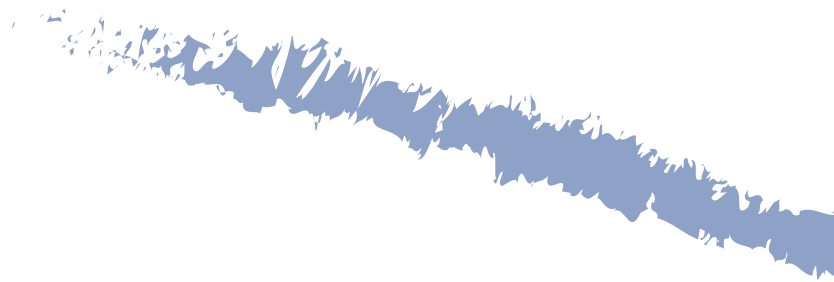
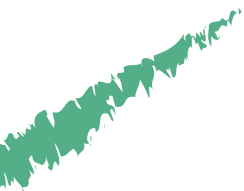




LA 
CASCINA
 **SAPORI**
ANTONIO PAPPALARDO



FRIED MENU

Homemade tasty and light chips ⁽³⁾ • 6€

Potatoes crunches ⁽⁷⁾ • 5€/pc

Cauliflower fried, teriyaki sauce and sesame ^(1,3,6,7,11) • 5€/3pc

Sausage and broccoli Pizzella ^(1,7) • 5€/pc

Fried bucatini pasta, minced meat and peas ^(1,7,9) • 5€/pc

Fried pasta, cheese and pepper ^(1,7) • 5€/pc

Fried pizzina with Parma ham and burrata ^(1,7) • 6€/pc

“Montanarina” fried pizzina with tomato and Parmesan ^(1,7) • 5€/pc

Mozzarella in carrozza (slices of mozzarella cheese and bread dripped in egg and fried together) ^(1,3,7) • 5€/pc

Fried mini Calzone with tomato, mozzarella and basil ^(1,7) • 5€/pc

SHARING PIZZA

TASTING PIZZAS

(4 SLICES)

BURRATA CHEESE AND TOMATO “12 HOURS” ^(1,7) • 14€

BUFFALO CHEESE AND TOMATO “12 HOURS” ^(1,7) • 14€

CARAMELIZED BLOND ONION AND TALEGGIO
CHEESE ^(1,6,7) • 15€

DIAVOLA VEG ^(1,7,11,12) • 16€

roman cabbage, tahina and Blu cheese

PROSCIUTTO CURDO “RULIANO” 30m.+
AND BURRATA ^(1,7) • 17€

CANTABRIAN ANCHOVIES “KING SIZE” ^(1,4,6,7,10) • 20€

burrata, confit bbq and anchovies

SALTED COD ^(1,2,7) • 18€

chickpea hummus, black cabbage and salted cod* fried

ROMAN STYLE PIZZA IN PAN

(4 SLICES)

PATANEGRA LARD, HONEY AND PECORINO
CHEESE ^(1,7) • 10€

PROSCIUTTO CRUDO “RULIANO” 30m.+
AND BURRATA ^(1,7) • 17€

CARAMELIZED BLOND ONION AND TALEGGIO
CHEESE ^(1,6,7) • 15€

FRIED MUSHROOMS, ESCAROLE, CHICKPEAS
HUMMUS AND AIOLI SAUCE VEGETABLE ^(1,6,11) • 16€

The products indicated with * can be frozen or deep-frozen at the origin.

Allergens: 1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard,
11 sesame, 12 sulfur dioxide, 13 lupin, 14 molluscs

cover charge and service • 3€

CARTA DELLE PIZZE

ROUND CLASSIC PIZZA

MARGHERITA FIORDILATTE ^(1,7) • 14€

San Marzano tomato sauce, fiordilatte cheese, basil leaves

MARGHERITA BUFALA ^(1,7) • 16€

San Marzano tomato sauce, buffalo mozzarella cheese, basil leaves

BUFALA EXTRA ^(1,7) • 19€

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

COSACCA ^(1,7) • 15€

tomato sauce, pecorino cheese and basil leaves

LAKE MARINARA ^(1,4) • 18€

San Marzano tomato, orsino garlic, coregone* fish (whitefish), oregano and olives

SALINA ISLAND CAPER AND CETARA ANCHOVIES ^(1,4,7) • 19€

San Marzano tomato sauce, burrata cheese and origano

MASTUNICOLA (The first pizza ever made in history) ^(1,7) • 18€

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

PARMIGIANA ^(1,7) • 20€

fiordilatte, aubergines, basil, parmesan chips and confit datterino tomatoes

WINTER VEGETABLE GARDEN ^(1,11) • 20€

Jerusalem artichoke, kale, agretti, sesame and red cabbage

PROVOLA & PEPE ^(1,7) • 18€

buffalo cheese smoked, yellow datterino, lemon zest, basil and long black pepper

EEL FISH ^(1,3,4,6,7) • 24€

fiordilatte, eel, bergamot and baby radish

CASCINA ^(1,7) • 20€

buffalo mozzarella cheese, salad (after cooking), cherry tomatoes and Prosciutto crudo "Ruliano" 30m.+

CAPRICCIOSA ^(1,7) • 20€

fiordilatte, cooked culatta, cardoncelli mushrooms with thyme, artichoke and parmesan

CAPOCOLLO ^(1,7) • 22€

fiordilatte, radish and Silter cheese

'NDUJA ^(1,7) • 20€

fiordilatte, tomato, Spilinga 'nduja, Caiazzane olives and confit datterino (VERSION VEGETABLE AVAILABLE ^{11,12})

TASTING MENU

Served for all diners

• OUR CLASSICS •

4 courses + dessert

35€ • beverage not included

• ANTONIO PAPPALARDO •

5 courses + dessert

45€ • beverage not included

WINE PAIRING

25€ • 3 glasses

40€ • 5 glasses