

Don Gennaro

MENÙ



PIZZAS

GENNARO tomato passata, Cherry tomatoes, basil, seafood, oregano, garlic, olive oil	€ 8.50
MARINARA tomato passata, cherry tomatoes, basil, oregano, garlic, olive oil	€ 5.00
MARGHERITA tomato passata, mozzarella cheese, basil, olive oil	€ 6.00
NAPOLI tomato passata, mozzarella cheese, basil, oregano, capers, anchovy, olive oil	€ 6.50
SICILIANA tomato passata, mozzarella cheese, oregano, anchovy, capers, olives, Basil, olive oil	€ 7.00
3 STAGIONI tomato passata, mozzarella cheese, ham, artichoke, mushrooms, basil, olive oil	€ 7.00
CAPRICCIOSA tomato passata, mozzarella cheese, ham, artichoke, mushrooms, capers, oregano, basil, olive oil	€ 7.00
PROSCIUTTO tomato passata, mozzarella cheese, ham, basil, olive oil	€ 7.00
FUNGHI tomato passata, mozzarella cheese, mushrooms, basil, olive oil	€ 7.00
4 FORMAGGI tomato passata, mozzarella cheese, mix of cheese, basil, olive oil	€ 7.50
CON LE PERE mozzarella cheese, gorgonzola cheese, pears, basil, olive oil	€ 7.50
ALLE NOCI mozzarella cheese, mix of cheese, walnuts, basil, olive oil	€ 7.50
GORGONZOLA tomato passata, mozzarella cheese, gorgonzola cheese, basil, olive oil	€ 7.50
ATOMICA tomato passata, mozzarella cheese, ham, mushrooms, pickle, chili pepper, oregano, basil, olive oil	€ 7.50
SANTANASTASIA tomato passata, buffalo mozzarella, parmesan cheese, cherry tomatoes, basil, olive oil	€ 8.50
SALSICCIA tomato passata, mozzarella cheese, sausage, basil, olive oil	€ 7.50
GENOVESE tomato passata, mozzarella cheese, gorgonzola cheese, onion, basil, olive oil	€ 8.00
CIPOLLA tomato passata, mozzarella cheese, onion, basil, olive oil	€ 6.50
ORTOLANA tomato passata, fresh tomato, mozzarella cheese, mix of seasonal vegetables, basil, olive oil	€ 8.00
CALZONE RIPIENO folded pizza with tomato passata, ricotta cheese, pepper, mozzarella cheese, salami in cubes, parmesan cheese, ham, basil, olive oil	€ 7.50
SFIZIOSA tomato passata, mozzarella cheese, arugula, fresh tomato, raw ham, basil, olive oil	€ 8.50
DIAVOLA tomato passata, mozzarella cheese, spicy salami, basil, olive oil	€ 7.00
MELANZANE tomato passata, mozzarella cheese, eggplant, basil, olive oil	€ 7.00
BUFALA tomato passata, buffalo mozzarella, basil, olive oil	€ 8.00
SCAMORZA AFFUMICATA tomato passata, smoked buffalo scamorza cheese, basil, olive oil	€ 8.50
SALSICCIA E FRIARELLI mozzarella cheese, broccoli rabe, chili pepper, basil, olive oil	€ 8.50
QUATTRO GUSTI Ingredients change depending on seasons	€ 9.50

SALADS

INSALATA TIROLESE speck, green salad, fontina cheese, radicchio, arugula	€ 6.00
INSALATA VALDOSTANA green salad, radicchio, corn, ham, olives	€ 6.00
INSALATA MARINARA green salad, radicchio, arugula, tuna fish, shrimps	€ 7.00
INSALATA NIZZARDA green salad, radicchio, arugula, artichoke, olives, egg, tuna fish, anchovy, mozzarella cheese, fresh tomato	€ 7.00
INSALATA DI POLLO green salad, radicchio, arugula, carrots, fontina cheese, chicken slices	€ 6.00

FIRST COURSES

SPAGHETTI VONGOLE clams, garlic, chili pepper, olive oil	€ 13.00
PACCHERI BUFALA E PACHINO Pachino cherry tomato, buffalo mozzarella, basil olive oil	€ 10.00
SCIALATELLI AI FRUTTI DI MARE seafood, fresh cherry tomato, squid, octopus, shrimps, mussels, clams	€ 15.00

MAIN COURSES

FRIED SQUIDS AND SHRIMPS WITH VEGETABLES	€ 13.00
SWORDFISH FILLET	€ 13.00
CALF FILLET	€ 15.00
CALF TAGLIATA (thick slice)	€ 12.00

CLASSIC STARTERS

MUSSELS

€ 7.??

DIAVOLA fresh tomato, chili pepper

MARINARA garlic, olive oil

IMPEPATA water, black pepper

ZUPPA soup with fresh tomato and toasted bread

DON GENNARO (Minimum for two)

€ 7.??

Green olives

Smoked provola cheese in slices

Mix of ready-sliced meat

Suppli (italian fried rice ball), Croquettes

Bruschetta (italian toasted bread)

ANCHOVYS

€ 7.??

Marinate

Fritte

In pastella

FRIEDOLOGY

FRENCH FRIES

€ 4.00

CROQUETTES (3 units)

€ 4.00

ITALIAN SUPPLI (2 units)

€ 4.00

FRIED MOZZARELLA CHEESE SANDWICH (2 units)

€ 4.00

SIDE DISHES

GRILLED VEGETABLES mix of grilled vegetables with pepper and oil

€ 6.00

GREEN SALAD

€ 3.50

MIXED SALAD green salad, radicchio, carrots, cherry tomato

€ 4.50

SAUTÉED BROCCOLI RABE garlic, pepper, salt, oil

€ 7.00

PARSLEY POTATOES boiled potatoes, parsley, salt, olive oil

€ 5.00

FRIED PIZZAS

MONTANARA tomato passata, buffalo mozzarella cheese, parmesan cheese, basil, olive oil € 10.00

CALZONE FRITTO folded pizza with ricotta cheese, mozzarella cheese, pepper, pork scratchings, salami in cubes, basil, olive oil € 7.50

CALZONE FRITTO folded pizza with ricotta cheese, mozzarella cheese, pepper, ham, salami in cubes, basil, olive oil € 7.50

NAPOLITAN PANUOZZI' (crunchy panini made with pizza dough)

SAN DANIELE buffalo mozzarella cheese, fresh cherry tomatoes, salad, raw ham, basil, olive oil € 9.00

SALSICCIA E FRIARIELLI smoked buffalo provola cheese, sausage, broccoli rabe, basil, olive oil € 9.00

PARMIGIANA mozzarella cheese, fresh cherry tomatoes, eggplant with parmesan cheese, parmesan, provola cheese, basil, olive oil € 9.00

A PIZZ' FRICCICARELLA!

THE CANDY

€ 10.00

NAPOLITAN STARTERS

FRITTURA NAPOLETANA calzone, croquette, fried mozzarella cheese sandwich, eggplant, zucchini, rice ball € 10.50

BUFFALO MOZZARELLA CHEESE with cherry tomatoes and green olives € 8.50

SMOKED SCAMORZA CHEESE AND BAKED RADICCHIO € 7.50

RAW HAM, BUFFALO MOZZARELLA, ANGEL WINGS € 11.00

EGGPLANT PARMESAN € 7.50

PIZZAS

RICOTTA MOZZARELLA E CICCIOLI ricotta cheese, mozzarella cheese, pork scratchings, pepper, salt, basil, olive oil	€ 8.00
TEDESCA tomato passata, mozzarella cheese, Vienna sausage, French fries, basil, olive oil	€ 7.50
WURSTEL tomato passata, mozzarella cheese, Vienna sausage, basil, olive oil	€ 7.00
CACIO mozzarella cheese, radicchio, cacio cheese, sausage, basil, olive oil	€ 8.50
TROISI smoked buffalo provola cheese, fresh cherry tomatoes, speck, basil, olive oil	€ 7.00
PARMIGIANA tomato passata, mozzarella cheese, eggplant with parmesan cheese, basil, olive oil	€ 8.50
GOLOSA mozzarella cheese, fresh cherry tomatoes, grated zucchini, shrimps, stracciatella cheese, basil, olive oil	€ 9.00
PATATE LESSE smoked buffalo provola cheese, sausage, boiled potatoes, rosemary, basil, olive oil	€ 8.50
FILETTO fresh cherry tomatoes, mozzarella cheese, basil, olive oil	€ 6.00
REGINA fresh tomato, buffalo mozzarella cheese, basil, olive oil	€ 8.00
STRACCIATA tomato passata, arugula, sausage, Apulian stracciatella cheese, olive oil	€ 8.50
NORMA tomato passata, smoked buffalo provola cheese, eggplant, stracciatella cheese, basil, olive oil	€ 9.00

FOCACCIA BREAD

FOCACCIA AL CRUDO white focaccia, Parma raw ham, arugula, salt, olive oil	€ 7.50
FOCACCIA AL LARDO white focaccia, Colonnata lard, arugula, salt, olive oil	€ 6.50
FOCACCIA BRUSCHETTA a shade of tomato passata, fresh cherry tomatoes, oregano, basil, garlic	€ 5.50
FOCACCIA MIX white focaccia, lard, salt, raw ham, speck, sweet salami, arugula, olive oil	€ 10.50
FOCACCIA CAPRESE white focaccia, salt, buffalo mozzarella cheese, fresh tomato, arugula, basil, olive oil	€ 8.50
FOCACCIA ROSMARINO white focaccia, salt, rosemary, olive oil	€ 4.00
FOCACCIA LIGURE a shade of tomato passata, fresh cherry tomato, buffalo mozzarella cheese, basil, pesto sauce, olive oil	€ 8.50
FOCACCIA MEDITERRANEA fresh tomato, green salad, tuna fish, corn, stracciatella cheese, salt, olive oil	€ 9.00

DRINKS

DRAUGHT COCA-COLA

Small € 2,50 – Medium € 3.50

CANS Coca-Cola; Fanta; Sprite; Lemon or Peach tea

€ 2.50

MINERAL WATER 0,50 L

€ 1.00

MINERAL WATER 0,75 L

€ 2.00

SPRITZ

€ 4.50

OUR DRAUGHT BEERS

Birrificio Angelo Poretti - 4 Luppoli Lager

A fine lager, generously hopped and full bodied, with an outstanding balance between the fragrance of the malt and the hop aromas. Created by the Master Brewers of the Angelo Poretti brewery.

5.5% alc/vol – contains barley

Small: € 3.00

Medium: € 4.50

Jug 1,5 L: € 15.00



Birrificio Angelo Poretti - 5 Luppoli Bock Chiara

A full-bodied blonde double malt beer with a smooth but well-defined flavour, it has a fruity aroma balanced by a moderate bitterness. Created by the Master Brewers of the Angelo Poretti brewery.

6.5% alc/vol – contains barley

Small: € 3.00

Medium: € 4.50

Jug 1,5 L: € 15.00



Birrificio Angelo Poretti - 6 Luppoli Bock Rossa

A beer with a toasted malt flavour with notes of caramel and liquorice. A powerfully hopped beer, resulting in a full-bodied double malt amber brew with a strong personality. Created by the Master Brewers of the Angelo Poretti brewery.

7.0% alc/vol – contains barley

Small: € 3.00

Medium: € 4.50

Jug 1,5 L: € 15.00



Birra Don Gennaro

Small: € 3,50 - Medium: € 5,00 - Jug 1,5 L: € 15,00

OUR BOTTLED BEERS

Grimbergen Double Ambrée

The blend of malts with different roasting levels gives this top-fermented beer a reddish, almost mahogany colour with an ivory-coloured foam. Its range of aromas include toasted dried fruit with notes of prunes and caramel.

6.5% alc. Vol - contains barley

33 cl : € 4.50



Grimbergen Blanche

A light-coloured beer, naturally cloudy, with a pleasant white foam in true Belgian white beer tradition. Its aromas range from citrus to spicy, with notes of cloves, coriander and bergamot.

6.0% alc. Vol - contains barley and wheat

33 cl : € 4.50



Grimbergen Blonde

A top fermented beer, deep yellow in colour with a thick, white, creamy foam. The excellent quality of the raw materials in this Blonde Ale give it a broad range of aromas, with hints of ripe yellow fruit, spicy notes of cloves and a rich, balanced flavour.

6.7% alc. Vol - contains barley and wheat

33 cl : € 4.50



Feldschlosschen

Produced by the eponymous Swiss brewery in the Carlsberg group, it offers the pleasure of an outstanding taste with an extremely low alcohol content.

0.5% alc. Vol - contains barley

33 cl : € 4.50



BOTTLED WINES

RED WINES

DOLCETTO D'ALBA	€ 14.00
BARBERA	€ 14.00
RUCHÈ	€ 18.00
GRAGNANO	€ 15.00
VINO ROSÈ	€ 16.00

WHITE WINES

FALANGHINA (Feudi di S. Gregorio)	€ 16.00
GRECO DI TUFO (Feudi di S. Gregorio)	€ 20.00
FIANO DI AVELLINO (Feudi di S. Gregorio)	€ 21.00
GERWÜRZTRAMINER	€ 17.00
ROERO ARNEIS	€ 14.00

SMALL BOTTLES - 37,5 Cl

DOLCETTO D'ALBA	€ 10.00
ANTHILIA	€ 10.00

HOUSE WINE

RED: BARBERA DEL MONFERRATO	2,50 il calice - 5,00 ½ Lt - 10,00 1 Lt
WHITE: SOAVE SPUMANTIZZATO	2,50 il calice - 5,00 ½ Lt - 10,00 1 Lt

LIQUORS

ARTESANAL LIQUORS Limoncello, Melanurga (apple liquor), Rucolino di Ischia (arugula liquor), Finocchietto (fennel liquor), Nocino (walnut liquor), Myrtie, Licorice	€ 3.50
SPECIAL LIQUORS (Grappe, Amari)	€ 4.50
EXTRA SPECIAL LIQUORS (Cognac, Brandy, Whisky, Rum, Vodka)	€ 5.50
ESPRESSO	€ 1.50
ESPRESSO WITH ALCOHOL	€ 2.00
CAPPUCCINO	€ 2.00

COVER AND ADDITIONS

ADDITIONS 1€

RAW HAM ADDITION 2€

BUFFALO MOZZARELLA ADDITION 2€

BROCCOLI RABE 2€

COVER CHARGE AND SERVICE 1€

CAKE SERVICE FOR LESS THAN 10 PEOPLE 2€ - MORE THAN 10 PEOPLE 1€



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