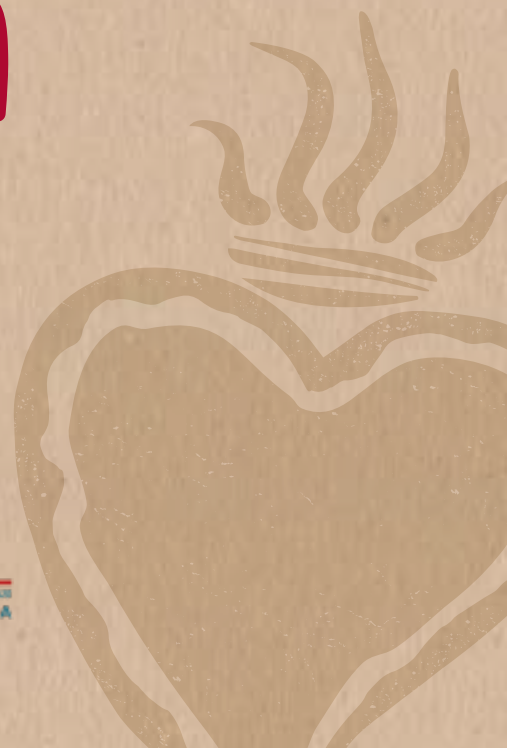




Peperino e Milano

# Happiness is a bite of Pizza

GLUTEN FREE



 Peperino Milano  
 peperinomilano



ASSOCIAZIONE  
VERACE  
PIZZA  
NAPOLETANA

 **AILI**  
ASSOCIAZIONE ITALIANA  
LATTO-INTOLLERANTI

# Peperino e Milano

## Our Philosophy



### Tradition

We all remember the old home kitchen with a smile and a touch of nostalgia. We have chosen to recreate those childhood flavors we grew up with, respecting the Neapolitan tradition and the ingredients of the past, with a pinch of innovation.



### Mediterranean tastes

It is proven that the Mediterranean diet is the healthiest, most modern and sustainable to eat. A real lifestyle that is based on the balance of seasonal and 0 km foods. Our cuisine revolves around these principles: health, respect and taste.



### Sustainability

We believe in a sustainable approach to our cuisine and more. We minimize waste and consumption, using only seasonal ingredients that have a low impact on the environment. Loving our planet is loving ourselves.



### Dishes for everyone

We want everyone to appreciate our specialties. This is why we pay particular attention to offering even those with intolerances or allergies a complete menu and the freedom to choose what to eat with serenity. Each dish is carefully prepared in compliance with the rules.

**With each bite you will experience the taste, the aroma and fragrance of the real Neapolitan pizza. Which is different from all the others.**



We made the dough every day with the dedicated flours



Our mozzarella is also available without lactose

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**DEGLUTINATED WHEAT,**

POTATO STARCH, RICE STARCH, THICKENERS: E415 - E464 - E460, SUGAR, GROUND ROASTED LENTICE, ACIDITY CORRECTOR E262, ENZYME, RICE FLOUR, YEAST, VEGETABLE FIBER.

NB: IT MAY CONTAIN TRACES OF SOYA

**ALLERGENS**

Next to the plate you will find the number of the allergen it contains



1 GLUTEN



2 CRUSTACEANS



3 EGGS



4 FISH



5 PEANUTS



6 SOY



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME



12 SULPHITES



13 LUPINS



14 MOLLUSCS

# The Appetizers

## Fried Bites

### Malelingue

8.5

#### *Neapolitan Speciality*

(Fried strips of dough)  
With cherry tomatoes and rocket

### Malelingue

14

#### *Neapolitan Speciality*

(Fried strips of dough)  
With **San Daniele** prosciutto

### Frittura napoletana

16

Neapolitan-style fried platter (6 pieces)  
Mozzarella in carrozza (breaded and fried mozzarella), potato croquettes, stuffed rice balls

3 7 9

### Fritturina del Golfo \*

17

Fried Seafood platter: Codfish, prawns, squids, courgette tempure

2 3 4 8 9 14

### Chips \*

5.5

### Crocchè (5 pieces)

8

Potato croquettes: Potatoes, black pepper, Grana cheese, Roman Pecorino cheese, fior di latte

3 7

### Calzoncini fritti \*

12

Fried Calzone Bites (4 pezzi)  
With ricotta, fior di latte,  
Neapolitan salami

7

### Montanara

10

#### *Neapolitan Speciality*

Fried pizza dough baked in the oven and topped with tomato sause, Parmesan cheese and basil

### Montanarine del Pizzaiolo

13

#### *Chef choice*

8

### Mozzarella in carrozza

10

#### *Neapolitan Speciality*

Mozzarella between two pieces of bread,  
buttered and fried until golden brown

3 7



## Traditional Appetizers

**Mozzarella di Bufala** 14  
**Campana DOP with cherry tomatoes**

7

**Antipasto Tradizionale** 18  
**Napoletano**

San Daniele prosciutto and  
buffalo mozzarella

7

**Polpo all'insalata \*** 18

Octopus Salad: Patatoes, cherry tomatoes, parsley

14

**Prosciutto crudo San Daniele** 14

San Daniele prosciutto, In plate

**Focaccia Bianca** 8

Plain Focaccia with oil, salt and oregan

## The Sides

**Verdure miste grigliate** 8.5

Grilled Mixed Vegetables

**Friarielli saltati in padella** 7

Sautèed rapini

8

**Scarole stufate** 7

Braised escarole lettuce



# The Pizza

**Made, upon request, with lactose free mozzarella (2€)**

## **Marinara 8.5**

Peeled tomatoes, garlic, oregano, EVO oil

## **O' Piennl 10**

Yellow tomatoes, Piennolo tomatoes from Mt. Vesuvius, oregano, garlic, EVO oil

## **Margherita 9.5**

Peeled tomatoes, fior di latte cheese, basil, EVO oil, Parmesan

## **Margherita with PDO buffalo mozzarella 12**

Peelded tomatoes, PDO Buffalo mozzarella, basil, EVO oil, Parmesan

## **Bufalina 12**

*Neapolitan Classic*

Cherry tomatoes, peeled tomatoes, PDO buffalo mozzarella, basil, oregano, Parmesan, EVO oil

## **Chiara 13.5**

Peeled tomatoes, fior di latte cheese, cooked ham, Parmesan, EVO oil

## **Verace 13.5**

*Neapolitan Classic*

Piennolo tomatoes from Mt. Vesuvius, PDO buffalo mozzarella or provola, Parmesan, EVO oil

## **Provola e pepe 11.5**

Peeled tomatoes, basil, provola cheese, black pepper, Parmesan, EVO oil

## **Capricciosa 14**

Peeled tomatoes, fior di latte cheese, prosciutto, champignon mushrooms, oil-packed artichokes, Parmesan, EVO oil

## **Prosuttienko 14**

Peeled tomatoes, fior di latte cheese, San Daniele ham, Parmesan, EVO oil

## **Napoli 11.5**

Peeled tomatoes, fior di latte cheese, anchovy fillets, oregano, Parmesan, EVO oil

## **Provola, pepper, sausage (bianca - no tomato sauce) 13.5**

With Parmesan and EVO oil

## **Diavoletto 14**

Peeled tomatoes, fior di latte cheese, spicy salami, Parmesan, EVO oil

## **Piennolo e 'Nduja *New* 14**

DOP Vesuvius piennolo tomatoes, 'nduja from Spilinga, DOP buffalo mozzarella cheese, parmesan cheese, basil, EVO oil

<b>Vegetariana</b>	<b>11</b>	<b>Quattro formaggi (bianca - no tomato sauce)</b>	<b>13.5</b>
Peeled tomatoes, fior di latte cheese, grilled vegetables, Parmesan, EVO oil		Fior di latte cheese, Brie, Fontina, Parmesan, Gorgonzola, Stracciatella cheese, EVO oil	
7		7	
<b>Alla puttanesca</b>	<b>11</b>	<b>Salsiccia e friarielli (bianca - no tomato sauce)</b>	<b>14</b>
Peeled tomatoes, fior di latte cheese, olives, capers, basil, Parmesan, EVO oil		Fior di latte cheese, sausage, rapini, Parmesan, EVO oil	
7		7	
<b>Parmigiana</b>	<b>13</b>	<b>Crudo e procini bianca</b>	<b>15</b>
Fior di latte cheese, peeled tomatoes, aubergine parmigiana, Parmesan, EVO oil		Porcini mushrooms, San Daniele raw ham, fior di latte, parmesan, EVO oil, basil	
7		7	
<b>Calabrese (with or without peeled tomato sauce)</b>	<b>13</b>	<b>Gialla in crosta <i>New</i></b>	<b>15</b>
Fior di latte, tuna fillets, onion, Parmesan, EVO oil		Pistachio cream, provola cheese, yellow cherry tomatoes, crispy bacon, pistachio grains, parmesan cheese, EVO oil	
4 7		7 8	
<b>L'Inzuccata</b>	<b>14</b>	<b>Margherita sbagliata</b>	<b>13.5</b>
Fior di latte or provola cheese, pumpkin puree, Parmesan, Speck, Parmesan, EVO oil		<i>The most ordered</i>	
5 7 8		PDO Buffalo mozzarella, yellow tomatoes, basil, EVO oil, Parmesan	
<b>Lolly</b>	<b>11.5</b>	7	
Peeled tomatoes, fior di latte cheese, fried potatoes, würstel, EVO oil			
7 12			
<b>Pizza Mortadella</b>	<b>15</b>		
Pistachio cream, Provola or fior di latte cheese, mortadella, Stracciatella cheese, pistachio grains, EVO oil			
5 7 8			



# The Calzones

*Pizza, folded in half*

## **Ripieno** 13

Ricotta, salami, fior di latte cheese

7

## **Ripieno con scarola** 13

*Neapolitan Speciality*

Braised escarole greens, black olives, pine nuts, capers, fior di latte or provola cheese

7 8

## **Ripieno con salsiccia e friarielli** 13.5

Fior di latte cheese, sausage, rapini

7

# The Fried Calzones

**From the Neapolitan Kitchen**

## **Fritta** 13

Ricotta, fior di latte cheese, salami

7

## **Fritta con scarola** 13

Braised escarole greens, with black olives, pine nuts, capers, fior di latte cheese

7 8

## **Fritta con salsiccia e friarielli** 13.5

Fior di latte cheese, sausage, rapini

7





# The Pizzaiolo's Speciality

## Pagnottielli

A Neapolitan sandwich  
made with pizza dough.  
Baked in our wood-fired oven



### **Pagnottiello Hamburger** 15

With fassona beef, cheddar cheese,  
tomato, lettuce, chips and mayonnaise

3 7 5

### **Pagnottiello Napoletano** 15

Whit fassona beef, smoked provola  
cheese, rapini

7

### **Pagnottiello con parmigiana di melanzane** 13

Aubergine Parmigiana Pagnottiello

3 7

### **Pagnottiello con salsiccia e friarielli** 15

Fior di latte cheese, sausage, rapini

7



# The First Courses

## From Neapolitan Tradition

### Paccheri Napoletani della casa 15

Mozzarella, aubergines, tomato sauce, Parmesan cheese, EVO oil

7

### Spaghetti Sciùè 14

Pachino tomatoes or Piennolo tomatoes from Mt. Vesuvius, basil, EVO oil

### Spaghetti alle vongole veraci e pomodorini 17

Spaghetti with clams and cherry tomatoes

14

### Spaghetti aglio, olio e peperoncino 11

### Ziti alla Genovese 15.5

Specialità Napoletana  
With meet ragù and onions, EVO oil

7 9

### Paccheri alla Livornese 15

Cod, cherry tomatoes, taggiasca olives, EVO oil

4 7

### 'A Lardiata 15.5

Fusillone pasta with Pachino tomatoes, chili pepper, Pecorino cheese and lardo di colonnata, EVO oil

7

### Rigatoni allo Scarpariello 14

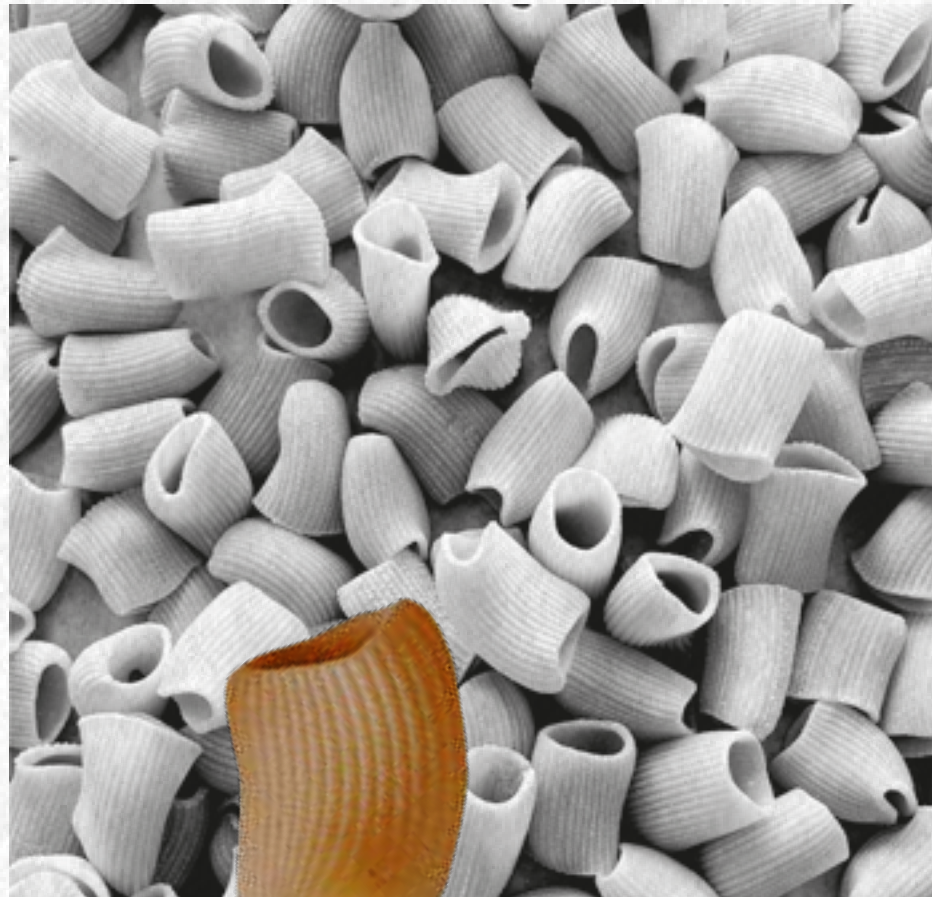
Pachino tomatoes, Pecorino cheese, fresh chili pepper, EVO oil

7

### Pasta e patate 13.5

Specialità Napoletana  
With Provola cheese, Parmesan cheese, chunks of cotica (pork skin), black pepper, EVO oil

7 9



# The GRILL

100% Italian raised meat  
Served with a side

## \* Maxi Hamburger della casa 16

Heifer burger with chips or  
grilled vegetables

7

## Tagliata di Scamone 20

High-quality Piedmontese rump steak  
with chips or grill vegetables

## Galletto Bio 16

Herb flavored with baked potatoes or  
grilled vegetables

## Petto di pollo Bio alla griglia 16

Organic Chicken Breast cooked on the  
grill, with grilled vegetables or chips

# The Salads

## Tonnata 14

Oil-packed tuna, lettuce, cherry tomatoes,  
Pantelleria capers, balsamic vinegar  
reduction

4 12

## Chicken salad 14

Strips of grilled organic chicken, lettuce, corn,  
cherry tomatoes, Grana cheese flakes

## Valtellina 12

PGI Bresaola from Valtellina, rocket salad,  
Grana Padano flakes, Sorrento walnuts

7 8

## Vegan Salad 10

Mixed lettuce, grilled courgettes and aubergines,  
sun-dried cherry tomatoes, walnuts, soy sauce

6 8 12

## Roast Beef al piatto 16

Roast beef with baked potatoes or  
seasonal vegetables and tartara sauce

3 4 9 10

# PECCATO

PLEASURE DELIVERY

Single portions of Tradition and Pastry Innovation,  
from our Gluten Free Artigianal Laboratory.  
Available daily from our selection **to the cart.**

7€



Tasting of  
**Passito Veneto di Lugana - Zenato**  
with a selection of **Home-made Cookies**

5€

*Indulge in  
a sin of sweetness.*

# The Drinks

<b>Prosecco by the glass</b>	<b>6.5</b>
<b>Aperol Spritz</b>	<b>7</b>
<b>Coca Cola/Zero, Fanta, Sprite, Iced Tea</b> Glass 33 cl.	<b>3.5</b>
<b>Lemon Soda</b> 20 cl.	<b>3.5</b>
<b>Chinotto</b> 20 cl.	<b>3.5</b>
<b>Daura Estrella Beer</b> Gluten free 33 cl.	<b>6</b>
<b>Peroni Beer</b> Gluten free 33 cl.	<b>6</b>
<b>Mineral water</b> 50 cl.	<b>2</b>
<b>After-dinner liquors</b>	<b>4.5</b>
<b>Espresso / Decaf</b>	<b>2</b>
<b>Hot tea</b>	<b>3</b>

# The Wine

<b>Wine by the glass</b>	<b>6</b>
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<sup>12</sup>

## Red

<b>Aglianico</b> (Mastro Berardino)	<b>25</b>
<b>Valpolicella</b> (Zenato)	<b>25</b>
<b>Nero d'Avola</b> (Tasca d'Almerita)	<b>20</b>
<b>Merlot</b> (Lucia)	<b>20</b>

## White

<b>Chardonnay</b> (Luisa)	<b>25</b>
<b>Greco di Tufo</b> (Mastro Berardino)	<b>22</b>
<b>Falanghina</b> (Mastro Berardino)	<b>22</b>
<b>Fiano</b> (Mastro Berardino)	<b>25</b>

## Sparkling

<b>Prosecco</b> (Belstar)	<b>25</b>
<b>Italian Moscato dolce</b>	<b>20</b>

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<b>Service charge</b>	<b>2</b>
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**Every day we knead and bake  
bread and prepare  
traditional neapolitan sweets  
with love for you.**

