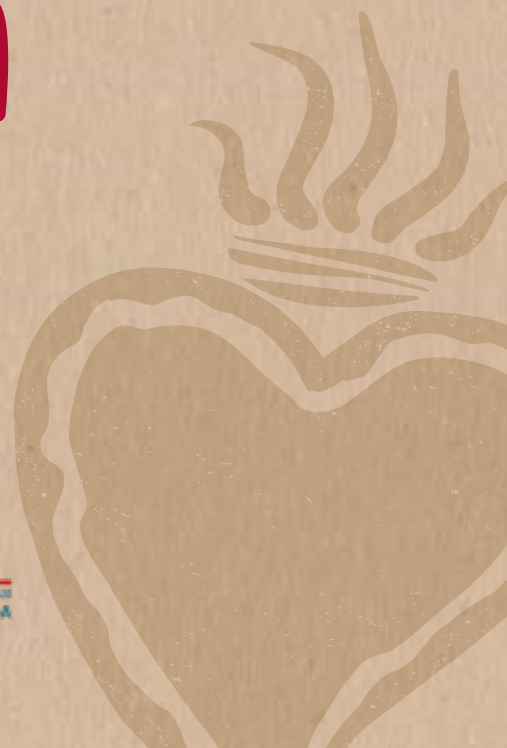





Peperino e Milano

**Happiness is a
bite of Pizza**



 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.



Our pizzas are cooked in a wood oven



Ours is a long leavening direct dough



Our mozzarella is also available without lactose

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

1

Malelingue

14

Neapolitan Speciality

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

1

Frittura napoletana

16

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

1 3 7 9

Fritturina del Golfo*

17

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

1 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

1 3 7

Calzoncini fritti*

12

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

1 7

Montanara

10

Neapolitan Speciality

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

1

Montanarine del Pizzaiolo

13

Chef choice

1 8

Mozzarella in carrozza

10

Neapolitan Speciality

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

1 3 7



Traditional Appetizers

Mozzarella di Bufala 14
Campana DOP with cherry tomatoes

7

Antipasto Tradizionale 18
Napoletano (for 2)

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 4

Plain Focaccia with oil, salt and oregan

1

The Sides

Verdure miste grigliate 8.5

Grilled Mixed Vegetables

Friarielli saltati in padella 7

Sautèed rapini

Scarole stufate 7

Braised escarole lettuce

8



The Pizza

**Made with Whole Wheat Dough upon request
or with lactose free mozzarella (2€)**

Marinara 7,5

Peeled tomatoes, garlic, oregano, EVO oil

1

O' Piennl 9

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

1

Margherita 8.5

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

1 7

Margherita with PDO buffalo mozzarella 11

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

1 7

Bufalina 11

Neapolitan Classic

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

1 7

Chiara 12

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

1 7

Verace 12.5

Neapolitan Classic

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

1 7

Provola e pepe 10

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

1 7

Capricciosa 13

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

1 7 12

Prosuttienko 12.5

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

1 7

Napoli 10.5

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

1 4 7

Provola, pepper, sausage (bianca - no tomato sauce) 12.5

With Parmesan and EVO oil

1 7

Diavoletto 13

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

1 7

Piennolo e 'Nduja *New* 14

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

1 7

- Vegetariana** 10.5
Peeled tomatoes, fior di latte cheese, grilled vegetables, Parmesan, EVO oil
1 7
- Alla puttanesca** 10.5
Peeled tomatoes, fior di latte cheese, olives, capers, basil, Parmesan, EVO oil
1 7
- Parmigiana** 12
Fior di latte cheese, peeled tomatoes, aubergine parmigiana, Parmesan, EVO oil
1 7
- Calabrese** 12
(with or without peeled tomato sauce)
Fior di latte, tuna fillets, onion, Parmesan, EVO oil
1 4 7
- L'Inzuccata** 13
Fior di latte or provola cheese, pumpkin puree, Parmesan, Speck, Parmesan, EVO oil
1 5 7 8
- Lolly** 10.5
Peeled tomatoes, fior di latte cheese, fried potatoes, würstel, EVO oil
1 7 12
- Quattro formaggi** 12.5
(bianca - no tomato sauce)
Fior di latte cheese, Brie, Fontina, Parmesan, Gorgonzola, Stracciatella cheese, EVO oil
1 7
- Pizza Mortadella** 14
Pistachio cream, Provola or fior di latte cheese, mortadella, Stracciatella cheese, pistachio grains, EVO oil
1 5 7 8
- Salsiccia e friarielli** 13
(bianca - no tomato sauce)
Fior di latte cheese, sausage, rapini, Parmesan, EVO oil
1 7
- Funghi porcini e tartufo** 13
Porcini mushroom and truffle cream, San Daniele raw ham, mozzarella, Parmesan, EVO oil
1 5 7 8
- Gialla in crosta** *New* 15
Pistachio cream, provola cheese, yellow cherry tomatoes, crispy bacon, pistachio grains, parmesan cheese, EVO oil
1 7 8
- Margherita sbagliata** 12
The most ordered
PDO Buffalo mozzarella, yellow tomatoes, basil, EVO oil, Grana cheese shards
1 7



The Calzones

Pizza, folded in half

Ripieno 12

Ricotta, salami, fior di latte cheese

1 7

Ripieno con scarola 12

Neapolitan Speciality

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

1 7 8

Ripieno con salsiccia e friarielli 12.5

Fior di latte cheese, sausage, rapini

1 7

The Fried Calzones

From the Neapolitan Kitchen

Fritta 11.5

Ricotta, fior di latte cheese, salami

1 7

Fritta con scarola 12

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

1 7 8

Fritta con salsiccia e friarielli 12.5

Fior di latte cheese, sausage, rapini

1 7



The Pizzaiolo's Speciality

Pagnottielli

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



Pagnottiello Hamburger 14

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

1 3 7 5

Pagnottiello Napoletano 14

Whit fassona beef, smoked provola
cheese, rapini

1 7

Pagnottiello con parmigiana di melanzane 12

Aubergine Parmigiana Pagnottiello

1 3 7

Pagnottiello con salsiccia e friarielli 14

Fior di latte cheese, sausage, rapini

1 7



The First Courses

From Neapolitan Tradition

Scialatielli Veraci 14

Pachino tomatoes, basil, salted ricotta, EVO oil

1 7

Paccheri Napoletani della casa 14

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

1 7

Spaghetti Sciùè 14

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

1

Spaghetti alle vongole veraci 16

Spaghetti with clams and cherry tomatoes

1 14

Spaghetti aglio, olio e peperoncino 10

1

Ziti alla Genovese 14.5

Neapolitan Speciality

With meet ragù and onions, EVO oil

1 7 9

Paccheri alla Livornese 14

Cod, cherry tomatoes, taggiasca olives, EVO oil

1 4 7

'A Lardiata 14.5

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

1 7

Rigatoni allo Scarpariello 14

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

1 7

Pasta e patate 12.5

Neapolitan Speciality

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

1 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

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

The Wine

Wine by the glass ¹²	6
Red	
Aglianico (Mastro Berardino)	25
Valpolicella (Zenato)	25
Nero d'Avola (Tasca d'Almerita)	20
Merlot (Luisa)	20
White	
Chardonnay (Luisa)	25
Greco di Tufo (Mastro Berardino)	25
Falanghina (Mastro Berardino)	22
Fiano (Mastro Berardino)	25
Sparkling	
Prosecco (Belstar)	25
Italian Moscato dolce	20

Service charge

2

The Beers on Tap



8 Luppoli Bohemian Pils

A pilsner-style beer created by the master brewers of Birrifificio Angelo Poretti. The use of Saaz hops from Bohemia characterises this beer, giving it spiced aromas with a decisively bitter finish.

4,6% alc. Vol - contains barley

20 cl.	4
40 cl.	6



9 Luppoli American IPA

A high fermentation beer created by the master brewers of the Angelo Poretti Brewery is characterized by a special bouquet of hops that give it an accentuated bitterness and an intense floral and citrus aroma.

5,9% alc. Vol - contains barley and wheat

20 cl.	4
40 cl.	6.5



7 Luppoli (Unfiltered) Seasonal

Every season has its "7 luppoli". Unfiltered beer made by the master brewers at Birrifificio Angelo Poretti, selecting different combinations of seven types of hops and special ingredients. The result is beer with unique flavour and aroma, each one perfect for its season.

20 cl.	4
40 cl.	6



Bock Rossa 6 Luppoli

A beer featuring the flavour of toasted malt and hints of caramel and liquorice. Intense hops make for a full-bodied double-malt bock with plenty of personality. Created by the master brewers of Birrifificio Angelo Poretti.

7,0% alc. Vol - contains barley

20 cl.	4
40 cl.	6



7 Luppoli Belgian Blanche

A top-fermented wheat beer, created by the master brewers of Birrifificio Angelo Poretti, characterised by its unique spices and a velvety enveloping structure, the result of its subtle hopping process.

5,2% alc. Vol - contains barley and wheat

20 cl.	4
40 cl.	6

