



**MENÙ**



## STARTERS

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Bruschetta with yellow and red cherry tomatoes, oregano, fresh basil sprouts,  
Monocultivar Coratina extra virgin olive oil (1,6,10)  
7.00

Bruschetta with Calabrian 'nduja, burrata cheese,  
semi-dry red cherry tomatoes, fresh basil sprouts (1,6,7,10)  
8.00

Bruschetta with stracciatella cheese, broccoli rabe, and anchovies from Cetara (1,4,6,7,10)  
9.00

Apulian burrata cheese with Modena culatta and  
Monocultivar Coratina extra virgin olive oil (6,7,10)  
14.00

Apulian burrata cheese with semi-dry red and yellow cherry tomatoes,  
fresh basil and Monocultivar Coratina extra virgin olive oil (7)  
12.00

Chickpea hummus with crispy chickpeas, paprika, thyme, and warm focaccia bread (1,6,10,11)  
10.00

Escarole with Taggiasca olives and capers  
8.00

Baked pumpkin with oil and rosemary  
8.00

Meatballs in sauce with San Marzano Dop tomatoes, Parmigiano Reggiano cheese,  
fresh basil and homemade bread (1,3,6,7,10)  
14.00

Veal with tuna sauce and caper berries,  
Monocultivar Coratina extra virgin olive oil and homemade bread (1,3,6,7,10)  
15.00

Platter of cold cuts (Modena culatta, artisanal cooked shoulder, Abruzzo ventricina)  
with homemade bread (1,6,7,10)  
15.00

## PADELLINI

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Pan-fried pizza with cream made from four cherry tomatoes roasted in a wood-fired oven,  
Parmigiano Reggiano cheese, fresh basil sprouts (1,6,7,10)

13.00

Pan-fried pizza with Modena culatta ham and stracciatella cheese (1,6,7,10)

15.00

Pan-fried pizza with veal and tuna sauce,  
caper berries and Monocultivar Coratina extra virgin olive oil (1,3,6,7,10)

15.00

Pan-fried pizza with Roman-style artichoke cream, fried artichokes, caciocavallo cheese,  
dried tomatoes, curly parsley (1,4,6,7,10)

16.00

## FRENCH FRIES

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**Classic French fries\***

6.00

**French fries with Parmigiano Reggiano cheese\* (7)**

6.00

**Sweet potato fries\***

6.00

# PIZZE

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*All our creations are seasoned with Monocultivar Coratina Presidio Slow Food extra virgin olive oil from Frantoio F.lli Guglielmi.*

**All our pizzas are also available with lactose-free mozzarella.**

## **Ghitina (Margherita)**

San Marzano Dop tomatoes, fior di latte cheese,  
Parmigiano Reggiano cheese, fresh basil (1,6,7,10)

13.00

with Calabrian 'nduja (1,6,7,10)

15.00

## **Ghitina Rivisitata**

Roasted cherry tomato cream, fior di latte cheese, roasted red datterini tomatoes,  
Parmigiano Reggiano cheese, fresh basil (1,6,7,10)

15.00

## **Annina (Marinara)**

San Marzano Dop tomatoes, garlic, oregano, fresh basil (1,6,10)

11.00

## **Luisina (Naples Revisited)**

Roasted datterini tomato purée, red Piennolo del Vesuvio Dop cherry tomatoes,  
raw buffalo mozzarella from Campania Dop, anchovies from Cetara, caper leaves,  
black olive powder, oregano (1,4,6,7,10)

17.00

## **Bettina (Bufala)**

San Marzano DOP tomatoes, Campania buffalo mozzarella Dop,  
red Piennolo del Vesuvio Dop cherry tomatoes, fresh basil (1,6,7,10)

15.00

## **Giolina (Reverse Parmigiana)**

Cream of purple aubergines cooked in a wood-fired oven, smoked provola cheese,  
red Piennolo del Vesuvio Dop cherry tomatoes, mushroom-shaped eggplants,  
Parmigiano Reggiano wafers, fried basil (1,6,7,10)

15.00

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### **Angelina (Marinara with 4 tomatoes)**

Roasted cherry tomato cream, red Piennolo del Vesuvio Dop cherry tomatoes, semi-dried red cherry tomatoes, smoked San Marzano Dop tomato cream, fermented black garlic, oregano, fresh basil sprouts (1,6,10)

16.00

### **Adelina (Yellow Capricciosa)**

Vesuvian yellow cherry tomato sauce, fior di latte cheese, artisan-made cooked shoulder of pork, roasted artichokes, honey mushrooms, Taggiasca olives, fresh basil (1,6,7,10)

18.00

### **Rosina (Diavola)**

San Marzano Dop tomatoes, fior di latte cheese, ventricina abruzzese, chili pepper jam, fresh sweet green chili peppers, fresh basil (1,6,7,10)

17.00

### **Teresina (Cured sausage)**

Vesuvian yellow cherry tomato sauce, fior di latte cheese, cured sausage, sweet chili pepper flakes, fresh basil (1,6,7,10)

16.00

### **Evelina (Five cheeses)**

Fior di latte cheese, Parmigiano Reggiano fondue, Podolico caciocavallo cheese, Blu di Bufala cheese, Pecorino Romano Dop cheese wafers, pear jam and basil sprouts (1,6,7,8,10)

18.00

### **Gustina (Cooked ham and mushrooms)**

San Marzano Dop tomatoes, fior di latte cheese, artisanal spalla cotta ham, cardoncelli mushrooms and green sauce (1,6,7,10)

17.00

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### **Faustina (Yellow cherry tomatoes, smoked provola cheese, and pepper)**

Vesuvian yellow cherry tomato sauce, smoked provola cheese, semi-dry yellow cherry tomatoes, Pecorino Romano Dop cheese, five peppers, lemon zest (1,6,7,10)

15.00

### **Caterina (Vegan)**

Homemade hummus cream, roasted red and yellow cherry tomatoes, herbs, toasted hazelnuts, chili oil (1,6,10)

15.00

### **Giacomina (Sausage and broccoli rabe)**

Broccoli rabe cream, fior di latte cheese, smoked provola cheese, sautéed broccoli rabe, fresh artisanal sausage, crusco pepper (1,6,7,10)

20.00

### **Sandrina (Pumpkin and sausage)**

Pumpkin cream, fior di latte cheese, smoked provola cheese, pumpkin, fresh artisanal sausage, Buffalo blue cheese, stewed red onion, rosemary (1,6,7,10)

18.00

### **Giannina (Artichokes, pecorino cheese, and guanciale)**

Artichoke cream, fior di latte cheese, Roman-style artichokes, fried artichokes, Amatrice guanciale, Pecorino Romano Dop fondue, curly parsley (1,6,7,10)

20.00

## DESSERTS

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### Tiramisù

(1,3,6,7,8,10)

8.00

### Affogato al caffè

with Piedmont IGP hazelnut ice cream and chopped hazelnuts (1,7,8)

8.00

### Chocolate Caprese

(1,3,6,7,8,10)

8.00

Vanilla ice cream, fresh strawberries, and whipped cream

(1,6,7,8)

10.00

## BEVERAGE

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**Acqua S. Pellegrino 50cl**

3.00

**Acqua Panna 50cl**

3.00

**Bottled soft drinks**

*(Coca Cola, Coca Cola Zero, Fanta, Aranciata San Pellegrino,  
Chinotto San Pellegrino, Tonic Fever Tree)*

5.00

**Coffee**

2.00

## BEERS

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**Draft Ichnusa beer | Draft unfiltered Ichnusa beer**  
piccola 5.00 | media 6.00

**Ichnusa 33cl | unfiltered Ichnusa 33cl**  
5.00

**Moretti La Bianca 33cl | Moretti La Rossa 33cl**  
5.00

**Heineken Non-Alcoholic**  
6.00

## COCKTAILS

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**Spritz**  
10.00

**Negroni**  
10.00

**Gin Tonic**  
12.00

**Paloma**  
12.00

**Digestives**  
5.00

**Spirits and Whiskey**  
da 9.00 a 15.00

**FOOD PREPARATION LOG CONTAINING SUBSTANCES THAT CAUSE ALLERGIES OR  
INTOLERANCES IN ACCORDANCE WITH EU REG. 1169/2011  
INGREDIENTS BOOK IN ACCORDANCE WITH LAW DECREE 15 DECEMBER 2017 NO. 231  
(adaptation of national regulations to the provisions of EU Regulation No. 1169/2011)  
AND MINISTERIAL DECREE 20/12/1994.**

Allergens present as ingredients are indicated next to each dish.

**WARNING:** We take the utmost care to ensure that the dishes you have chosen are suitable for your needs. However, we would like to inform you that they are prepared in areas where allergenic ingredients are present. This document shows which dishes do not contain specific allergens as intentionally added ingredients. However, we cannot guarantee that the dishes are 100% free from cross-contamination or trace contamination as declared by the raw material supplier.

Our establishment processes and serves all types of gastronomic products using a single laboratory and storage area, not intended for specific foods for allergic or intolerant populations. Therefore, the possibility of direct or indirect contamination exists in every dish/product for any allergen present in the establishment.

**It is specified that, according to Annex II of Regulation 1169/2011, cross-contamination within the restaurant may concern the following products:**

1. CEREALS containing gluten, namely: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, or their hybrid strains, and derived products.
2. CRUSTACEANS and products made from CRUSTACEANS.
3. EGGS and products made from EGGS.
4. FISH and products made from FISH.
5. PEANUTS and products made from PEANUTS.
6. SOYA and products made from SOYA.
7. MILK and products made from MILK (including LACTOSE).
8. NUTS, namely: ALMONDS (*Amygdalus communis* L.), HAZELNUTS (*Corylus avellana*), WALNUTS (*Juglans regia*), CASHEWS (*Anacardium occidentale*), PECAN NUTS [*Carya illinoensis* (Wangenh.) K. Koch], BRAZIL NUTS (*Bertholletia excelsa*), PISTACHIOS (*Pistacia vera*), MACADAMIA NUTS or QUEENSLAND NUTS (*Macadamia ternifolia*), and their products.
9. CELERY and products made from CELERY.
10. MUSTARD and products made from MUSTARD.
11. SESAME seeds and products made from SESAME seeds.
12. SULPHUR DIOXIDE and sulphites in concentrations greater than 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub>.
13. LUPINS and products made from LUPINS.
14. MOLLUSCS and products made from MOLLUSCS.

INGREDIENTS AND ALLERGENS BOOK, Edition 4 of 10/02/2025

**\*Some products, depending on market availability, may be frozen.**

[www.giolina.it](http://www.giolina.it)

