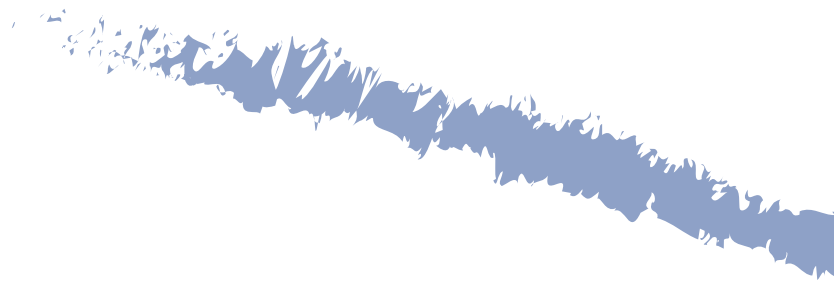
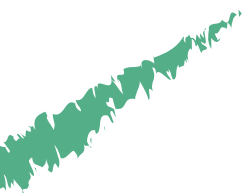




LA 
CASCINA
 **SAPORI**
ANTONIO PAPPALARDO



FRIED MENU

Homemade tasty and light chips • 6 €

Potatoes crunches • 4 €/pc

Eggplant and smoked mozzarella Pizzella • 5 €/pc

Codfish and potato Pizzella, mojo sauce • 5 €/pc

Fried bucatini pasta, minced meat and peas • 5 €/pc

THE BEST ACCORDING TO 50 TOP PIZZA



Rice “arancino” with Bolognese sauce and provolone cheese • 5 €/pc

Fried pizzina with Parma ham and burrata • 6 €/pc

“Montanara” fried pizzina with tomato and grana • 4 €/pc

Mozzarella in carrozza (slices of mozzarella cheese and bread dripped in egg and fried together) • 5 €/pc

Fried mini calzone with tomato, mozzarella and basil • 5 €/pc

Fried calamari* • 16 € / 12 € half

Fried calamari* and prawns* • 18 € / 14 € half

Limousine Beef Burger • 18 €

200 gr. Limousine Beef, salad, tomatoes, guacamole and fontina cheese

TASTING MENU

• ANTONIO PAPPALARDO •

Served for all diners

Fried pizzina with capocollo, figs and burrata

Roman style pizza in pan, marinated anchovies

Round pizza, summer vegetable garden

Round pizza, eel fish

Tasting pizza, Roast beef

Catalan cream and plums

40 € • *no beverages*

70 € • *with wine pairing*

CARTA DELLE PIZZE

ROUND CLASSIC PIZZA

MARGHERITA FIORDILATTE • 14 €

San Marzano tomato sauce, fiordilatte cheese, basil leaves

MARGHERITA BUFALA • 15 €

San Marzano tomato sauce, buffalo mozzarella cheese, basil leaves

BUFALA EXTRA • 19 €

San Marzano tomato sauce, buffalo mozzarella cheese, basil, confit datterino tomatoes and 50 m. Parmesan cheese

COSACCA • 15 €

tomato sauce, pecorino cheese and basil leaves

LAKE MARINARA • 18 €

Crovarese tomato, orsino garlic, Coregone* fish (whitefish), origan and olive

SALINA ISLAND CAPER AND CETARA ANCHOVIES • 19 €

San Marzano tomato sauce, burrata cheese and origano

MASTUNICOLA (The first pizza ever made in history) • 18 €

lard, basil, long black pepper, pecorino and green tomatoes

SUMMER VEGETABLE GARDEN • 20 €

white carrot, red onion, cucumbers, pistachio and lime

PARMIGIANA • 20 €

buffalo mozzarella, aubergines, basil, grana chips and confit datterino tomatoes

PROVOLA & PEPE • 18 €

buffalo cheese smoked, yellow datterino, lemon zest, basil and Long lack pepper

EEL FISH • 22 €

fiordilatte, eel, chinese cabbage and apricots

CASCINA • 20 €

buffalo mozzarella cheese, salad (after cooking), cherry tomatoes and "Essentia" ham

SUMMER CAPRICCIOSA • 20 €

fiordilatte, cooked breech, cardoncelli mushrooms with thyme, zucchini and Parmesan

CAPOCOLLO AND FIGS • 20 €

fiordilatte, figs, capocollo and burrata cheese

'NDUJA • 19 €

fiordilatte, tomato, spilinga 'nduja, Caiazzane olives and confit datterino

TASTING PIZZAS

BURRATA CHEESE AND TOMATO • 18 €

BUFFALO CHEESE AND TOMATO • 18 €

CARAMELIZED BLOND ONION AND TALEGGIO CHEESE • 20 €

"ESSENTIA" HAM AND BURRATA • 25 €

ROAST BEEF • 30 €

zucchini babaganoush, roast beef, red onion and bearnaise sauce

CANTABRIAN ANCHOVIES "KING SIZE" • 30 €

burrata, confit bbq and anchovies

SCALLOP • 32 €

scallops, blueberries, white carrot and purple potato

ROMAN STYLE PIZZA IN PAN

PARMA HAM AND BURRATA • 16 €

CARAMELIZED BLOND ONION AND TALEGGIO CHEESE • 16 €

MARINATED ANCHOVIES, ROAST POTATO, CASHEW NUTS AND BRE (CHEESE) • 16 €

Upon request, all pizzas are available with lactose-free mozzarella/burrata.

Both Round and tasting pizzas are available with gluten-free dough (buckwheat, rice flour and cornstarch).

If you are an allergic subject, notify the staff, who will be able to tell you in which products you may find one of the following ingredients considered as allergens by European legislation.

*Products marked with * can be frozen or deep-frozen at origin.*

Alcuni prodotti freschi, subiscono il processo di abbattimento rapido della temperatura per garantirne la qualità e la sicurezza alimentare.

THE 14 MAIN ALLERGENS (REG CE 1169/2011)

Celery, Fish, Mustard, Cereals (With gluten), Soybeans, Lupins, Peanuts, Nuts and fruit shell, Sulfur dioxide, Molluscs, Crustaceans, Eggs, Milk, Sesame seeds.

cover charge and service • 3€