

LA FILIALE

L'EVOLUZIONE DELLA PIZZA



FRIED PIZZAS

FRIED CALZONE

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

€ 12

CIRO

12 MONTHS AGED "GRANA PADANO" PARMESAN CREAM,
ROCKET SALAD PESTO, SUN-DRIED BLACK OLIVES

€ 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, LARD 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

SENSAZIONI DI COSTIERA

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

€ 14

LA PINSA CONCIATA DELL' '500

LARD FROM CASERTA, BLACK PEPPER, CONCIATO ROMANO SEASONED
AGED ANCIENT CHEESE FROM CASERTA, BASIL, OREGANO, FIG JAM

€ 16

VIANDANTE (FRIED OR OVEN BAKED)

MORTADELLA HAM, FRESH BUFFALO RICOTTA CHEESE, PISTACHIO,
LEMON ZEST

€ 16

NERO CASERTANO

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

€ 16

MARE E MONTI MARITATI

BUFFALO BLUE CHEESE, FRESH MOZZARELLA "IL CASOLARE", 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 BUF-
FALO MOZZARELLA, "GRANA PADANO" PARMESAN CHEESE, EXTRA VIRGIN
OLIVE OIL FROM CAIAZZO.

€ 18

IL SOLE NEL PIATTO

FRESH BUFFALO MOZZARELLA, OLIVES FROM CAIAZZO, ANCHOVIES FROM CETARA,
PIENNOLO CHERRY TOMATOES FROM VESUVIO, OREGANO FROM MATESE.

€ 18

SALSICCIA E BROCCOLI

FRESH FIORDILATTE MOZZARELLA, PROVOLA SMOKED CHEESE, SAUSAGE,
BROCCOLI

€ 18

CALZONE CON SCAROLA RICCIA

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

€ 18

SCARPETTA

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

€ 20

PARMIGIANA

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

€ 20

ESPECIALLY MADE FOR "LA FILIALE"

BOSCAIOLA

FRESH FIORDILATTE MOZZARELLA, FRESH MUSHROOMS,
PROSCIUTTO COOKED HAM, OREGANO FROM MATESE

€ 20

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

* A full list of ingredients and allergens is available upon request, please contact our staff;
* Some products/ingredients might have been frozen.

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 written in a cursive, flowing style with a large initial 'F' and a long, sweeping underline.