



MASTUNICOLA

p i z z a a r t i g i a n a

A P P E T I Z E R S

'A PATATA	4
Fresh Potatoes with skin, Rosemary, Persian Blue Cooking Salt	
THE CLASSIC FRIED MIX	7
Pannelle of Chickpeas flour, Fresh Potatoes with skin, Arancinette (stuffed rice balls, coated with bread crumbs and then deep fried) with Cooked ham, Arancinette with Friarielli, Sausage and Smoked scamorza cheese.	
BRUSCHETTA	6
Toasted Barley Bread with Datterino, Basil, Nubia Red Garlic, Fresh Oregano, Extra virgin olive oil Pizzolium	
TASTING BELLE EPOQUE	7
Palermitan Sfincione with Aged Caciocavallo cheese, Sfincione Bagherese with Ricotta cheese and Sicilian Tuma cheese from Belmonte Mezzagno	
BUFFALO MOZZARELLA DOP	12
Buffalo mozzarella from Campania, Grilled vegetables, Toasted slices of bread with Multigrain Flour	
DUO OF FRIED PIZZAS	7
Wild boar Mortadella, Stracciatella of buffalo cheese, Bronte Pistachios Pesto, Buffalo mozzarella from Campania, Tomato datterino, Fresh Basil pesto, Extra virgin olive oil Pizzolium, Basil	

P I Z Z E

REGINELLA	9
Sauce of San Marzano Tomato PDO, Buffalo mozzarella from Campania, Datterino, Basil, Basil Oil	
BORGIO DEI MARINI	8.50
Tomato datterino Sauce, Anchovies di Cetara, Fresh Oregano, Garlic from Nubbia Presidio Slow Food, Oregano flavoured Extra virgin olive oil	
FILOMENA	10
Sauce of San Marzano Tomato PDO, Sicilian Fiordilatte mozzarella in water, Steamed Ham Branchi (a crudo), Basil, Extra virgin olive oil Pizzolium	
LA DUCHESSA	11
Sauce of San Marzano Tomato PDO, Sicilian Fiordilatte mozzarella in water, Diced Local Black Aubergines, Buffalo Ricottina Salernitana, Sprinkling of Reggiano Parmesan cheese PDO, Basil, Extra virgin olive oil Pizzolium	
GENNARINO	13
Sauce of San Marzano Tomato PDO, Sicilian Fiordilatte mozzarella in water, Rocket, Dry-cured ham from Parma 24 months Gran Riserva, Buffalo mozzarella beads, Fresh Tomato datterino, Extra virgin olive oil Pizzolium	
CASAMICCIOLA	11
Sauce of San Marzano Tomato PDO, Sicilian Fiordilatte mozzarella in water, Rocket, Dry-cured ham from Parma 24 months Gran Riserva, Reggiano Parmesan cheese flakes PDO 24 months, Extra virgin olive oil Pizzolium	
MALAFEMMINA	12
Sicilian Fiordilatte mozzarella in water, Sautéed Friarielli, Sausage of Nebrodi black pig, Tomato datterino oven-baked at a low temperature , Extra virgin olive oil Pizzolium	
L'ORO DI NAPOLI	10
Fried Pizza, Stuffed with: Sauce of San Marzano Tomato PDO, Sicilian Fiordilatte mozzarella in water, Steamed Ham Branchi, Creamy Porcini mushrooms, Extra virgin olive oil Pizzolium	
SCIANTOSA	13
Buffalo mozzarella from Campania, Bronte Pistachios Pesto, Mortadella of Nebrodi Black Pork, Apulian Burrata, Pistachio flavoured Extra virgin olive oil	
O SOLE MIO	11
Tomato datterino Sauce, Sicilian Fiordilatte mozzarella in water, Grilled vegetables, Tomato datterino, Rocket, Flakes of Salernitana Buffalo Mozzarella Ricotta, Extra virgin olive oil with Mint aroma	
POMPEI (COVACCINO)	15
Foam of Salernitana Buffalo Mozzarella Ricotta, Coppa of Nebrodi black pig, Sicilian Tuma cheese with Black Pepper from Belmonte Mezzagno, Noto Almonds (Presidio Slow Food), Sicilian Black bee Honey, Extra virgin olive oil Pizzolium	
MASANIELLO	14
Local Black Aubergines puréed soup, Sicilian Fiordilatte mozzarella in water, Culatello Riserva 24 months, Apulian Burrata, Crispy Local Aubergines, Extra virgin olive oil Pizzolium	
SCAPECE	14
Porcini mushrooms pureed soup, Buffalo mozzarella from Campania PDO, Cheek lard Branchi, Rocket, Small pearls of Burrata salernitana, Truffle Cream, Extra virgin olive oil Pizzolium	
SAN GENNARO	12
Buffalo mozzarella from Campania PDO, Creamy Porcini mushrooms, Small slices of Speck with Black Pepper, Truffle oil, Walnuts	
PULCINELLA	13
Seasonal Vegetables cream soup, Sicilian Fiordilatte mozzarella in water, Mortadella of Nebrodi Black Pork, Stracciatella of Buffalo mozzarella from Campania PDO, essence of orange, Extra virgin olive oil Pizzolium	
CAPRI	11
Tomato datterino Sauce, Buffalo mozzarella from Campania PDO, Bresaola Branchi, Rocket, Caprino cheese Monti Sicani, Balsamic vinegar di Modena IGP Aceteria Cremonini, Walnuts, Extra virgin olive oil Pizzolium	
POSITANO	11
Tomato datterino Sauce, Sicilian Fiordilatte mozzarella in water, Flakes of Aged Salty Ricotta cheese Monti Sicani, Cheek lard Branchi, Basil km 0, Extra virgin olive oil Pizzolium	

B E V A N D E

Coca Cola 1 lt	4.5
Coca Cola 33 cl	2.5
Fanta 33 cl	2.5
Sprite 33 cl	2.5
Chinotto 25 cl	2.5
Still Water 1 lt	2.5
Sparkling Water 1 lt	2.5
Still Water 1/2 lt	1.5
Sparkling Water 1/2 lt	1.5
Coffee	1

L E B I R R E

Paulauner Blonde ale / Red alla Spina 25 cl	3.5
Paulauner Blonde ale / Red alla Spina 40 cl	4.5
Daura Gluten Free	4
Birra Messina 33cl	4
Ichnusa unfiltered 33cl	4

W I N E L I S T

Selezione vini Mastunicola

I FRIZZANTI	
CALAMOSSA	6/18
Frizzante, MANDRAROSSA	
BOLLICINE	
BRUT 700 METODO CLASSICO	35
Pinot Nero in prevalenza e Chardonnay CUSUMANO	
BIANCHI	
JALÈ	35
Chardonnay 100%, CUSUMANO	
SHAMARIS	6/19
Grillo 100%, CUSUMANO	
ETNA DOC BIANCO ALTA MORA	7/28
Carricante 100%, CUSUMANO	
URRA DI MARE	6/18
Savignon Blanc, MANDRAROSSA	
ALASTRO	6/18
Grecanico, grillo, PLANETA	
I ROSSI	
NOÀ	40
Nero d'Avola 40%, Merlot 30%, Cabernet Sauvignon 30%, CUSUMANO	
ETNA ROSSO DOC ALTA MORA	7/25
Nerello Mascalese 100%, CUSUMANO	
DISUERI	7/22
Nero d'Avola 100%, CUSUMANO	
RAMUSA ROSÈ	6/18
Pinot Nero 100%, CUSUMANO	
TIMPE ROSSE	6/18
MANDRAROSSA	
CERASUOLO DI VITTORIA	6/18
Nero d'Avola frappato, PLANETA	
ETNA ROSSO DOC	22
Nerello Mascalese, PLANETA	

COCKTAIL	
SPRITZ	6
OUR GIN...TONIC	
GIN MARE	10
HENDRICK'S	10