

RISTORANTE FRANKIE'S PIZZA BAR

FUSION PARTENOBRITISH



FRANKIE & DARIA SONO LIETI DI PRESENTARVI IL
PRIMO LOCALE PARTENOBRITISH AL MONDO!

FRANKIE & DARIA ARE PLEASED TO INTRODUCE
THE FIRST NEAPOLITAN ENGLISH RESTAURANT
IN THE WORLD (OR AT LEAST WE THINK IT IS!)

Pizza rigorosamente Napoletana con 2 giorni di
lievitazione ad alta idratazione.
Stesura classica, cotta su pietra.

Don't worry, we haven't messed with the Neapolitan
traditional pizza recipe...we follow it by the T. We've just
had a little fun with the toppings...but hold your horses!
We still refuse to put pineapple on pizza!!! SORRY
Our dough is highly hydrated and ferments for 2 days,
allowing for the yeast to work it's magic. After a classic
dough stretching technique is adopted, it cooks on
stone at 420 degrees celsius. Pronta! ready in 90
seconds! The crust is soft and light, with pockets of air.
The middle very thin and moist.

If you're not accustomed to original Neapolitan pizza
(wet and soft centre), please ask your server for a well
done thicker stretch. Avoid ordering pizzas with sauce,
this may add to the wetness. Remember, it only stays in
for 90 seconds.



COPERTO

COVER CHARGE € 2,00 PER PERSON

In Italy it is customary to pay for the usage of a table, under the form of a fee per person, called coperto. **Take outs are not subject to cover charge.** Please respect the local customs, as one should when visiting a country which adopts different policies. After all, it's part of the experience of travelling. Gratuity in Italy is much appreciated but it's totally to your discretion. It's not included in the bill.



ATTENZIONE

Se sei celiaco, intollerante o
allergico, informa subito il nostro
staff, ti sapranno consigliare.

If you are celiac, intolerant or
allergic, please inform you server
before ordering!



SENZA LATTICINI - NO DAIRY

MARINARA

POMODORO, AGLIO ED ORIGANO
TOMATO SAUCE, GARLIC & OREGANO



7,50 €

PUTTANESCA

POMODORO, ACCIUGHE, CAPPERI, OLIVE NERE
TOMATO SAUCE, ANCHOVIES, CAPERS, B. OLIVES

9,50 €

DEL PESCATORE - SEA FOOD

POMODORO, FRUTTI DI MARE* E CROSTACEI*
TOMATO SAUCE, SHELL FISH & CRUSTACEANS

13,00 €

CREA LA TUA PIZZA!
CREATE YOUR OWN
PIZZA!



CLASSICHE - TIMELESS

MARGHERITA

POMODORO, FIOR DI LATTE E BASILICO
TOMATO SAUCE, MOZZARELLA & BASIL

8,50€

ROMANA

MARGHERITA CON ACCIUGHE ED ORIGANO
MARGHERITA WITH ANCHOVIES & OREGANO

9,50€

BUFALINA

POMODORO, MOZZARELLA DI BUFALA MESSA A CRUDO!
TOMATO SAUCE & BUFFALO MOZZARELLA NOT MELTED!

9,50€

DIAVOLA

MARGHERITA CON SALAME PICCANTE
MARGHERITA WITH SPICY SALAMI (PEPERONI)

9,50€

CAPRICCIOSA

MARGHERITA, FUNGHI, COTTO E CARCIOFINI
TOMATO SAUCE, MUSHROOMS, HAM & ARTICHOKES

10,00 €

ORTOLANA

MARGHERITA CON MELANZANE A FUNGHETTO, ZUCCHINE
ALLA SCAPECE E CARCIOFINI
MARGHERITA WITH DICED AUBERGINES, SLICED ZUCCHINI
& ARTICHOKES

9,50 €

SICILIA

MARGHERITA CON MELANZANE, RICOTTA, PERLE DI ARANCIA
MARGHERITA WITH AUBERGINES, RICOTTA, ORANGE PEARLS

10,50€

PARLONARO

MARGHERITA CON PROSCIUTTO CRUDO E RUCOLA
MARGHERITA WITH CURED HAM & ARUGOLA

9,50€

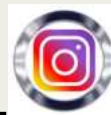
BOSCAIOLA

MARGHERITA, FUNGHI, SALSICCIA E PATATE AL FORNO
MARGHERITA MUSHROOMS, SAUSAGE & ROAST POTATOES

10,00 €

VEGETARIAN IN GREEN

FOLLOW US
ON INSTA



*PRODOTTO SURGELATO

LE BIANCHE - NO SAUCE PIZZA



CARRETTIERA - TYPICALLY ORDERED BY NEAPOLITANS 9,50 €
 FIOR DI LATTE, PROVOLA, SALSICCIA E FRIARIELLI
 MOZZARELLA, SMOKED CHEESE, SAUSAGE & BROCCOLI RABE

TARTUFATA *VEGANIZE IT!* 15,00 €
 FIOR DI LATTE, FUNGHI, RUCOLA E SCAGLIE DI TARTUFO NERO
 MOZZARELLA, MUSHROOMS, ARUGOLA & BLACK TRUFFLE FLAKES

QUATTRO FORMAGGI 10,00 €
 FIOR DI LATTE, PROVOLA, RICOTTA E GORGONZOLA
 MOZZARELLA, SMOKED CHEESE, RICOTTA & BLUE CHEESE

THE BIG BIRD *NEW* 11,50 €
 FIOR DI LATTE, BRIE, TACCHINO, CIPOLLA CAMELLATA,
 PATATE AL FORNO
 MOZZARELLA, BRIE, TURKEY, CAMELIZED ONIONS & ROAST
 POTATOES

CAMPAGNOLA *VEGANIZE IT!* 9,50 €
 FIOR DI LATTE, POMODORINI, RUCOLA E SCAGLIE DI GRANA
 MOZZARELLA, CHERRY TOMATOES, ARUGOLA & PARMESAN FLAKES

PIGgy 9,50 €
 FIOR DI LATTE, BACON E PATATINE*
 MOZZARELLA, ITALIAN BACON & FRENCH FRIES

CROCCO PIZZA 10,00 €
 FIOR DI LATTE, CROCCHE*, PANNA E PROSCIUTTO COTTO
 MOZZARELLA, CROQUETTE POTATOES, HAM & CREAM

TORNA A SURRIENT *NEW* 12,50 €
 FIOR DI LATTE, SALSA DI NOCI DI SORRENTO, SPECK, BURRATA,
 CIPOLLA CAMELLATA, GRANELLA DI NOCI
 MOZZARELLA, SORRENTO WALNUT SAUCE, SMOKED HAM,
 BURRATA, CAMELIZED ONIONS, WALNUT GRANELLA

LA TERRONA *NEW* 14,50 €
 FIOR DI LATTE, MELANZANE GRIGLIATE, POLPETTE AL SUGO,
 CIPOLLA, BURRATA, PARMIGIANO GRATTUGIATO A CRUDO
 MOZZARELLA, GRILLED AUBERGINES, MEATBALLS, ONIONS,
 BURRATA, FRESH GRATED PARMESAN CHEESE

KRAKEN *NEW* 15,50 €
 PROVOLA, CREMA DI PATATE VIOLA, TENTACOLI DI POLPO*,
 SCORZA DI LIMONE E PROVOLONE DEL MONACO
 SMOKED CHEESE, CREAM OF PURPLE POTATO, OCTOPUS
 TENTACLES, LEMON ZEST AND PROVOLONE CHEESE

MEDITERRANEA *NEW* 17,50 €
 FIOR DI LATTE, 3 GAMBERONI*, AGLIO, ZUCCHINE GRIGLIATE,
 OLIO AL PREZZEMOLO, PERLE DI LIMONE DI SORRENTO
 MOZZARELLA, 3 KING PRAWNS, GARLIC, GRILLED ZUCCHINI,
 PARSLEY OIL, SORRENTO LEMON PEARLS



€+2,00
 Tutte le pizze sono disponibili in versione gluten free, tranne quelle con le polpette
 All pizzas can be gluten free, a part from the meatball ones



Tutti gli affettati sono contaminati con i pistacchi per via di un'unica affettatrice
 Due to a single slicer all cured hams are contaminated with pistachio nuts

PIZZE GOURMET

FRANKIE'S BAR

SALSA DI POMODORO, PROVOLA, CIPOLLA ROSSA DI TROPEA, SALSICCIA, NDUJA E RUCOLA
TOMATO SAUCE, SMOKED CHEESE, RED ONION, SAUSAGE, NDUJA (SPICY CREAMY SAUSAGE) & ARUGOLA (ROCKET)

AMO ITALIA

3 GUSTI: MARINARA - 4 FORMAGGI - PESTO GENOVESE
3 FLAVOUR PIZZA: MARINARA - 4 CHEESE - GREEN PESTO

PIZZA ICE & FIRE

POMODORO, PROVOLA, NDUJA, STRACCIATELLA DI BUFALA
TOMATO SAUCE, SMOKED CHEESE, NDUJA (SPICY CREAMY SAUSAGE) & CHUNKY CREAMY BUFFALO SAUCE

A' MAMMA'

PROVOLA, SALSA BOLOGNESE, MELANZANE A FUNGHETTO: CORNICIONE RIPIENO DI RICOTTA E POLPETTE
SMOKED CHEESE, BOLOGNAISE SAUCE, DICED EGGPLANT: CRUST FILLED WITH RICOTTA AND MEATBALLS

SAPORE DEL SUD - NO SAUCE

FIOR DI LATTE, DATTERINI GIALLI, POMODORINI, STRACCIATELLA DI BUFALA, CAPOCOLLO E BASILICO
MOZZARELLA, RED & YELLOW CHERRY TOMATOES, CHUNKY CREAMY BUFFALO SAUCE & CURED APULIA HAM

LORENZO - NO SAUCE

FIOR DI LATTE, PROVOLA, PANNA, PISTACCHIO E MORTADELLA
MOZZARELLA, SMOKED CHEESE, CREAM, PISTACHIO & MORTADELLA HAM

AUTUNNALE - NO SAUCE

PROVOLA, PESTATO DI NOCI, FUNGHI E CAPOCOLLO
SMOKED CHEESE, WALNUT SAUCE, MUSHROOMS & CURED APULIA HAM

NERANO - NO SAUCE

FIOR DI LATTE, PESTO GENOVESE, ZUCCHINE ALLA SCAPECE E SCAGLIE DI PROVOLONE DEL MONACO
MOZZARELLA, GREEN BASIL PESTO, SLICED FRIED ZUCCHINI & DOP PROVOLON FLAKES

CICCIOBOMBA - NO SAUCE

FIOR DI LATTE, PESTATO DI FRIARIELLI, BACON, CHIPS DI PECORINO E PATATE AL FORNO
MOZZARELLA, RAPINI BROCCOLI SAUCE, ITALIAN BACON, PECORINO CHEESE CHIPS & ROAST POTATOES

LA CARBONARA - NO SAUCE

FIOR DI LATTE, GUANCIALE, CHIPS DI PECORINO ROMANO, SALSA CARBONARA ED OLIO AL PREZZEMOLO
MOZZARELLA, PORK JOWL, PECORINO CHEESE CHIPS, EGG SAUCE & PARSLEY OIL

11,50 €

11,00 €

10,50 €

12,50 €

10,50 €

9,50 €

10,50 €

11,50 €

11,50 €

11,50 €



+2€
PIZZA CELIACA
GLUTEN FREE
 Impasto fresco senza glutine **TUTTI I GIORNI**
Fresh HOME-MADE
gluten free dough



CALZONI - FOLDED PIZZAS

CALZONE CLASSICO - NO SAUCE

FIOR DI LATTE E PROSCIUTTO COTTO - "SENZA SALSA"
MOZZARELLA & REGULAR HAM - "NO SAUCE"

NAPOLETANO

PROVOLA, RICOTTA, SALAME E POCO POMODORO
SMOKED MOZZARELLA, RICOTTA, SALAMI & A LITTLE TOMATO SAUCE

CALZONE REGINA

MARGHERITA CHIUSA A CALZONE
FOLDED MARGHERITA

PROVALO FRITTO TRY IT FRIED!
+0,50

9,00 €

9,50 €

9,00 €



FOCACCE - UNCOOKED TOPPINGS

CREATE YOUR FOCACCIA!

FOCACCIA CLASSICA SALE E ORIGANO

PLAIN DOUGH WITH SALT & A LITTLE OREGANO



NO MELTED CHEESE!
NO SAUCE!

5,50 €

FOCACCIA PRIMAVERA

RUCOLA, POMODORINI E SCAGLIE DI PARMIGIANO
ROCKET, CHERRY TOMATOES & PARMESAN FLAKES

8,50 €

FOCACCIA DEL BOSCO

PROSCIUTTO CRUDO E RUCOLA
CURED HAM & ROCKET SALAD

9,00 €

The pie is thin in the middle just like a pizza, baked with just a drizzle of oil. All the toppings are added fresh after baking.

VEGANIZZA! VEGANISE!

Vegan Cheese +1€
Vegan Ham +1€
Broccoli sauce +2€
Walnut sauce +2€

PIZZE VEGANE - VEGAN PIZZAS

PRINCIPE



FORMAGGIO VEGANO, CREMA DI PATATE VIOLA, DATTERINI GIALLI E BACON VEGANO
VEGAN CHEESE, PURPLE MASH POTATO, YELLOW CHERRY TOMATOES & VEGAN BACON (FACON)



12,00 €

IL SOMBRERO



POMODORO, FORMAGGIO VEGANO, FUNGHI, CIPOLLA ROSSA, MAIS E NDUJA VEGANA
TOMATO SAUCE, VEGAN CHEESE, MUSHROOMS, RED ONION, SWEETCORN & VEGAN NDUJA (CHILLI PATE')

11,50 €

MOTHER OF DRAGONS



POMODORO, PROVOLA VEGANA, NDUJA VEGANA, STRACCIATELLA DI BUFALA VEGANA
TOMATO SAUCE, VEGAN SMOKED CHEESE, VEGAN BUFFALO CREAM, VEGAN NDUJA (CHILLI PATE')



12,00 €

CHEESUS CRUST

PROVOLA VEGANA, FORMAGGIO VEGANO, GORGONZOLA VEGANO E STRACCIATELLA DI BUFALA VEGANA
VEGAN SMOKED CHEESE, VEGAN CHEESE, VEGAN BLUE CHEESE, VEGAN BUFFALO CREAM



13,00 €



Il formaggio vegano contiene frutta a guscio.
Vegan cheese contains nuts



ROSTICCERIA - ANTIPASTI

FRIED STARTERS & SIDES

- OLIVE MISTE - MIXED OLIVES GLUTEN FREE!  2,50 €
- ANELLI DI CIPOLLA* - FRIED ONION RINGS  5,50 €
- ZEPPOLINE D'ALGHE* - FRIED SEAWEED DUMPLINGS  5,50 €
- ALETTE DI POLLO MESSICANE* - FRIED MEXICAN CHICKEN WINGS  4 PEZZI - 4 PIECES 5,50 €
- ARANCINO CACIO E PEPE* - CHEESE & PEPPER RICE BALL  2,50 €
- ARANCINO ROSSO DI CARNE* - BEEF, CHEESE, PEAS RICE BALL
- CROCCHÈ* - MASH POTATO CROQUETTE WITH HAM
- STRACCHETTI DI PIZZA FRITTA ALLA MARINARA  7,50 €
- FRIED PIZZA STRIPS WITH MARINARA SAUCE
- MONTANARINE AL POMODORO E PARMIGIANO - 3 PEZZI  7,00 €
- FRIED MINI PIZZAS WITH SAUCE & PARMESAN CHEESE - 3 PIECES
- MOZZARELLA FRITTA* FRIED MOZZARELLA STICKS - 5 PEZZI/PIECES  7,00 €
- BOCCONCINI DI CAMEMBERT* CAMEMBERT BITES 5 PEZZI - 5 PIECES  7,00 €
- JALAPENOS AL FORMAGGIO* JALAPENO STUFFED WITH CHEESE   5 PEZZI - 5 PIECES 7,00 €
- MUCCETTI DI POLLO* CHICKEN MUFFETS 7 PEZZI - 7 PIECES 7,00 €
- CHEESY GARLIC BREAD  6,00 €
- FRITTO MISTO - FRIED COMBO:  13,50 €
- 1 SUPPLI, 1 ARANCINO, 1 CROCCHÈ, 3 MUCCETTI, 3 CHEESE STICKS, 3 JALAPENOS



DIPS!

2,50 €

- MAIONESE ALL'AGLIO GARLIC MAIO DIP 
- SALSA MARINARA MARINARA SAUCE 
- PESTO GENOVESE BASIL PESTO DIP  
- MAIONESE ALLA MENTA MINT MAIO DIP 



PATATINE
SENZA GLUTINE
GLUTEN FREE
FRENCH FRIES



FRANKIE'S PANINI

CREA IL TUO
PANINO!
BUILD YOUR
PANINI!

NOTTINGHAM



10,50 €

MORTADELLA, STRACCIATELLA DI BUFALA, PATATE AL FORNO, GRANELLA DI PISTACCHIO E PESTATO DI POMODORI SECCHI, SCAROLA
MORTADELLA HAM, CHUNKY CREAMY BUFFALO, ROAST POTATOES, PISTACHIO GRANELLA, SUN-DRIED TOMATO SAUCE, PRICKLY LETTUCE

GLASGOW



10,00 €

COTOLETTA DI POLLO*, BACON, CHEDDAR E PATATINE DIPPERS*
BREADED CHICKEN, BACON, CHEDDAR & FRIED POTATO DIPPERS

V & VEGAN



12,00 €

CHEDDAR VEGANO, VEGAN BURGER FATTO IN CASA, VEGAN BACON FATTO IN CASA, LATTUGA, CIPOLLA E POMODORO
VEGAN CHEDDAR, HOME-MADE VEGAN BURGER, HOME-MADE VEGAN BACON (FACON), LETTUCE, ONION & TOMATO

LONDON



11,50 €

HAMBURGER*, CHEDDAR, BACON, SCAROLA, POMODORO
HAMBURGER, CHEDDAR, BACON, PRICKLY LETTUCE, TOMATO

NEW CASTLE



10,00 €

SALSICCIA, PROVOLA, FRIARIELLI E PATATINE*
SAUSAGE, SMOKED CHEESE, RAPINI BROCCOLI & FRENCH FRIES

BIG BEN



11,50 €

PROVOLA, POLPETTE E PARMIGIANA DI MELANZANE
SMOKED CHEESE, MEATBALLS IN SAUCE & EGGPLANT PARM

THANKS GIVING



11,50 €

LATTUGA, TACCHINO, BRIE, CIPOLLA CARAMELLATA E PATATE AL FORNO
LETTUCE, TURKEY, BRIE, CAMELIZED ONION & ROAST POTATOES

THE BASILISK



11,50 €

RUCOLA, COTOLETTA DI POLLO*, PESTO DI BASILICO E BURRATA
ROCKET, BREADED CHICKEN BURGER, BASIL PESTO & BURRATA CHEESE

GOD SAVE THE MEAT



12,00 €

LATTUGA, TACCHINO, CAPOCOLLO, SALAME PICCANTE, SALAME NAPOLI E PROVOLONE DEL MONACO
LETTUCE, TURKEY, HAM, SPICY SALAMI, NAPOLI SALAMI & PROVOLONE

THE SINGER



9,50 €

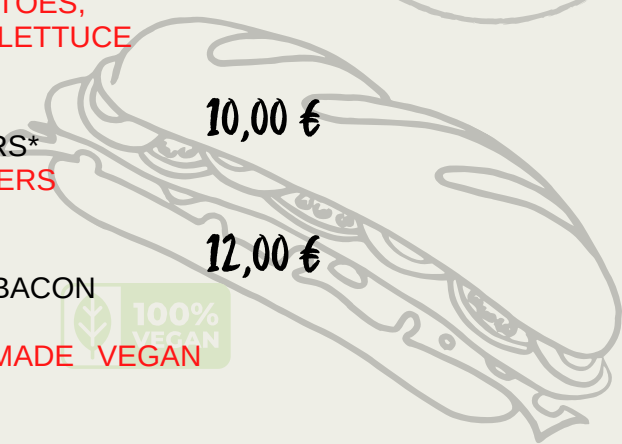
LATTUGA, HUMUS, BRIE, OLIVE NERE E PEPPERONI
LETTUCE, HUMUS, BRIE, BLACK OLIVES & BELL PEPPERS

A ZUCCHIN E MAMMT



9,50 €

POLLO E ZUCCHINE GRIGLIATE, RUCOLA, MAIONESE ALLA MENTA
ROCKET SALAD, GRILLED CHICKEN, GRILLED ZUCCHINI, MINT MAYO



PANINI
FATTI IN CASA
HOME-MADE

ANTIPASTI - STARTERS

ROAST BEEF TONNATO



MANZO INGLESE SERVITO FREDDO IN SALSA MAIONESE TONNATA
THIN SLICED COLD BEEF WITH A CREAMY TUNA MAYONNAISE SAUCE

11,00 €

PULP FICTION



TENTACOLI DI POLPO* SERVITI SU UN LETTO DI PATATE VIOLA, CAPPERI E
TERRA DI OLIVE NERE

OCTOPUS ON A BED OF PURPLE PURE' WITH CAPERS & BLACK OLIVES

14,00 €



BURRATINA



RIPIENA CON UN TRIS DI POMODORINI (rossi, gialli, semi-dry) E PESTO GENOVESE

BURRATA FILLED WITH A CHERRY TOMATO TRIO & BASIL PESTO

10,00 €

FRITTATA DI MACCHERONI



COMM A FACEV MAMMA'

TRADITIONAL EGG PASTA MINI PIE

8,00 €

BUBBA GUMP



COCKTAIL DI 3 GAMBERONI* IN SALSA MAIONESE ROSA

3 KING PRAWN COCKTAIL WITH MARIE ROSE SAUCE

15,00 €



MONTANARINE BRITISH STYLE



TORTINO INGLESE RIPIENO DI RAGU' E PARMIGIANO - 3 pezzi

YORKSHIRE PUDDING FILLED WITH NEAPOLITAN RAGU' SAUCE &
PARMESAN CHEESE - 3 pieces

11,00 €

CHICK P



HUMMUS FATTO IN CASA CON VERDURE ARROSTO E FOCACCINA CALDA

HOME-MADE HUMMUS WITH ROAST VEGETABLES & WARM FOCACCIA

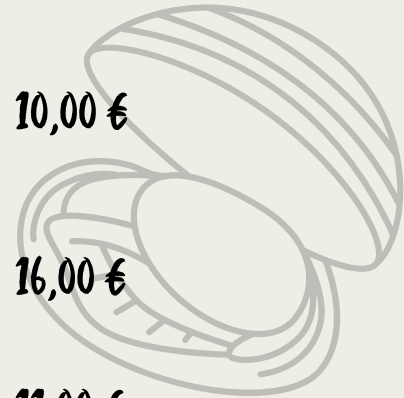
10,00 €

SAUTÈ DI VONGOLE



FRESH CLAMS SAUTE' WITH GARLIC & PARSLEY

16,00 €



LA SCARPETTA



FOCCACCINA CALDA SERVITA CON UN TRIS DI SUGHI FRESCHI FATTI IN
CASA - BOLOGNESE, GENOVESE E RAGU' NAPOLETANO

WARM FOCACCIA BREAD SERVED WITH A TRIO OF THE CHEF'S SAUCES -
BOLOGNAISE, GENOVESE & NEAPOLITAN RAGU'

11,00 €

+2€

GLUTEN FREE

FOCACCIA

SENZA GLUTINE



PRIMI - PASTA DISHES

ASK YOUR SERVER FOR
GLUTEN FREE OPTIONS

SPAGHETTI CON POLPETTE



POLPETTE DI DARIA IN SALSA DI POMODORO ALL'AGLIO
DARIA'S HOME-MADE MEATBALLS IN A GARLIC TOMATO SAUCE

15,00 €

SPAGHETTI ALLA BOLOGNESE



BOLOGNESE DELLO CHEF
HOME-MADE BOLOGNAISE SAUCE

14,00 €

LINGUINE ALLE VONGOLE



LINGUINE PASTA WITH CLAMS IN A GARLIC & PARSLEY SAUCE

17,00 €

SPAGHETTI ALLA CARBONARA



RICETTA ORIGINALE CON GUANCIALE E PECORINO
TRADITIONAL RECIPE WITH PORK JOWL & PECORINO CHEESE

15,00 €

LINGUINE AL RAGU' DI POLIPETTI



LINGUINI PASTA IN HOME-MADE OCTOPUS RAGU' SAUCE

18,00 €

SPAGHETTI ALLA NERANO



RICETTA ORIGINALE DELLA BAIJA DI NERANO - ZUCCHINE E PROVOLONE DEL MONACO
TRADITIONAL RECIPE FROM THE BAY OF NERANO - ZUCCHINI & PROVOLONE SAUCE

15,00 €

GNOCCHI ALLA SORRENTINA



SALSA DI POMODORO E FIOR DI LATTE COTTI AL FORNO
POTATO DUMPLINGS TOMATO & MOZZARELLA BAKED IN THE OVEN

12,00 €

RIGATONI AL RAGU' NAPOLETANO



LARGE TUBES OF PASTA WITH HOME-MADE NEAPOLITAN RAGU' SAUCE

13,00 €

RIGATONI ALLA GENOVESE



SUGO ALLA GENOVESE DELLO CHEF
THE CHEF'S TRADITIONAL GENOVESE SAUCE - SLOW-COOKED ONION & BEEF SAUCE

13,00 €



PLEASE BE WARE
MEATBALLS = JUST BEEF
BOLOGNAISE = JUST BEEF
GENOVESE = JUST BEEF
RAGU' = BEEF & PORK

+1€
PASTA
SENZA GLUTINE
GLUTEN FREE





SECONDI - MEAT & FISH



NEAPOLITAN POT PIE



Pizza di pasta sfoglia ripiena di ragù fatto in casa
Puff pastry pie filled with neapolitan home-made ragù sauce



16,00 €

NEAPOLITAN ROAST DINNER



Carne del ragù, Petto di pollo, Roast beef, Fagiolini, Broccoli baresi, Carote e Patate al forno, pasticcio di Yorkshire, accompagnata dalla salsa segreta di Pane di Daria
Slow cooked Pork and Beef in ragù sauce, Chicken breast, Roast beef, Green beans, Broccoli, Roast Carrots & Potatoes, Yorkshire pudding, Daria's secret Eatalian sauce



25,00 €

RAGÙ' DI POLIPETTO



Servito su un crostone di pane con Scarola, Capperi e Olive
Baby Octopus ragù served on crusty bread with Prickly lettuce, Capers & Olives



20,00 €

TEMPURA DI GAMBERONI* E CALAMARI



Fried tempura of King Prawns & Calamari

25,00 €

PARMIGIANA DI MELANZANE



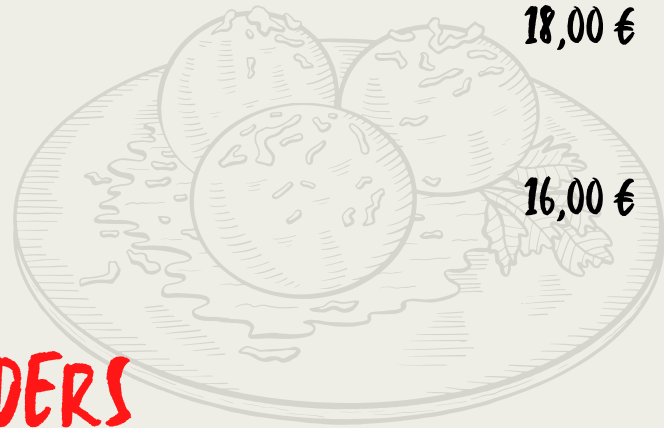
Traditional Aubergine, Mozzarella & Tomato sauce Parmigian baked in terracotta

15,00 €

DARIA'S MEATBALLS IN SAUCE



Le famose polpette al sugo della chef Daria
You can't leave Sorrento without having tried them!



18,00 €

LA GENOVESE DELLO CHEF



Servita con Patate al Rosmarino
Slow cooked Beef with Onion served with Rosemary

16,00 €

CONTORNI - SIDE ORDERS

FAGIOLINI AGLIO, OLIO E PEPERONCINO - GREEN BEANS SAUTED IN OLIVE OIL & CHILLY FLAKES



6,00 €

BROCCOLI BARESI AGLIO, OLIO E PEPERONCINO - BROCCOLI WITH GARLIC, OIL & CHILLY FLAKES



6,00 €

TEMPURA DI PEPERONI, BROCCOLI E CAROTE - BELL PEPPERS, CARROTS & BROCCOLI IN TEMPURA

7,00 €

PASTICCIO DI YORKSHIRE IN SALSA DI PANE - YORKSHIRE PUDDING IN EATALIAN SAUCE



7,00 €

PATATE ARROSTO AL ROSMARINO - ROAST POTATOES WITH ROSEMARY

6,00 €

CAROTE AL FORNO - ROAST CARROTS

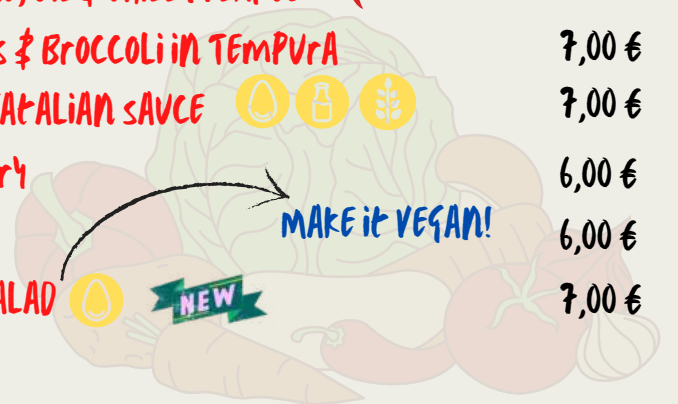
MAKE IT VEGAN!

6,00 €

PATATE NOVELLE LESSE ALLA MAIONESE ED AGLIO - BABY POTATO SALAD



7,00 €



INSALATONE - LARGE SALADS

CAESAR SALAD €10    POLLO/CHICKEN +€4 GAMBERONI/KING PRAWN +€6 

Lattuga, Crostini, scaglie di Parmigiano, salsa Caesar
Lettuce, Croutons, Parmesan flakes, Caesar dressing

INSALATA GRECA - GREEK SALAD 

Lattuga, Olive miste, Pomodoro, Cetriolo, Cipolla, Feta, Peperoni
Lettuce, mixed Olives, Tomato, Cucumber, Onion, Feta, Bell Peppers

MAKE it VEGAN! +€3

11,00 €

TUNA NICOISE SALAD  

Insalata mista, Patate novelle, Fagiolini, Uovo sodo, Tonno, Pomodorini, Olive nere
Mixed leaves, baby Potatoes, green Beans, boiled Egg, Tuna, Cherry tomatoes, Black olives

15,00 €

INSALATA CAPRESE 

Pomodoro, Basilico, Mozzarella di Bufala
Sorrento Tomato, Fresh Basil & Buffalo Mozzarella

MAKE it VEGAN! +€3

10,00 €

INSALATE DA CONTORNO - SIDE SALADS

LATTUGA E POMODORO - LETTUCE & TOMATO

5,00 €

POMODORO E CIPOLLA - TOMATO & ONION

5,50 €

RUCOLA, POMODORINI E SCAGLIE - ROCKET SALAD, CHERRY TOMATOES, PARMESAN FLAKES 

5,50 €

LATTUGA, RUCOLA, POMODORINI - LETTUCE, ROCKET SALAD, CHERRY TOMATOES

5,50 €

PIATTI VEGANI - VEGAN DISHES

TORTELLINI ALLA DARIA  

Tortellini ripieni di ceci, aglio, prezzemolo e coriandolo, saltati in padella con salsa di funghi porcini
Tortellini filled with chickpea, garlic, parsley, coriander, in a porcini mushroom sauce

18,00 €

RAVIOLI DI FRANKIE  

Ravioli ripieni di patate, cipolla caramellata, cialda di riso, in salsa di pane

Ravioli filled with potato, caramelized onion, facon (made with rice), in Daria's secret Eatalian sauce

17,00 €

GNOCCHI ALLA SORRENTINA VEGANI - VEGAN POTATO DUMPLINGS WITH VEGAN CHEESE & TOMATO 

14,00 €

LASAGNA VEGANA - VEGAN LASAGNA  

Bolognese di melanzane e formaggio vegano

Aubergine (eggplant) bolognese sauce & vegan cheese





16,00 €

PARMIGIANA VEGANA - VEGAN AUBERGINE (EGGPLANT) PARMESAN

16,00 €



WE DON'T
HAVE ANY
PEANUTS
ON THE
PREMISES

 ALLERGENI			
	Cereali contenente glutine (grano, segale, orzo, avena, farro, Kamut o i loro ceppi ibridati e derivati)	1	Cereals containing gluten
	Crostacei e prodotti a base di crostacei	2	Shellfishes
	Uova e prodotti a base di uova	3	Eggs
	Pesce e prodotti a base di pesce	4	Fish
	Arachidi e prodotti a base di arachidi	5	Peanuts
	Soia e prodotti a base di soia	6	Soy
	Latte e prodotti a base di latte (incluso lattosio)	7	Milk
	Frutta a guscio	8	Walnut, almonds, etc..
	Sedano e prodotti a base di sedano	9	Celery
	Senape e prodotti a base di senape	10	Mustard
	Semi di sesamo e prodotti a base di semi di sesamo	11	Sesame
	Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10 mg/litro	12	Sulfur dioxide, sulfites
	Lupini e prodotti a base di lupini	13	Lupines
	Molluschi e prodotti a base di molluschi	14	Molluscs
			
		1	Céréales avec gluten
		2	Crustacés
		3	Oeufs
		4	Poisson
		5	Cacahuètes
		6	Soja
		7	Lait
		8	Noix, amandes, etc..
		9	Céleri
		10	Moutarde
		11	Sésame
		12	Anhydride sulfureux, Sulfites
		13	Lupins
		14	Mollusques
			
		1	Getreide mit Gluten
		2	Schaltier
		3	Eier
		4	Fisch
		5	Erdnüsse
		6	Soja
		7	Milch
		8	Nüsse, Mandeln, ecc..
		9	Sellerie
		10	Senf
		11	Sesam
		12	Schwefeldioxid, Sulfite
		13	Lupinen
		14	Weichtier

DOLCI

tutti senza glutine!
all Gluten-free!

DESSERT

Cheesecake ai Frutti di Bosco   7,00 €
Wild berry cheesecake English style

Cheesecake alla Nutella   7,00 €

Cheesecake al Limone di Sorrento e Favo   7,00 €
Sorrento lemon & honeycomb

Delizia al Limone   7,00 €
Traditional Sorrento lemon sponge cake

Tiramisù della casa   7,00 €
Daria's secret recipe

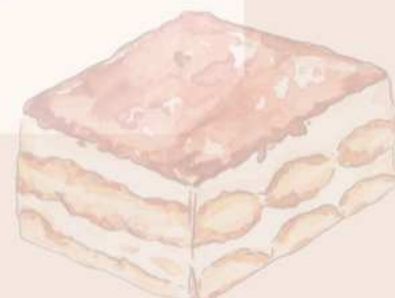
VEGANI

Cheesecake ai Frutti di Bosco  8,00 €
Vegan Wild Berry cheesecake

Cheesecake al Cioccolato Vegano  8,00 €

Cheesecake al Limone di Sorrento e Favo  8,00 €
Vegan honeycomb & Sorrento lemon

Torta Caprese Vegana  8,00 €
Chocolate cake similar to a brownie with almonds



Bibite - Soft drinks

Acqua Minerale - **Water**
Grande/**Large** 3€ - Piccola/**Small** 2€

Lattine - **Cans** 3 €

Coca coca - Coca Zero - Sprite

Fanta - Lemon soda (**contains bits**)

The freddo al Limone **ice-tea Lemon**

The freddo alla Pesca **ice-tea Peach**

Aperitivi 3€

Cedrata/**Fizzy lemon drink**

Ginger Beer - Ginger Ale

Acqua tonica/**Tonic water**

Acqua soda/**Soda water**

Pompelmo soda/**Grapefruit soda**

Succhi - **Juices**

Premuta d'arancia fresca 5 €

Freshly squeezed Orange juice

Premuta di Limoni fresca 5 €

Freshly squeezed Lemon juice

Premuta mista Limoni e Arance 5,50 €

Mixed Lemon & Orange juice

Succo d'arancia in bottiglia 3 €

Bottled Orange juice

Succo di Pesca in bottiglia 3 €

Bottled Peach juice

Succo di Ananas in bottiglia 3 €

Bottled Pineapple juice

Succo di Mela in bottiglia 3 €

Bottled Apple juice

Succo di Mirtillo rosso 3 €

Bottled Cranberry juice

Caffè - Hot drinks

Espresso/**single shot** 2 €

Doppio Espresso/**double shot** 3,50 €

Caffè Americano/**single shot** 3 €

Mug Americano/**double shot** 4 €

Cappuccino 3 €

Mug Cappuccino/**double shot** 4 €

Caffè Latte/**contains more milk** 3 €

Mug Latte/**double shot** 4 €

Flat White/**double shot short glass** 4 €

Mocaccino/**milk, chocolate syrup** 4 €

Matcha Latte 3 €

Tisane/**Teas** 3 €

Cioccolata calda/**Hot Chocolate** 4 €

Add Syrup +0,50 €

Whipped cream

Vanilla

Chocolate

Cherry

Coconut



Spritz 9 €

Aperol Spritz - Aperol, Prosecco, Soda water

Hugo Spritz - Elderflower liqueur, Peppermint bitters, Prosecco, Soda water

Campari Spritz - Campari, Prosecco, Soda water

Lillet Spritz - Lillet White/Rosè/Rouge, Prosecco, Soda water

Chambord Spritz - Chambord, Prosecco, Tonca beans, Soda water

Tokyo Spritz - Midori, Prosecco, Soda water

Sorrento Spritz - Limoncello, Prosecco, Lemon soda, Lemon bitters

Violetta Spritz - Violet Quaglia liqueur, Prosecco, Vanilla syrup, Soda water

Paloma Spritz - Tequila, Prosecco, Mediterranean bitters, Grapefruit soda

Hellas Spritz - Ouzo, Prosecco, Grapefruit soda

Oaxaca Cherry Spritz - Mezcal, Cherry liqueur, Tonic water, Cherry bitters

Italicus Spritz - Italicus rosolio al bergamotto, Prosecco, Soda water

Andrew's Spritz - P 31 liqueur, Prosecco, Soda water

Cherry Spritz - Cherry liqueur, Cherry syrup, Cherry bitters, Prosecco, Soda water

Strawberry Spritz - Strawberry syrup, Prosecco, Select, Egg-free foamer, Soda water

Passoa Spritz - Passoa, Prosecco, Ginger beer

Negroni 10 €

Classic Negroni - Gin, red Vermouth, Campari

Pink Negroni - Malfy rosa gin, Italicus rosolio al bergamotto, Lillet rosè, tonka beans

White Negroni - Biancosarti, dry Mancini vermouth, Malfy lemon gin, walnut bitter

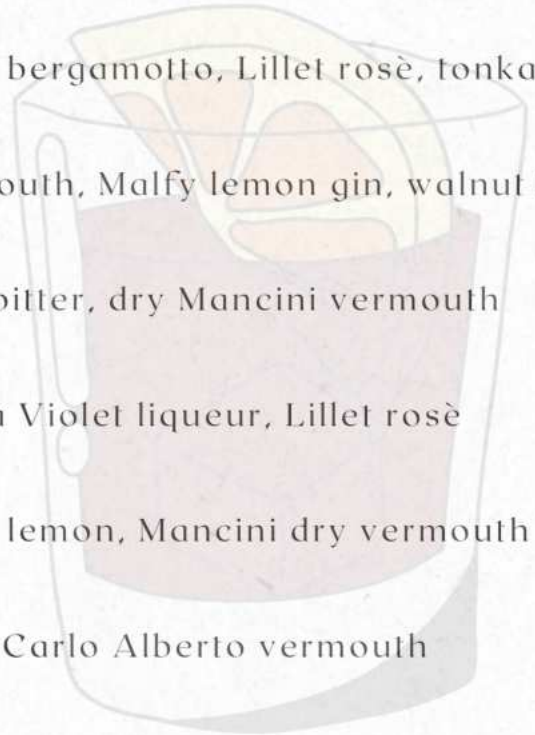
Green Negroni - Glendalough gin, P 31 bitter, dry Mancini vermouth

Purple Negroni - Biancosarti, Quaglia Violet liqueur, Lillet rosè

Sorrento Negroni - Limoncello, Malfy gin lemon, Mancini dry vermouth

Mezcal Negroni - Mezcal, Campari, Carlo Alberto vermouth

Espresso Negroni - Mancini vermouth al caffè, espresso, Kahlua, gin



Aperitif 9 €

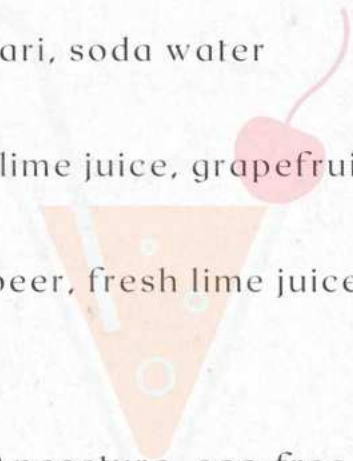
Bicicletta - Sorrento dry white wine, Campari, soda water

Paloma del Capo - Amaro del Capo, grapefruit, fresh lime juice, grapefruit soda

Sorrento Marmalade Mule - Nemiroff Vodka, Ginger beer, fresh lime juice, mint leaves, lemon marmalade

Without fear - Whiskey, apricot brandy, Lemon juice, Angostura, egg-free foamer

Mexican Fever - Mezcal, Passion fruit juice, Mango juice, Orange juice, elderflower syrup, Cointreau, Angostura bitters, egg-free foamer



Margaritas 10 €

frozen or on the rocks

Classic Margarita - Tequila, lime juice, Cointreau

Skinny Margarita - Tequila, fresh Orange juice, Lime juice

Strawberry Margarita - Tequila, Strawberry pulp, Lime juice, Cointreau

Mermaid Margarita - Blue Curacao, Tequila, Lime juice, Cointreau, Agave syrup, Parfait Amour, edible gold glitter, Lemon bitters

Spicy Mango Margarita - Tequila, Mango juice, Lime juice, Cointreau, local chilly oil

Sorrento Margarita - Tequila, Limoncello, Cointreau, Lime juice, Lemon bitters

Lavender Margarita - Tequila, Lavender syrup, Lime juice, Cointreau

MM Margarita - Daria's creation of a Pizza in a glass! - Buffalo mozzarella & pizza crust infused Tequila, clear Tomato water, Lime & Basil cordial, Tea syrup, Egg-free foamer

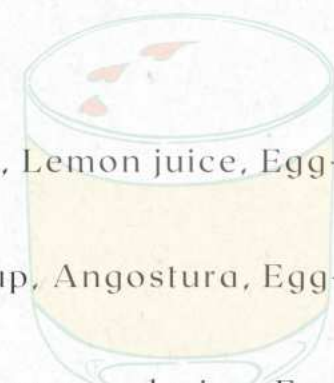
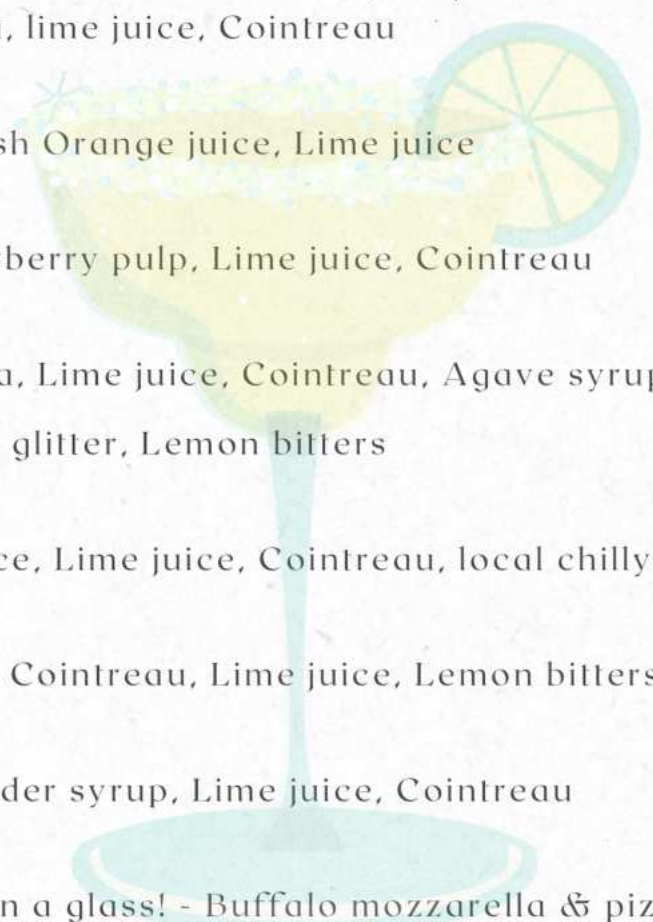
Sours 11 €

Frankie's Sour - Carlo Alberto, Gin, Amaro del Capo, Orange juice, simple syrup, Egg-free foamer

Pineapple Sour - Mezcal, Tea syrup, Pineapple juice, Lemon juice, Egg-free foamer

Amaretto Sour - Disaronno, Lemon juice, Sugar syrup, Angostura, Egg-free foamer

New York Sour - Rye whiskey, Lemon juice, simple syrup, red wine, Egg-free foamer



Martini 10 €

shaken or stirred

Your Martini - Vodka/Gin/Tequila/Rhum/Mezcal, Mancini dry Vermouth

Dry Martini - dry Gin, Mancini dry vermouth

Sorrento Martini - Vodka, Limoncello, Mancini dry vermouth, mediterranean bitters

Espresso Martini - Vodka, Coffee liqueur, simple cane Syrup, Espresso shot

Pornstar Martini - Vanilla Vodka, Passion fruit, Passoa, fresh lime juice, shot of Prosecco on the side

French Martini - Vodka, Chambord, Pineapple juice

Apple Martini - Vodka, Cointreau, Apple liqueur

Earl Grey MarTEAni - Gin, Earl grey syrup, Lemon juice, Egg-free foamer

Daiquiri 11 €

classic or frozen

Fruit Daiquiri - Strawberry/Cherry/Watermelon

Banana Daiquiri - Banana liqueur, dark Rum, Lime juice, Vanilla syrup

Passion fruit Daiquiri - Passoa, white Rum, Lime juice, simple Syrup

Classic Daiquiri - light Rum, Lime juice, simple Syrup

Iced Teas 12 €

Passion Ice-T - Passoa, Vodka, Gin, white Rum, Chambord, Lime juice, Syrup, Sprite

Long Island Iced Tea - Vodka, Gin, white Rum, Tequila, Cointreau, Lemon juice, Coca

Long Beach Iced Tea - Vodka, Gin, dark Rum, Tequila, Coffee liqueur, Lime juice,
Cranberry juice

Malibu Barbie Iced Tea - Limoncello, Vodka, white Rum, Apricot Brandy, Cointreau,
Lemon juice, Strawberry pulp, Lemon soda

Electric Iced Tea - Gin, white Rum, Tequila, Vodka, blue Curacao, Sprite, Lemon
juice, simple Syrup

Tokyo Iced Tea - Vodka, white Rum, Tequila, Cointreau, Gin, Midori, Lime juice,
simple Syrup, Sprite

Alcohol Free 9 € not fun free

VirGin & Tonic - Memento Gin, Tonic water

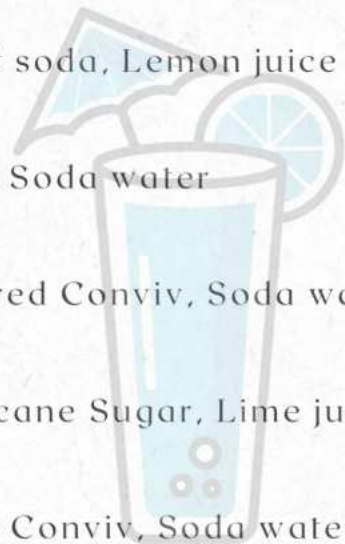
VirGin Paloma - Memento Gin, Grapefruit soda, Lemon juice

Conviv Spritz - Conviv White/Red, Soda water

Negroni Sbagliatissimo - Amarie americano, red Conviv, Soda water

Virgin Mojito - Mint, Alcohol free dark Rum, cane Sugar, Lime juice

Virgin Mimosa - Fresh Orange juice, White Conviv, Soda water



All Time Classics

Manhattan - Rye whiskey, sweet Vermouth, Cherry abbotts bitters 10€

Old Fashioned - Cane sugar cube, Angostura bitter, Bourbon 9€

Bellini - Peach juice, Prosecco 8€

Clear Bloody Mary - Vodka, clarified tomato water, Lime juice, Worcestershire sauce, Tabasco, black pepper, Celery 10€

Capirinha - Lime, Cachaca 5l, White sugar 10€

Cosmopolitan - Lemon vodka, Cointreau, Cranberry juice, Lime juice 10€

God Father - Scotch whiskey, Disaronno 9€

Mojito - Lime juice, Rum, Fresh Mint 10€

Pina Colada - Rum, Pineapple juice, Lime juice, Coconut cream 10€

Rossini - Strawberry pulp, Prosecco 8€

Sex on the Beach - Vodka, Cranberry juice, Orange juice, Apricot brandy 9€

Tequila Sunrise - Tequila, Orange juice, Grenadine syrup 9€

Black Russian - Vodka, Coffee liqueur 9€

White Russian - Vodka, Coffee liqueur, Cream 9€

Paper Plane - Bourbon, Jagermeister, Aperol, Lemon juice €10

Naked & Famous - Mezcal, Biancosardi, Aperol, Lime juice 10€

Signature Cocktails 9€

Lemon Blush - Limoncello, Cranberry juice, Soda water

Blueberry Lemon - Mirtle liqueur, Limoncello, Lemon soda, Mint, Peppermint bitters

Sorrento Sunrise - Limoncello, Vodka, Aperol, Lemon bitters, Orange juice

Basil Reviver - Gin, Absinthe, Lillet Blanc, Cointreau, Lime juice, Lime & Basil
Cordial, Basil leaves

Nirvana - White rum, Passoa, Cranberry juice, Absinthe, Egg-free foamer

Matthew's Fresh - Watermelon pulp, white Rum, Lemon juice, Syrup, Egg-free foamer

Unicorn Blood - Tequila, Elderflower liqueur, Lemon juice, Vanilla syrup, Glitter

Voldemort's Dark Serum - Mezcal, Chambord, Orange bitters, Lemon juice, Sage
leaves, Ginger beer, Granadine

Amortentia - Vodka, Cranberry juice, Grenadine, edible Glitter

Smoothies 6 €

Boozy-Smoothie +2€

Berry Blast - Wild Berries, Banana, Orange juice

Green is Good - green Apple, Banana, Matcha powder, Mint leaves

Banana Colada - Banana, Pineapple juice, Coconut

Red Velvet - Cocoa powder, Banana, Milk, Vanilla syrup, Beetroot powder

Birre alla Spina

Draughts

Peroni Classic **Lager** 4,7%

Peroni Gran Riserva **Weiss** 5,1%

Peroni Gran Riserva **Vienna Style** 5,2%

Raffo - **Lager** grezza non filtrata 5% - **Unpasteurised**



25Cl - 45Cl

3,50€ 6,00€

3,50€ 6,00€

3,50€ 6,00€

3,50€ 6,00€

↖
Apulia Craft

Birre in Bottiglia

Bottled beers

Peroni Nastro Azzurro 33Cl **Lager** 4,7%

Peroni Classic 66Cl **Lager** 4,7%

Peroni Chill 33Cl **Lemon Lager** 2%

Magners 33Cl Cidro di Mele **Apple Cider** 4,5%

Tennent's 33Cl **Strong Lager** 9%

Corona 33Cl **Mexican beer** 4,6%

Peroni Senza Glutine 33Cl **Gluten Free** 4,7

Nastro Azzurro Zero **Alcohol Free**



5,00€

6,00€

5,00€

5,00€

5,00€

5,00€

5,00€

5,00€

Birre Artigianali

Craft beers

Birrificio KARMA



Bottled beers

Carminia **Ipa** 5,5% (IBU 35)

6,90€ 33cl

Sumera **Belgian Triple** 7,5% (IBU 30)

6,90€ 33cl

Amber Doll **Red beer** 5,7% (IBU 25)

6,90€ 33cl

Lemon Ale **Citrus Ale** 5,5% (IBU 15)

6,90€ 33cl

Karisma **IPA Gluten Free** 7,2% (IBU 40)

6,90€ 33cl

Daria **Lager** 5% (IBU 30)



6,90€ 33cl

Birrificio SAN GABRIEL



Bottled beers

Del Tempio **Belgian style** 5,5% (IBU 15)

6,90€ 33cl

Esportazione **Italian Ipa** 6,5% (IBU 40)

6,90€ 33cl

Session **Italian Ipa** 4,7% (IBU 38)

6,90€ 33cl

Herbarius **Italian Ipa Canapa sativa** 5,9% (IBU 38)

6,90€ 33cl

Frankie Bionda **Lager** 5,0% (IBU 21)



7,90€ 50cl

Frankie Rossa **Red Lager** 5,5% (IBU 20)

7,90€ 50cl






Carta dei Vini Rossi

Red Wines

Campania Region

Botte

75 CL

Piedirosso IGT Stinca 2022 (light & smooth)		16,50€
Aglianico IGT (robust, earthy)		19,80€
Plinius Lacryma Christi del Vesuvio DOP (soft & fruity)		23,10€
Taurasi DOCG (autochthonous) (structured & intense)		62,70€
Moio 57 (100% primitivo) (licorice & spicy)		36,30€





Puglia Region

75 CL

Primitivo del Salento DOC (rich & spicy)		21,50€
Primitivo di Manduria DOC (intense & complex)		28,70€
Salice Salentino DOC (smooth & fruity)		27,00€
Negroamaro IGT (velvety & spicy)		19,20€

Sicilia Region

75 CL

Nero d'Avola DOC (autochthonous) (fruity & spicy)		20,50€
Syrah DOC (Shiraz) (robust & intense)		21,50€
Cabernet Sauvignon DOC (full-bodied & tannic)		20,80€
Merlot DOC (smooth & fruity)		20,80€

Carta dei Vini Rossi

Red Wines

Piemonte Region

Nebbiolo DOC (elegant & floral)



Botte
75 CL

Barolo DOCG (complex & tannic)



31,70€

Barbera d'Alba DOC (fruity & spicy)



49,90€

25,80€

Toscana Region

75 CL

Chianti Le Capanne DOCG (fresh & fruity)



18,00€

Chianti Classico DOCG (fruity & earthy)



28,00€

Chianti Classico Riserva DOCG (complex & structured)



41,50€

Quercetino IGT (Sirah, Sangiovese, Merlot) (fruity & spicy)



20,50€

Brunello di Montalcino DOCG (elegant with a long finish)



63,60€

Veneto Region

75 CL

Valpolicella Ripasso DOCG (rich & fruity)



28,50€

Sardegna Region

75 CL

Cannonau DOC (robust & spicy)



26,80€

Piediroso al Bicchiere

6,00€

Regional red by the Glass




Carta dei Vini Bianchi

White Wines

Botte



Campania Region

75 CL

- Falanghina IGT (fruity & mineral)  19,80€
- Greco di Tufo DOCG (autochthonous) (complex & mineral)  28,00€
- Fiano di Avellino DOCG (autochthonous) (elegant & fresh)  28,00€
- Gaius Lacryma Christi del Vesuvio (fruity & mineral)  23,10€


Sicilia Region

75 CL

- Grillo DOC (autochthonous) (fresh & fruity)  20,20€
- Chardonnay DOC (buttery & vanilla)  21,00€


Trentino Region

75 CL

- Pinot Grigio DOC (elegant & aromatic)  24,40€

Puglia Region

75 CL

- Salice Salentino DOC (fresh & floral)  19,80€

Sardegna Region

75 CL

- Vermentino DOC (lively & fruity)  21,50€

Falanghina al Bicchiere

6,00€

Regional white by the Glass

Carta dei Vini Rosè

Rosè Wines

Campania Region

Botte

75 CL

Vetere IGP (sapid & fruity)



27,40€

Drusilla Lacryma Christi del Vesuvio DOP (fruity & floral)



23,10€

Toscana Region

75 CL

Alie DOC (velvety & fresh)



27,40€

Bollicine - Bubbles

Veneto Region

75 CL

Prosecco millesimato Cà Marian DOCG extra dry

22,10€

Prosecco Rosè millesimato Cà Marian DOCG dry

22,10€

Friuli Region

Prosecco Naonis DOC dry

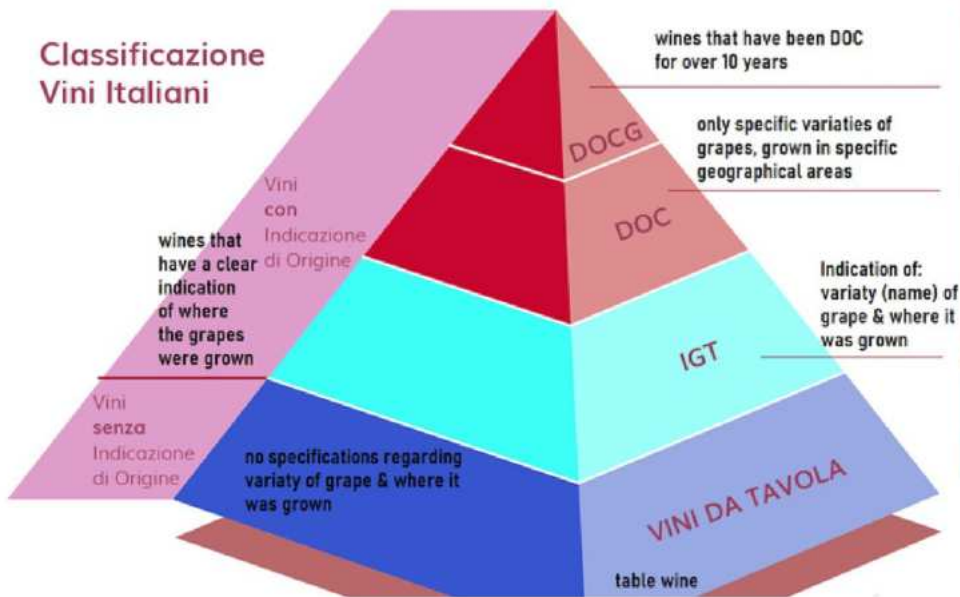
20,00€

Prosecco al Bicchiere

6,00€

Prosecco by the Glass

Classificazione Vini Italiani



European Classification since 2008



Light & Fruity



Full bodied & Tannic



Complex & Buttery