00
Sliced beef with cherry tomatoes, rocket and parmesan flakes.	7	€ 25,00
Chicken breast Milan style with french fried.	1	€ 20,00
Grilled pork Sausage with roast potatoes.		€ 20,00
Home Made meatballs with tomato sauce and roast potatoes.	1	€ 20,00

The Fish

Cod-Fish fillet with Sorrento tomatoes, peppers and black olives pesto.	1	€ 27,00
Premium Fær Øer Islands salmon fillet grilled, served with seasonal vegetables.	4	€ 25,00
Seared Tuna with pistachio flakes and misticanza salad.	4 8	€ 25,00
Seared tuna with black sesame , escarole salad and peppers.	4 11	€ 25,00
Sliced Tuna with misticanza salad and peppers.	4	€ 25,00
Fried shrimps and squid with mixed salad.	1 2 4	€ 23,00
Grilled squid with mixed salad.	14	€ 23,00
Mixed sea food sauté with bread croutons.	1 14	€ 25,00
Mussels with tomato and garlic.	14	€ 15,00
Mussels oil and garlic in white wine.	14	€ 15,00
Catch of the day.		€ 80,00 _{kg}

Side Dishes

Stewed escarole with olives and capers.	€ 8,00
Rucola salad with cherry tomatoes and parmesan.	7 € 8,00
Seasonal vegetables.	€ 6,00
Roast potatoes with onion and rosemary.	€ 6,00
French fried.	1 € 5,00
Potato croquettes.	1 € 6,00
Tomato salad.	€ 6,00
Green salad.	€ 5,00
Mixed salad.	€ 5,00

Wood oven Pizzas

Pizza Marinara..... ¹	€ 7,00
tomato, organ, garlic	
Pizza Margherita..... ^{1 7}	€ 8,00
Margherita with smoked provola cheese and black pepper..... ^{1 7}	€ 9,00
Margherita with buffalo cheese..... ^{1 7}	€ 12,00
Pizza Siciliana..... ^{1 7}	€ 10,00
Margherita with "funghetto-style" eggplant	
Zi Ntonio..... ^{1 7}	€ 12,00
mozzarella, Raw ham and rucola salad	
Margherita with pork sausage..... ^{1 7}	€ 12,00
Favola..... ^{1 7 8}	€ 11,00
Mortadella, mozzarella and pistachio	
Diavola..... ^{1 7}	€ 11,00
Spicy salami and provola cheese	
Caprese..... ^{1 7}	€ 12,00
mozzarella, Sorrento tomatoes and basil	
Vegetarian..... ^{1 7}	€ 11,00
mozzarella, baked vegetables and cherry tomatoes	
Capricciosa..... ^{1 7}	€ 12,00
mozzarella, tomato, ham and mushrooms	
Calzone Classico..... ^{1 7}	€ 11,00
mozzarella, ham and tomato	
Calzone Napoletano..... ^{1 7}	€ 12,00
mozzarella, ricotta cheese, salami, pepper and tomato	

Special Pizzas

Home Made Pizza bread with smoked iberico beef and mixed salad..... ¹	€ 13,00
San Daniele..... ^{1 7}	€ 14,00
Focaccia with stracciatella cheese and DOP San Daniele prosciutto	
Pizza Nduja (spicy spreadable pork sausage) and Chorizo..... ^{1 7}	€ 13,00
La Mediterranea..... ^{1 7}	€ 15,00
Vesuvian cherry tomatoes sauce, DOP buffalo mozzarella, Pantelleria capers, Taggiasca olives, and basil	
L'Acciuga..... ^{1 4 7}	€ 16,00
Vesuvian cherry tomatoes sauce, stracciatella cheese, Sicilian oregano, Cantabrian Sea anchovies, and basil	

Drinks

Mineral water.....	€ 4,00
(San Pellegrino, Lete, Panna)	
Microfiltered Water.....	€ 3,50
Mineral water 1/2 bottle.....	€ 3,00
Coca-Cola, Fanta, Sprite, Lemon Soda.....	€ 4,00
Lemon iced Tea.....	€ 4,00
Juices (orange, green apple, pineapple, peach).....	€ 4,00
Glass of local Wine.....	€ 7,00

Beers

Nastro Azzurro.....cl.66.....	€ 8,00
Heineken, Nastro Azzurro, Corona...cl.33.....	€ 6,00
Tennent's (double malt beer).....cl.33.....	€ 6,00
Birra Ichnusa (unfiltered beer).....cl.33.....	€ 6,00
Gluten Free beer.....cl.33.....	€ 6,00
Birra Moretti Rossa.....cl.33.....	€ 6,00
Birra Moretti Zero.....cl.33.....	€ 6,00
Premium Lager Drought.....cl.0,4.....	€ 6,00
Premium Lager Drought.....cl. 0,2.....	€ 5,00
Birra Artiginale Lupulus (Red beer)..... cl. 75.....	€14,00
Birra Artiginale Lupulus (double malt blonde beer)...cl. 75.....	€18,00
Keller Bier (Dark beer).....cl. 50.....	€10,00
Birra Chiaja.....cl. 33.....	€ 8,00
Birra Chiaja.....cl. 75.....	€15,00
Lemon Beer.....cl. 33.....	€ 6,00