



M E N Ú





















SZ SCAPRICCIATIELLO 2.0

ANTIPASTI

- Italiano** | €20.00
Typical cheeses and sausages  
- Fareniello** | €18.00
Octopus salad with parsley, garlic and extra virgin olive oil   
- Mappina** | €18.00
Fried mortadella, buffalo mozzarella and seasonal tomato  
- Gnoccolara** | €15.00
Bufala burrata with escarole base, capers, cherry tomato, olive and sardine   
- Sbariare** | €15.00
Seasonal tomato salad with tuna belly  
- 'Nziria** | €13.00
Eggplant Parmigiana  
- Ammuccarse** | €12.00
White and orange fennel salad with dried fruits 
- Sciuscia** | €12.00
Bread meatball with eggplant, ground beef, grana padano, eggs, parsley, black pepper, baked tomato and mozzarella    

PASTA

- Sce' sce'** | € 18.00
Pasta with seafood and cherry tomato  
- 'Nzisto** | € 17.00
Pasta with red shrimp cream  
- Paposcia** | €16.00
Pasta with black truffle   
- O' limone nnammuratu** | €15.00
Pasta with lemon cream, shrimp and mint   
- Mantesino** | €15.00
Putanesca pasta with cod, tomato, capers and olives   
- Orgasmo** | €14.00
Pasta with salmon and milk cream   
- Seccia** | €14.00
Pasta with clams, parsley, garlic and chillies  
- 'Mbonnere** | €13.00
Pasta with guanciale, egg and pecorino (Carbonara)   
- Appiccarse** | €17.00
Gnoquettes with seafood and cherry tomato   
- Micciariello** | €12.00
Baked gnoquettes with tomato, eggplant and mozzarella   
- 'Aresata** | €13.00
Gnoquettes with four cheeses   

NOQU



MENÚ



SZ SCAPRICCIATIELLO 2.0

CARNES

Cazzimma | €19.50

Beef entrecote
grilled between 350 +-



Pezzotto | €16.00

pig lizard



Sciasciona | €15.00

Salsiccia napoletana with friarielli
(Rapini)



Scugnizzo | €15.00

Salsiccia napoletana with potatoes
and baked mozzarella



Rigliola | €13.00

Fried chicken with potatoes and
baked in the oven



PESCADO

Cunzula | €18.00

Cod loin with cherry tomato, olive
and capers



Funneco | €16.00

Octopus on Bean Cream and Mint
Oil



'O vino bbuono | €16.00

Sea bass or sea bream with
zucchini and wine



'A Sposa | €16.00

Seafood saute (Mussels, Clams,
Tomato, Parsley and black pepper



POSTRES

Tiramisu' | € 5.50



Sweet of the house | € 5.50

Every week there is a
sweet of the house



Ice cream cup | € 4.50





MENÚ



SZ SCAPRICCIATTELLO 2.0

PIZZA

Masaniello | €15.00

Yellow cherry tomato, smoked mozzarella and artisanal pancetta



Tartufata | €15.00

Black tartufo cream, mozzarella and artisanal pancetta



5 Formaggi | €15.00

Cream, Mozzarella, gorgonzola, burrata and provolone



Nenna | €14.00

Sausage, friarielli(Rapini), smoked mozzarella



Verace | €13.00

San Marzano tomato, buffalo mozzarella, basil and olive oil



Vesuvio | €13.00

Baked calzone with cooked ham, buffalo ricotta, mozzarella and tomato



La Siciliana | €13.00

Tomato, mozzarella, eggplant, sausage



4 Stagioni | €13.00

Tomato, Mozzarella, artichoke, salami, mushrooms, cooked ham



Puteca (Vegetarian) | €13.00

Mozzarella, eggplant, zucchini, peppers



Diavola | €11.00

Tomato, mozzarella, spicy salami



Margherita | €09.00

Tomato, mozzarella



PIZZA

A MODO MIO

Scazzelluso | €16.00

San Marzano tomato, Bufala mozzarella, 'Nduya de Spilonga, burrata, chilli cream, basil



Scialapopolo | €16.00

Basil pesto, smoked mozzarella, semi-dried yellow and red cherry tomatoes and parmiggiano reggiano fonduta DOP 24 months



Fanfaluca | €16.00

Mashed potatoes with octopus and fried seaweed



Leccaressa | €16.00

Arugula, cherry tomato, prosciutto di parma, mozzarella and parmiggiano reggiano flakes



Mortazza | €16.00

Mozzarella, mortadella, chopped pistachio and buffalo stracciatella



MENÚ

SZ SCAPRICCIATIELLO 2.0



ALÉRGENOS



ALIMENTARIOS



CACAHUETES

peanuts

cacahuètes



FRUTOS
DE CÁSCARA

shell fruits

fruits à coque



CRUSTÁCEOS

crustacean

crustacés



HUEVOS

eggs

œufs



SOJA

soy

soja



LACTEOS

dairy

laitier



GRANOS
DE SÉSAMO

sesame grain

grain de sésame



PESCADO

fish

poisson



CONTIENE
GLUTEN

contain gluten

contenir du gluten



MOLUSCOS

mollusks

mollusques



APIO

celery

céleri



MOSTAZA

mustard

moutarde



ALTRAMUCES

lupins

lupin



Picantes

spicy

épicé



DIÓXIDO DE AZUFRE
Y SULFITOS

sulfur dioxide and
sulfites

dioxyde de soufre
et sulfites