



**How it all started...**  
the first restaurant was born in 1972 by Antonio's grandfather in a working-class area in Naples. the passion for pizza has been passed down for three generations, from father to son, to finally boast 5 pizzerie in the Naples region.

**Now today...**

After 5 years working in different countries, including Italy, Morocco, USA, France and England in order to gain more culinary expertise and thanks to my teacher, my father Raffaele Pellone, I've finally decided to open the first Pellone's pizzeria outside Naples.

**our mission...**

simply share with all of our customers the love for pizza.



xoxo

**starters**

- basket bread 2.5€**  
olives (v) 3€  
garlic bread (v) 5€
- garlic bread with cheese (v) 6€**
- bruschette (v) 6€**  
toasted homemade bread topped with fresh datterino tomatoes, fresh basil & evo oil
- focaccia parma ham & straciatella 8.5€**  
focaccia with straciatella cheese & parma ham aged 24 months
- 3 montanare classiche 7€**  
Neapolitan fried dough filled with tomato sauce & parmesan cheese
- Le mortadelline 8.5€**  
Neapolitan fried dough filled with bronte's pistachio pesto & mortadella igp from Bologna
- crocchè (v) 3.5€**  
fried potato croquette with mozzarella cheese and parsley
- frittatina 4€**  
Little fritter with bucatini style pasta from Gragnano, béchamel sauce, peas & Italian beef mince
- polpette 7.5€**  
beef meatballs in a tomato sauce with parmesan cheese
- parmigiana al forno 8.5€**  
oven baked aubergines filled with mozzarella cheese, tomato sauce, reggiano parmesan, fresh basil & evo oil
- mozzarella di bufala 6€**  
served with fresh tomatoes, rocket evo oil and black pepper
- burrata 7€**  
soft southern Italian cheese served with red datterino tomatoes, rocket, pistachio and evo oil
- truffle burrata 8€**  
soft southern Italian cheese served with rocket, walnut and evo oil
- ARANCINO 4€**  
deep fried rice ball mixed with tomato sauce, cured ham and mozzarella cheese

**salads**

- rocket salad (v) 5.5€**  
rocket, red datterino tomatoes, parmesan shavings, black olives and evo oil

**dips**

- basil pesto (v) 3€**  
homemade fresh basil pesto made with garlic, parmesan, basil and evo oil
- pistachio pesto (v) 3€**  
homemade fresh pesto made with pistachio nuts, garlic, parmesan, basil and evo oil
- peperoncino calabrese (v, vg) 3€**  
typical Italian hot pepper sauce
- tomato sauce (v, vg) 3€**

**PIZZE**

**pizze classic**

- marinara (v) 8.5€**  
tomato sauce, oregano, garlic, fresh basil / evo oil
- margherita 10€ (v)**  
tomato sauce, fior di latte cheese, fresh basil, evo oil
- bufalina (v) 12.5€**  
tomato sauce, buffalo mozzarella cheese, fresh basil, evo oil
- diavola 12.5€**  
tomato sauce, fior di latte cheese, spicy salami, fresh basil, evo oil
- capricciosa 13.5€**  
tomato sauce, fior di latte cheese, ham, artichokes, mushrooms, black olives, fresh basil, evo oil
- calzone al forno 13€**  
folded pizza with buffalo ricotta cheese, fior di latte cheese, Neapolitan salami, tomato sauce, black pepper, fresh basil & evo oil
- calzone fritto 13.5€**  
folded fried pizza with buffalo ricotta cheese, fior di latte cheese, Neapolitan salami & black pepper
- saliscia e friarielli 14.5€**  
smoked provola cheese from Agerola, Italian sausage, Neapolitan broccoli and evo oil
- vegetariana (v) 13€**  
tomato sauce, fior di latte cheese, fried aubergine, mix pepper, mushrooms, fresh basil & evo oil
- napoletana 13€**  
tomato sauce, fior di latte cheese, anchovies, black olives, capers, oregano, fresh basil & evo oil
- La calabrese. 14.5€**  
tomato sauce, fior di latte cheese, nduja, meatballs, fresh basil, evo oil.
- kid's margherita 6€**

**pizze gourmet**

- pesto di pistachio e mortadella 15€**  
fior di latte cheese, pistachio pesto, mortadella igp from Bologna, fresh basil and evo oil
- gorgonzola speck e noci 14.5€**  
fior di latte cheese, gorgonzola cheese, speck, walnuts, fresh basil and evo oil
- burratina (v) 15€**  
red datterino tomatoes from Vesuvio, fior di latte cheese, burrata cheese from Puglia, basil pesto, fresh basil, evo oil
- straciatella (v) 14€**  
fior di latte cheese, straciatella cheese, sun-dried tomatoes, almond flakes, fresh basil and evo oil
- totò 15€**  
fior di latte cheese, yellow datterino tomatoes, Italian sausage, provolone cheese, fresh basil and evo oil
- cuore di mamma 15€**  
folded pizza with fior di latte cheese, parma ham 24 months, rocket, red datterino tomatoes from Vesuvio, parmesan cheese and evo oil
- La enzuccio 14.5€**  
tomato sauce, smoked provola cheese from Agerola, red onions, Italian sausage, peperoncino calabrese, fresh basil & evo oil
- La tartufata 15.5€**  
fior di latte cheese, yellow datterino tomatoes, pancetta tea, rocket, truffle straciatella cheese, fresh basil and evo oil
- La tonnata 14.5€**  
red & yellow datterino tomatoes, cetara's tuna, black olives, fior di latte cheese, red onions, fresh basil & evo oil
- L'AMATRICIANA 16€**  
fior di latte cheese, red pacchettella del piennolo tomatoes, guanciale (Italian pork cheek), pecorino grated cheese, black pepper, fresh basil and evo oil
- VEGAN PIZZA - create your own 14€**  
create your own tailor-made vegan pizza: choose max 3 toppings among the 'extra topping' list below
- special pizza 16€**  
please ask any member of our staff for more details

**extra toppings**

- garlic, basil - 0.50€
- black olives, mushrooms, capers, rocket salad, mix pepper, tomato sauce, red onions, aubergine, mozzarella cheese, grand padano cheese, fresh chilli, walnuts, peperoncino calabrese, almond flakes - 1€
- red datterino tomatoes, pecorino grated cheese - 1.5€
- caramelised red onions - 2€
- artichokes, cured ham, spicy salami, Neapolitan salami, anchovies, buffalo ricotta cheese, gorgonzola cheese, yellow tomatoes, provola cheese, provolone cheese, sun-dried tomato, basil pesto, pistachio pesto, speck, mortadella, 'nduja, pancetta, Italian sausage, cetara's tuna, beef meatballs, guanciale (Italian pork cheek) - 3€
- buffalo mozzarella, burrata, straciatella, friarielli, parma ham aged 24 mths - 4€
- truffle burrata - 5€

**dolci**

- tiramisu 5€**  
home made cream with mascarpone cheese, savoiardi biscuits soaked in a coffee
- dolce del giorno 6€**
- rum babà 6€**
- CANNOLO siciliano 6€**  
typical Sicilian dessert consisting in a crisp pastry tube filled with sweetened ricotta and dark chocolate chip garnish.

**drinks**

**beer**

- Nastro azzurro 4.5€
- Moretti 4.5€

**soft drinks**

- coke, coke o, fanta orange, sprite (glass bottle) 3.5€
- still water
- 500 ml (glass bottle) 3€
- sparkling water
- 500 ml (glass bottle) 3€
- Chinotto Lurisia 4.5€
- GAZZOSA Limonata Lurisia 4.5€
- fresh orange juice, fresh apple juice 2.5€

**cocktails**

- aperol spritz 9€  
(aperol, prosecco & soda water)
- campari spritz 9€  
(campari, prosecco & soda water)
- negroni 10€  
(campari, vermouth rosso, London dry gin)
- gin & tonic 9€
- bellini 8€  
(peach purée & prosecco)

**caffè**

- espresso 2€ - double espresso 2.4€
- cappuccino 2.7€
- americano 2.7€
- Affogato 6€

**amari e Liquori**

- amaro del capo 5€
- Montenegro 5€
- Jägermeister 5€
- Limoncello 5€
- grappa di falanghina 7€
- amaretto di Saronno 5€
- sambuca 5€
- sambuca nera 5€
- frangelico 5€
- tanqueray gin 5.00€ + tonic 2.5€
- absolute vodka 5.00€ + tonic 2.5€
- famous grouse scotch 5€

please note:  
a 10% service charge  
will be added to your bill