

LA FILIALE

L'EVOLUZIONE DELLA PIZZA



FRIED PIZZAS

FRIED CALZONE

CALZONE PIZZA STUFFED WITH FRESH RICOTTA CHEESE,
SMOKED SCAMORZA "IL CASOLARE" CHEESE, SALAMI, BLACK PEPPER

€12

SENSAZIONI DI COSTIERA

SUNDRIED GARLIC, CHILI PEPPER, PARSLEY,
FRESH BUFFALO HEART TOMATO, ANCHOVIES FROM CETARA, LEMON ZEST

€14

TRADITIONAL PIZZAS

MARINARA CLASSICA

TOMATO, SAN MARZANO TOMATOES, OREGANO, GARLIC,
EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€10

MARGHERITA DOP

SAN MARZANO TOMATO, FRESH BUFFALO MOZZARELLA DOP "IL CASOLARE",
EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€12

ORIGINAL PIZZAS

AGLIO, OLIO E PEPERONCINO

GARLIC, CETARA ANCHOVIES, CHILI PEPPER, PARSLEY, BACON FAT FROM CASERTA,
CASERTA OREGANO, EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€10

MARGHERITA SBAGLIATA

FRESH BUFFALO MOZZARELLA DOP "IL CASOLARE" RAW FRESH TOMATO,
BASIL, EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€14

VIANDANTE (FRIED OR OVEN BAKED)

MORTADELLA, FRESH BUFFALO RICOTTA CHEESE, PISTACHIO, LEMON ZEST

€16

NERO CASERTANO

SAN MARZANO TOMATO, DRY BLACK PORK SAUSAGE, SMOKED SCAMORZA CHEESE
"IL CASOLARE", FRESH FIORDILATTE MOZZARELLA "IL CASOLARE"

€16

MARE E MONTI MARITATI

FRESH FIORDILATTE MOZZARELLA "IL CASOLARE"
BUFFALO BLUE CHEESE, CURLY ENDIVE, ANCHOVIES CREAM, OVEN BAKED
SEASONED CHERRY TOMATOES

€18

PROFUMI DEL MATESE

FRESH MOZZARELLA "IL CASOLARE", MATESE CHEESE, PORCINO BOLETUS
MUSHROOM, OREGANO, OVEN BAKED SEASONED CHERRY TOMATOES

€18

SFIZIO AI POMODORI

YELLOW CHERRY TOMATOES, SALTED SUNDRIED TOMATOES, FRESH BUFFALO
MOZZARELLA "IL CASOLARE", "GRANA PADANO" CHEESE,
EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€18

IL SOLE NEL PIATTO

OLIVES FROM CAIAZZO, ANCHOVIES FROM CETARA, PIENNOLO CHERRY TOMATOES
FROM VESUVIO, MATESE OREGANO

€18

CALZONE CON SCAROLA RICCIA

CALZONE PIZZA STUFFED WITH CURLY BATAVIAN ENDIVE, CETARA ANCHOVIES,
CAPERS, TAGGIASCHE OLIVES, EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€18

PARMIGIANA

FRIED AUBERGINES, SMOKED SCAMORZA CHEESE, FRESH FIORDILATTE
MOZZARELLA "IL CASOLARE",
24 MONTHS AGED "GRANA PADANO" FLAKES

€18

SCARPETTA

FRESH BUFFALO MOZZARELLA DOP "IL CASOLARE", 12 MONTHS AGED GRANA
PADANO CREAM, TOMATO COMPOTE, BASIL POWDER, 24 MONTHS AGED GRANA
PADANO FLAKES, EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€20

GRANA PEPE E FANTASIA

12 MONTHS AGED GRANA PADANO CREAM, SMOKED SCAMORZA CHEESE, EGG YOLK,
EWE'S CHEESE, SMOKED BACON, 24 MONTHS AGED "GRANA PADANO" FLAKES,
BLACK PEPPER, LIME ZEST

€20

SCHIACCIATA RIPIEGATA FRESCA

FRESH TOMATOES, EWE'S CHEESE, RAW HAM, ROCKET, OREGANO

€20

MANGIABUFALO

CREAM OF FABULA CHEESE, FRESH FIORDILATTE MOZZARELLA "IL CASOLARE",
DRY-SALTED BUFFALO, NUTS, TOASTED BREAD, BALSAMIC VINEGAR OF MODENA
IGP, CURLY BATAVIAN ENDIVE, EXTRA VIRGIN OLIVE OIL FROM CAIAZZO

€20

PER LA FILIALE

ORTO DEL GIORNO

FRESH FIORDILATTE MOZZARELLA "IL CASOLARE" SEASONAL VEGETABLES

€16

CURTEFRANCA

GOAT MILK CHEESE "FATULÌ", SMOKED BACON, FRESH FIORDILATTE MOZZARELLA
"IL CASOLARE", SMASHED BROCCOLI AND CRUSHED PISTACHIO

€20

DESSERT

HOME MADE ICE-CREAM

€8

DESSERT OF THE DAY

€8

LA CRISOMMOLA

LEMON FLAVOURED FRESH RICOTTA CHEESE, APRICOT JAM FROM THE VESUVIAN
AREA, ROASTED CRUSHED HAZELNUTS, SUN-DRIED PITTED OLIVES FROM CAIAZZO,
MINT LEAF

€8

COVER CHARGE

€2

FRANCO PEPE'S SIGNATURE PIZZA
IS THE RESULT OF AN ACCURATE FLOUR RESEARCH
AND AN ON-GOING TRIAL OF MIXTURES KNEADED
WITH GREAT MASTERY IN ORDER TO CREATE A LIGHT,
TASTY AND FRAGRANT DOUGH ACCORDING TO
HIS FAMILY TRADITION.

HIS METHOD DOESN'T STICK TO STRICT RULES
BUT TO OLD GESTURES AND IT IS BASED UPON
FREE COMBINATIONS OF DIFFERENT FLOURS
WHICH FRANCO PERSONALLY RESEARCHED.

TASTING FRANCO'S PIZZA IS THE REASON WHY
THE VISIT IS WORTH THE JOURNEY,
WHEREVER YOUR STARTING POINT IS.

A handwritten signature in black ink, reading "Franco Pepe". The signature is fluid and cursive, with a large initial 'F' and a long, sweeping underline.