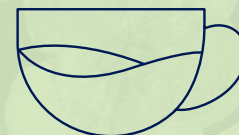


MENU FOOD & DRINK



GIOIA DEL PALATO



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OUR PARTNERS



Please inform us of any food allergies or intolerances, and we will address them. You can request the allergen manual from our staff.

Cover charge 2€

APERITIFS

Aperol Spritz - 9€
With chef's creations.

Glass of prosecco Virage Cuvee - 6€
With chef's creations.

Mennella Rainbow 2 - 10€
Vodka, pineapple juice, orange juice,
tropical blue, passion fruit, strawberry
with chef's creations.

Mojito - 10€
White rum, lime juice, fresh mint,
brown sugar, soda with chef's creations.

APPETIZERS

Caprese - 10€
Buffalo mozzarella, tomato,
basil, EVO oil, oregano, salt.

San Daniele Prosciutto - 12€
With Buffalo Mozzarella and focaccia.

Bruschetta - 4€
With cherry tomatoes, garlic,
EVO oil, salt, and basil (2 pcs).

Trio of bruschetta - 7€
With chef's creations.

Eggplant Parmigiana - 9€
With focaccia.

Grilled vegetables - 7€
Eggplants, zucchini,
peppers, and EVO oil)**.

**Availability varies based on the seasonality of ingredients

FRIED FOODS

Classic Montanarina - 2,5€/pc
cooked cherry tomatoes, garlic, EVO oil,
basil, and PDO Grana cheese.

Trio of montanarine - 8€
With chef's creations.

Classic pasta frittata - 2,5€/pc
Fini cooked ham, sausage, fine peas, Monti provola cheese,
PDO Grana cheese, and béchamel.

Pasta frittata - 3€/pc
With chef's creations.

Potato crocché - 2€/pc
With Monti provola cheese, PDO Grana cheese, and pepper.

Crocchè - 2,5€/pz
With chef's creations.

Neapolitan Cuoppo - 8€
2 crocché, 2 arancini,
2 breaded mozzarella bites, fritters. (for 2 people).

Fried dough angels - 7€
With cherry tomatoes, arugula,
pecorino, and Grana cheese.

Potato chips - €5

Add sausage - 2€

Add melted cheese - 1€

TRADIZIONALS PIZZAS

Marinara - 5,5€

La Fiammante peeled tomato, garlic, oregano, EVO oil, and basil.

Margherita - 6,5€

La Fiammante peeled tomato, Monti fior di latte, PDO Grana cheese, EVO oil, and basil.

Cosacca - 6€

La Fiammante peeled tomato, PDO Grana cheese, pecorino shavings, EVO oil, and basil.

Margherita gialla - 8,5€

Yellow peeled tomatoes, Monti provola cheese, pepper, PDO Grana cheese, basil, and EVO oil.

Bufalina - 9,5€

Peeled tomatoes, Buffalo mozzarella, pecorino, basil, and EVO oil.

Diavola rivisitata - 9€

La Fiammante peeled tomato, Monti fior di latte, Calabrian spianata, basil, and EVO oil.

Capricciosa - 9,5€

La Fiammante peeled tomato, Monti fior di latte, mushrooms, artichokes, Fini cooked ham, olives, EVO oil, and basil

Piennolo - 9,5€

Vesuvio Piennolo tomatoes, Buffalo mozzarella, pecorino, basil, and EVO oil.

Salsiccia e Friarielli - 9€

Sausage, friarielli, Monti provola, pecorino, and EVO oil.

Siciliana - 8,5€

La Fiammante peeled tomato, Monti provola, eggplant, PDO Grana cheese, basil.

Rustica - 9€

Sausage, roasted potatoes, Monti provola, PDO Grana cheese, EVO oil, basil.

Croccopizza - 9€

Monti fior di latte, Fini cooked ham, croccché, PDO Grana cheese, basil, and EVO oil.

4 formaggi e Speck - 9,5€

Monti fior di latte, gorgonzola, Grana Padano, buffalo stracciata, speck, basil, EVO oil.

Porchetta - 9,5€

Monti provola, porchetta, roasted potatoes, fried basil, and PDO Grana shavings.

Crudo - 10€

Cherry tomatoes, Monti fior di latte, San Daniele prosciutto, PDO Grana shavings, EVO oil, basil, arugula.

Ortolana - 9€

Monti provola, seasonal vegetables, pecorino, EVO oil, and basil.

Ripieno al forno - 10€

Monti fior di latte, ricotta, La Fiammante peeled tomato, Napoli salami, PDO Grana cheese, basil, and EVO oil.

MENNEILA'S SPECIAL PIZZAS

Marinara ai 4 pomodori - 9€

San Marzano DOP, Vesuvio Piennolo red and yellow tomatoes, cherry tomatoes, anchovies, capers, black olives, garlic, oregano, basil, EVO oil.

Suggested pairing:

Katà Catalanesca wine
Fravort Beer

Bufala ai 2 pomodori - 10€

Buffalo mozzarella, La Fiammante yellow and red tomatoes, anchovies, buffalo stracciata, fried basil, EVO oil.

Suggested pairing:

Mojo 57 wine
Fravort Freshbeer

Pistacchio - 10€

Monti provola, mortadella, pistachios, ricotta, lemon, PDO Grana cheese, EVO oil.

Suggested pairing:

Lacryma Christi wine
Fravort Blonde Brenta Beer

Caramellata - 10€

Caramelized onion, sausage, Monti provola, pancetta, PDO Grana shavings, semi-dry cherry tomatoes, EVO oil, basil.

Suggested pairing:

Valpolicella Classico Wine
Fravort Blonde Brenta Beer

Speck e Piennolo - 10€

Vesuvio Piennolo tomatoes, speck, eggplant, Buffalo mozzarella, EVO oil, PDO Grana cheese, basil.

Suggested pairing:

Piedirosso wine
Fravort Red Brenta Beer

Nerano - 10€

Zucchini cream, provola cheese from the Monti, Grana DOP, basil, EVO oil, zucchini chips.

Suggested pairing:

Gragnano Otto Uve wine
Fravort Blonde Brenta Beer

Violetta - 9,5€

Purple potato cream, bacon, provola cheese from the Monti, EVO oil, basil, cheese fondue.

Suggested pairing:

Sangue di Giuda wine
Fravort Red Brenta Beer

Parmigiana - 9,5€

Eggplant parmigiana, provola cheese from the Monti, basil, EVO oil, Grana DOP.

Suggested pairing:

Katà Catalanesca wine
Fravort di Cantina beer

Ripieno Sorriso - 10€

Buffalo mozzarella, San Daniele ham, EVO oil, arugula, and Grana DOP shavings.

Suggested pairing:

Piedirosso wine
Fravort Freshbeer

Pizza è Patane - 9€

Double-textured potatoes, bacon, provola cheese from the Monti, Grana DOP, pepper, EVO oil, basil.

Suggested pairing:

Piedirosso wine
Fravort Red Brenta Beer

Porcini - 10€

Provola cheese from the Monti, porcini mushrooms*, bacon, crumbled tarallo, Grana DOP shavings, EVO oil, and basil.

Suggested pairing:

Falanghina Campania IGT wine
Fravort Blonde Brenta Beer

Ripieno Scarola - 9,5€

Raw curly escarole, provola cheese from the Monti, Cilento anchovies, Gaeta olives, Grana DOP, pecorino, EVO oil.

Suggested pairing:

A'Primo Primitivo Paestum IGP wine
Fravort Red Brenta Beer

Pizza of the Month - 11€

*Frozen product

DOUBLE-COOKED FRIED PIZZAS

Classic Montanara - 10€

Solania peeled tomato, Monti fior di latte, pecorino, and basil.

Fried Montanara - 10,5€

Red Piennolo tomatoes, Monti provola, pecorino, basil.

FRIED CALZONES

Salami Calzone - 10€

Monti provola, ricotta, Napoli salami, PDO Grana cheese, basil.

Cicoli Calzone - 10€

Monti provola, ricotta, cicoli, pepper, pecorino.

Red Calzone - 8,5€

Monti provola, Solania peeled tomato, Grana cheese, and pepper.

SALTIMBOCCA

Carrettiere - 9,5€

Monti provola, sausage, friarielli, pecorino, chili.

Napoletano - 9€

Monti provola, pancetta, eggplant, PDO Grana cheese, basil.

Ariccia - 9,5€

Monti provola, porchetta, roasted potatoes, basil.

SALADS

Chicken salad - 9€

Grilled chicken with mixed salad, cherry tomatoes, green olives, carrots, and julienned celery, salt, and EVO oil.

Fresella - 10€

Whole wheat fresella, cherry tomatoes, black olives, tuna, mixed salad, EVO oil, salt, and basil

Mixed salad - 5€

With cherry tomatoes, olives, EVO oil, salt.

MAIN DISHES

Pork and Scottona meatballs in Neapolitan ragù (3 pcs) - 7€

Fried pork and Scottona meatballs with cheese fondue (3 pcs) - 7€

Scottona Burger 180 gr - 6,5€

Black Angus Argentina burger - 10€

Free-range chicken cutlet - 8€

Grilled chicken thigh - 9€

SIDE DISHES

Seasonal side** - 4€

Grilled vegetables** - 4€

Baked potatoes - 4€

Green salad - 4€

***Seasonal availability of ingredients may vary*

CREATE YOUR OWN SANDWICH

Starting from €8 and includes: one choice of bread, one choice of meat, one choice of cheese and one choice of side dishes

Choose your bread

Artisan bun
Sesame bun

Choose your meat

180g Scottona hamburger
Pork sausage
Free-range chicken cutlet
Porchetta
Würstel

Choose your cheese

Provola
Cheddar
Processed cheese

(Extra cheese 1€)

Choose your side**

Fried egg
Bacon
Caramelized onions
Lettuce and tomato
Cooked ham
Fries/baked potatoes
Red/white parmigiana
Eggplant with cherry tomatoes
Champignon mushrooms
Fried peppers
Grilled vegetables
Friarielli
Escarole

(Extra side 1,5€)

***Seasonal availability of ingredients may vary.*

MENNELA'S SANDWICHES

Tartufo - 12€

180g Scottona hamburger, Fini cooked ham, provola from the Monti, fried egg, black truffle in EVO oil.

Americano - 12€

180g Scottona hamburger, tomato, lettuce, caramelized onions, crispy bacon, cheddar, fried egg.

Tradizione - 8€

Fried pork and Scottona meatballs, eggplant parmigiana, Grana DOP cheese fondue.

Griglia - 9€

Grilled free-range chicken, breaded provola from the Monti, friarielli, crispy bacon.

Sostanzioso - 11€

Pork scaloppini, provola from the Monti, Fini cooked ham, tomato, lettuce, Monte Saro oregano, and baked potatoes.

DRINKS

Ferrarelle 75 cl. - 2,5€

Ferrarelle Maxima 75 cl. - 2,5€

Natia 75 cl. - 2,5€

Coca Cola 33 cl. - 3€

Coca Cola Zero 33 cl. - 3€

Fanta 33 cl. - 3€

Sprite 33 cl. - 3€

BOTTLED BEERS

Nastro Azzurro 33 cl. - 5€

Heineken 33 cl. - 5€

Heineken 0 alcol 33 cl. - 5€

Beck's 33 cl. - 5€

Ichnusa 33 cl. - 5€

Ceres 33 cl. - 5€

Corona 33 cl. - 5€

Tennent's 33 cl. - 5€

CRAFT BEERS

Fravort La Bionda del Brenta
33 cl. 6€ - 75 cl. 14€

Fravort La Rossa del Brenta
33 cl. 6€ - 75 cl. 15€

Fravort di Cantina
33 cl. 6€

Fravort Freshbeer
33 cl. 6€

WHITE WINES

La Falanghina Campania IGT - 15€
13% vol.

Lavaflava Lacryma Christi Vesuvio DOC - 18€
12,5% vol.

Katà Catalanesca del Monte Somma IGP - 20€
13% vol.

Biancolella d'Ischia DOC - 28€
12% vol.

Gold Fiano di Avellino DOCG - 22€
13,5% vol.

Greco di Tufo DOCG - 22€
13% vol.

Tenuta Frassitelli - Casa d'Ambra - 35€
12% vol.

Furore Bianco - 28€
13,5% vol.

Neroametà - Campania IGT - 24€
12,5% vol.

ROSÈ WINES

Rose Season Rosato Campania IGT - 18€
14,5% vol.

RED WINES

A'Primo Primitivo Paestum IGP - 20€
14% vol.

Aglianico Campania IGT - 20€
13% vol.

Valpolicella Classico DOC - 20€
12,5% vol.

Per'e Palummo Ischia DOC - 25€
12,5% vol.

Lavarubra Lacryma Christi Vesuvio DOC - 18€
12,5% vol.

Furore Rosso - 28€
13,5% vol.

Otto Uve - Gragnano - 22€
11,5% vol.

Moio 57 - 23€
14,5% vol.

Sangue di Giuda - 18€
7% vol.

WINE BY THE GLASS

Red

Aglianico - 5€

Primitivo - 5€

Valpolicella Classico DOC - 5€

White

Falanghina - 5€

Lacryma Christi - 5€

SPARKLING WINES

Ziliani C Franciacrota Brut DOCG - 30€
12,5% vol.

Virage Cuvée Brut - 20€
12% vol.

Viaventi Prosecco Treviso DOC Rosè Brut - 17€
11% vol.

Viaventi Prosecco Extra Brut DOC - 15€
11% vol.

DESSERTS

Cake slices

Choux with Chantilly cream and wild strawberries - 5€

Hazelnut choux - 5€

Setteveli - 5€

Tiramisù - 5€

Cheesecake with berries - 5€

Chantilly cream and berry tart - 5€

Lemon Caprese - 5€

Cake slices

Chocolate Caprese - 5€

Ricotta and Pear - 5€

Smeralda with Pistachio - 5€



Single portions

Lemon Delight - 5€

Chocolate lava cake - 5€

GRAPPA

903 - 7€

DIGESTIVE

Averna - 5€

Jageirmeister - 5€

Jefferson - 7€

Amaro Lucano - 5€

Amaro del Capo - 5€

LIQUEURS

Limoncello - 5€

Licorice - 5€

Meloncello - 5€

COFFEE

Espresso - 2€

Decaffeinated coffee - 2,5€

Ginseng coffee - 3€

Coffee with liquor - 3,5€

Coffee with cream - 4€

Hazelnut coffee - 4€

Coffee cream - 4€

With cream - 4,5€