

Starita®



***IL RITO
DELLA
PIZZA***



dal






Starita®

menù

Starters

- Fried Angioletti (small - medium)**  €6/€8
Fried pizza sticks with arugula and datterino tomatoes.
- Frittatina di pasta** €3
With béchamel sauce, ham and provola cheese.
- Rice Arancino** €2
With ham and provola cheese.
- Potato Crocchè**  €2.5
With provola cheese and pepper.
- Stuffed zucchini flower**  €2.5
With sheep's milk ricotta cheese and black pepper.
- Montanarina**  €1.5
Fried baby pizza with Neapolitan sauce and Pecorino Romano PDO.
- Genovesina**  €3
Fried baby pizza with Neapolitan Genovese sauce and Pecorino Romano PDO.
- Fraticelli**  €6
Fried baby calzone with Provolone del Monaco PDO filling.
- Stuffed Provoletta** €6
Oven baked scamorza with topping of your choice: friarielli peppers*, aubergine or ham.

Fried Pizzas

- Montanara fuscella**  €10
Double cooked: the base is fried and then oven baked with Neapolitan sauce, cow's milk fuscella ricotta cheese, Pecorino Romano PDO and basil.
- Montanara genovese**  €10
Double cooked: the base is fried and then oven baked with Neapolitan Genovese sauce, Pecorino Romano PDO and basil.
- Fried pizza** €10
Filled with sheep's milk ricotta cheese, Neapolitan cicoli (pork cracklings), tomato sauce and black pepper.
- Fried pizza with escarole**  €10
Filled with escarole alla Monachina.



*the product might be frozen

Our pizzas

Starita specialties

Marinara Starita €10

Tomato sauce, datterino cherry tomatoes, Pecorino Romano PDO, garlic, oregano, pepper and basil.

Montanara Starita €10

Double cooked: the base is fried and then oven baked, topped with Neapolitan sauce, smoked provola cheese, Pecorino Romano PDO and basil.

Ripieno Starita €15

Filled with sheep's milk ricotta cheese, smoked provola cheese, Vesuvio salami and black pepper.

Topped with tomato sauce, ham, mushrooms, Pecorino Romano PDO and basil.

Corna di Maradona €10

Pizza dough rolled and fried, filled with sheep's milk ricotta cheese, Neapolitan cicoli (pork cracklings) and black pepper.

Classic Pizzas

Margherita €8

Tomato sauce, fiordilatte mozzarella from Campania and basi

Marinara €6

Tomato sauce, garlic, oregano and basil.

Capricciosa €11

Tomato sauce, fiordilatte mozzarella from Campania, ham, artichokes in olive oil, mushrooms and basil.

Diavola €9.5

Tomato sauce, fiordilatte mozzarella from Campania, spicy salami and basil.

Romana €10

Tomato sauce, fiordilatte mozzarella from Campania, anchovies of Cetara, Gaeta olive and basil.

Verace €10

Tomato sauce, datterino cherry tomatoes, buffalo mozzarella DOP, bites and basil.

Fiorilli e zucchini €9

Zucchini and zucchini flowers, smoked provola cheese and ba

Ortolana €10

Mixed vegetables, datterino cherry tomatoes, fiordilatte mozzarella from Campania and basil.

Siciliana €9.5

Fried aubergines, datterino cherry tomatoes, fiordilatte mozzarella from Campania and basil.

Miss Italia €12

Fiordilatte mozzarella from Campania, Parma ham PDO, arugula and flakes of Grana Padano cheese.

Quattro formaggi €10

Cream with four cheeses, smoked provola cheese and basil.

Fiocco €9.5

Smoked provola cheese, ham and potato crocchè.

Würstel and chips €8.5

Fiordilatte mozzarella from Campania, würstel, french fries and basil.

Calzone €10

Filled with sheep's milk ricotta cheese, Vesuvio salami, smoked provola cheese, tomato sauce, black pepper and basi

Escarole calzone €10

Filled with escarole alla Monachina, smoked provola cheese and basil.



Gourmet Pizzas

STG Napoletana €12

San Marzano tomato sauce, buffalo mozzarella DOP, bites and

Vesuvio special €13

Red and yellow Piennolo del Vesuvio tomatoes, peppered buffalo mozzarella DOP, bites and basil.

Porta a Porta €11

Rectangular pizza with a double edge filled with sheep's milk ricotta cheese and friarielli peppers*.

Topped with datterino cherry tomatoes, buffalo mozzarella DOP, bites and basil.

Salsiccia e friarielli €12

Sausage, friarielli peppers*, smoked provola cheese and ba

Pistacchio e salsiccia €13

Pistachio pesto, sausage, smoked provola cheese and basil.

Pistacchio e mortadella €13

Pistachio pesto, La Santo mortadella PGI, smoked provola cheese and basil.

Nerano €11

Zucchini and zucchini flowers, fried zucchini, smoked provola cheese, Provolone del Monaco PDO and basil.

Pizza del Papa €11

Pumpkin cream, sautéed peppers, zucchini and zucchini flowers, smoked provola cheese and basil.

Monaciello €12

Red Piennolo del Vesuvio tomato, smoked provola cheese, Parma ham coppa, Provolone del Monaco PDO and basil.

Messicana €11

Hot spicy dressing, smoked provola cheese, sausage, spicy salami and basil.

Burrata €12

Burrata cheese from Puglia, datterini cherry tomatoes and basil.

Boscaiola €12

Sautéed porcini mushrooms, smoked provola cheese and basil

Noci e fiorilli €11

Walnut pesto, zucchini and zucchini flowers, smoked provola cheese and basil.

Noci e porcini €13

Walnut pesto, sautéed porcini mushrooms, smoked provola cheese and basil.

Truffle and cheese €12

Truffle cream, four cheese cream, smoked provola cheese and basil.

Truffle and porcini €14

Truffle cream, sautéed porcini mushrooms, smoked provola cheese and basil.

All pizzas are seasoned with Extra Virgin Olive Oil and Pecorino Romano PDO.

GLUTEN FREE DOUGH AVAILABLE (+€2.50).

the possibility of cross-contamination cannot be excluded

 **vegetarian products**

Salad

We cook our pizza slowly in a wood-fired oven, until it becomes crunchy, ideal for accompanying and enhancing the typical flavors of our tradition

Buffalo Mozzarella with Parma Ham ----- €13

Buffalo Mozzarella with Parma Ham with focaccia bread, arugula and datterino tomatoes. Buffalo Caprese salad

Buffalo Caprese salad ----- €10

Pizza crostini with salt, sliced buffalo mozzarella, arugula and datterino tomatoes.

Light Salad ----- €11

Pizza crostini with salt, bresaola, flakes of Granda Padana cheese, arugula and datterino tomatoes.

Burrata Caprese Salad ----- €9

With focaccia bread, Burrata cheese from Puglia, arugula and datterino tomatoes.

Classic Salad ----- €9

Pizza crostini with salt, Parma Ham DPO, flakes of Grana Padana cheese, arugula and datterino tomatoes.



Desserts

Fried Angioletti (small - medium) ----- €6/€8

With Nutella.

Fried Angioletti (small - medium) ----- €8/€10

With artisan pistachio cream.

Angioletti Mix (small - medium) ----- €8/€10

With Nutella and artisan pistachio cream.

Neapolitan Pastiera* ----- €7

Babà* ----- €7

Homemade Tiramisù ----- €7



**the product might be frozen*

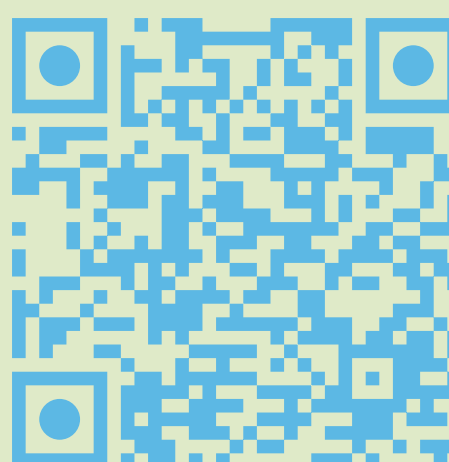
Some ingredients can cause reactions in people with allergies or intolerances. The dishes may contain traces of these ingredients, used in the kitchen for the concomitant preparation of food containing them.

Please speak to a member of staff for additional information and if you have any food allergies or intolerances.

COVER CHARGE PER PERSON  €1,50



Allergen information 



Drinks


Other beverages


Purified water **€1.5/€2**

Still and sparkling, 0,5L/0,75L

 Draft, with ice and lemon, 0,33L **€4.5**

 Can 0,33L **€3.5**

 Can 0,33L **€3.5**

 Can 0,33L **€3.5**

 Can 0,33L **€3**

Peach Tea **€3**

Can, 0,33L

Lemon Tea **€3**

Can, 0,33L

Espresso **€1.5**

Liqueurs **€3.5**

Amari (Bitters) **€4**

Grappa (Bianca and Barricata) **€5**



Draft beers

Paulaner Lager ----- €6

0,4L | 4.9% | Paulaner

Natavota Red ----- €7

0,4L | 9% | K-Birr

Weissbier ----- €7

0,5L | 5.5% | Paulaner

Don Antonio Helles ----- €5.5

0,3L | 5.2% | K-Birr



Bottled beer

KBirr craft beers

Natavota ----- €6

Lager | 0,33L | 5.2% | K-Birr

Cuore di Napoli ----- €6

APA | 0,33L | 6% | K-Birr

Jattura ----- €6.5

Scotch Ale | 0,33L | 8.5% | K-Birr

Pullicenhell ----- €6

Golden Ale | 0,33L | 5.2% | K-Birr

Capeferro ----- €6.5

Strong Ale | 0,33L | 10% | K-Birr

Gluten free beer ----- €5

0,33L



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