

Starita®



**IL RITO
DELLA
PIZZA**

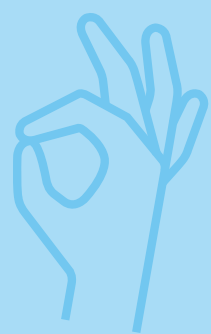


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1901

Starita®

menu



Starters

Fried Angioletti (small - medium) -----	€5/€7.5
Fried pizza sticks with arugula and datterino tomatoes.	
Frittatina di pasta -----	€2.5
With béchamel sauce, ham and provola cheese.	
Rice Arancino -----	€2
With ham and provola cheese.	
Potato Crochè -----	€2
With provola cheese and pepper.	
Stuffed Zucchini Flower -----	€2
With ricotta cheese and black pepper.	
Montanarina -----	€1.5
Fried baby pizza with Neapolitan sauce and Pecorino Romano PDO.	
Genovesina -----	€1.5
Fried baby pizza with Neapolitan Genovese sauce and Pecorino Romano PDO.	
Fraticelli -----	€2
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.	
Soffrittelle -----	€2
Fried baby calzone with soffritto filling.	
Battilocchio di Mammà -----	€5
Baby pasta boat topped with cherry tomatoes, onion and bacon.	



Starita Specialties

Marinara Starita -----	€8.5
Tomato sauce, datterino cherry tomatoes, Pecorino Romano PDO, garlic, oregano, pepper and basil.	
Montanara Starita -----	€8.5
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 ricotta cheese, smoked provola cheese, Vesuvio salami and black pepper. Topped with tomato sauce, ham, mushrooms, Pecorino Romano PDO and basil.	
Corna di Maradona -----	€9
Pizza dough rolled and fried, filled with sheep's milk ricotta cheese, Neapolitan cicoli (pork cracklings) and black pepper.	



Our pizzas



Classic Pizzas

Margherita	€7
Tomato sauce, fiordilatte mozzarella from Campania and basil.	
Marinara	€5.5
Tomato sauce, garlic, oregano and basil.	
Capricciosa	€9
Tomato sauce, fiordilatte mozzarella from Campania, ham, artichokes in olive oil, mushrooms and basil.	
Diavola	€8,5
Tomato sauce, fiordilatte mozzarella from Campania, spicy salami and basil.	
Romana	€8,5
Tomato sauce, fiordilatte mozzarella from Campania, anchovies in olive oil, Gaeta olive and basil.	
Verace	€10
Tomato sauce, datterino cherry tomatoes, buffalo mozzarella bites and basil.	
Fiorilli and zucchini	€9
Zucchini and zucchini flowers, smoked provola cheese and basil.	
Ortolana	€10
Mixed vegetables, datterino cherry tomatoes, fiordilatte mozzarella from Campania and basil.	
Siciliana	€8,5
Fried aubergines, datterino cherry tomatoes, fiordilatte mozzarella from Campania and basil.	
Miss Italia	€11
Fiordilatte mozzarella from Campania, Parma ham PDO, arugula and flakes of Grana Padano cheese.	
Quattro formaggi	€9
Cream with four cheeses, smoked provola cheese and basil.	
Würstel and chips	€8
Fiordilatte mozzarella from Campania, würstel, french fries and basil.	
Fiocco	€8.5
Smoked provola cheese, ham and potato crocchè.	
Casareccia	€8.5
Smoked provola cheese, sausage, baked potatoes.	
Mimosa	€8
Fiordilatte mozzarella from Campania, cooking cream, ham, corn.	
Porchetta	€9
Porchetta and smoked provola cheese.	
Soffritto	€8.5
Neapolitan soffritto (tomato sauce, offal, chilli pepper) and smoked provola cheese.	
Mammamia	€8.5
Datterino tomatoes and onions cooked with Lardo sauce, Pecorino Romano PDO, black olives.	
Calzone	€8,5
Filled with ricotta cheese, Vesuvio salami, smoked provola cheese, tomato sauce, black pepper and basil.	
Escarole calzone	€8,5
Filled with escarole alla Monachina, smoked provola cheese and basil.	

*All pizzas are seasoned with Extra Virgin Olive Oil and Pecorino Romano PDO.
GLUTEN FREE DOUGH AVAILABLE (+4,00€).*

The possibility of cross-contamination cannot be excluded.

Gourmet Pizzas



STG Napoletana	€12
San Marzano tomato sauce, buffalo mozzarella bites and basil.	
Vesuvio special	€11
Red and yellow Piennolo del Vesuvio tomatoes, peppered bacon and basil.	
Porta a Porta	€10
Rectangular pizza with a double edge filled with ricotta cheese and friarielli peppers. Topped with datterino cherry tomatoes, buffalo mozzarella bites and basil.	
Salsiccia e friarielli	€9
Sausage, friarielli peppers, smoked provola cheese and basil.	
Pistacchio e salsiccia	€11
Pistachio pesto, sausage, smoked provola cheese and basil.	
Pistacchio e mortadella	€11
Pistachio pesto, La Santo mortadella PGI, smoked provola cheese and basil.	
Nerano	€10
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	€11
Red Piennolo del Vesuvio tomato, smoked provola cheese, Parma ham coppa, Provolone del Monaco PDO and basil.	
Messicana	€10
Hot spicy dressing, smoked provola cheese, sausage, spicy salami and basil.	
Burrata	€10
Burrata cheese from Puglia, datterini cherry tomatoes and basil.	
Boscaiola	€9
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	€12
Walnut pesto, sautéed porcini mushrooms, smoked provola cheese and basil.	
Truffle and cheese	€11
Truffle cream, four cheese cream, smoked provola cheese and basil.	
Truffle and porcini	€12
Truffle cream, sautéed porcini mushrooms, smoked provola cheese and basil.	
Carciofata	€11
Artichoke cream, smoked provola cheese, yellow datterini cherry tomatoes and artichokes.	



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Fried Pizzas

Montanara fuscella **€8.5**

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 **€8.5**

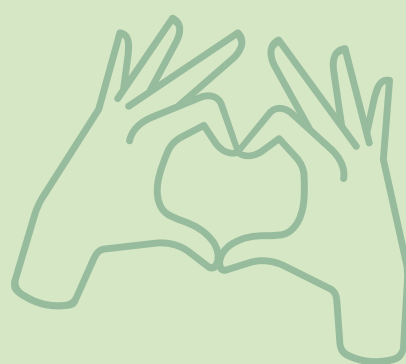
Double cooked: the base is fried and then oven baked with Neapolitan Genovese sauce, Pecorino Romano PDO and basil.

Fried pizza **€8**

Filled with ricotta cheese, Neapolitan cicoli (pork cracklings), tomato sauce and black pepper.

Fried pizza with escarole **€8**

Filled with escarole alla Monachina.



Desserts



Fried angioletti (small - medium) **€5/€8**

With Nutella.

Fried angioletti (small - medium) **€7/€9**

With artisan pistachio cream.

Angioletti Mix **€8**

With Nutella and artisan pistachio cream.

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**



Starita® drinks

Draft Beer

Paulaner Lager -----	€5
0,4L 4.9% Paulaner	
Matavota Red -----	€6
0,4L 9% K-Birr	
Don Antonio Helles -----	€4/€5
0,3L/0,4L 5.2% K-Birr	

Bottled beers

Matavota ☒ -----	€5.5
Lager 0,33L 5.2% K-Birr	
Cuore di Napoli ☒ -----	€6
APA 0,33L 6% K-Birr	
Pullicenhell -----	€5.5
Golden Ale 0,33L 5.2% K-Birr	
Capefierro -----	€6
Strong Ale 0,33L 10% K-Birr	
Gluten free beer 0,33L -----	€4.5
Alcohol-free beer 0,33L -----	€4.5
Matavota (TAKE AWAY ONLY) -----	€5.5
Lager POP 0,75L K-Birr	
Matavota (TAKE AWAY ONLY) -----	€5.5
Red POP 0,75L K-Birr	



Organics Black Orange -----	€5
Aranciata Biologica 0,25L	
Organics Bitter Lemon -----	€5
Limonata Biologica 0,25L	
Organics Tonic Water -----	€5
Tonica Biologica 0,25L	

Cocktails Starita

Starita Spritz -----	€8
Aperol & Organics Black Orange	
Gin Tonic -----	€8
London Dry Gin & Organics Tonic Water	
Limoncello Spritz -----	€8
Limoncello, Prosecco & Organics Bitter Lemon	
Vodka Red Bull Energy -----	€8
Vodka e Red Bull Energy Drink	

Other beverages

Purified Water -----	€1
Still and sparkling 0,75L	
Ferrarelle 0,75L -----	€2.5
Natia 0,75L -----	€2.5
Coca-Cola glass bottle 0,33L -----	€3
Coca-Cola Zero glass bottle 0,33L -----	€3
Fanta glass bottle 0,33L -----	€3
Sprite glass bottle 0,33L -----	€3
Red Bull Energy Drink 0,25L -----	€3.5
Espresso -----	€1.5

Ammazzacaffè

Amaro Formidabile -----	€4
Amaro Del Capo -----	€4
Amaro Del Vesuvio -----	€4
Grappa (Bianca and Barricata) -----	€4
Ron Zacapa23 -----	€8
Licorice Liquor -----	€3.5
Limoncello di Capri Molinari -----	€3.5
with "Ovale di Sorrento" lemons	


Bouche Kombucha

Earlybird

The base of Darjeeling tea and bergamot creates a soft and comforting mouth feel. Elegant and persistent. Low acidity, woodsy and floral notes.

Bouche Earlybird, 33cl -----	€7
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**NON È
MARGHERITA,
È STARITA.**