IL BASILICO

PIZZERIA NAPOLETANA
MEDITERRANEAN FOOD AND GRILL

STARTERS

from vegetables garden

CRUDO & BUFALA 11 €
Bufala mozzarella accompanied by Italian ham.
Aglianico IGP

MELANZANE ALLA PARMIGIANA 9 €
Parmigiana of eggplants made in the traditional Neapolitan way. Eggplant, mozzarella, tomato sauce, grana cheese and basil.
Aglianico DOP

LA BURRATINA 10 €
Burrata made with Upper Sannio milk. Accompanied by toasted bread and tomatoes.
Falanghina DOP

'A BRUSCHETTA CLASSICA 6,5 €
Homemade toasted bread flavored with extra virgin olive oil and tomatoes.
- with anchovies from Cetara 9 €
Falanghina IGP

from sea

IMPEPATA DI COZZE 14 €
Mussels, parsley, extra virgin olive oil, black pepper and toasted bread.
Colle di Tilio

MARE NOSTRUM 15 €
Sea salad composed of octopus*, clams, mussels, and shrimps*, vegetables and extra virgin olive oil.
Pigato Ponente Ligure

U'PURP' 16 €
Roasted octopus* served with courgettes and olives.
Pietralata

FRIED

O CUOPPO MISTO 'E MARE 18,5 €
Mixed fried fish, shellfish and vegetables: shrimps*, squid* and cod.
Quid Falanghina Brut

O CUOPPO 'E TERRA 10,5 €
Traditional Neapolitan mixed fried foods: zeppoline, potato croquettes*, arancini* of rice, polpetta* of eggplant, pasta omelette*.
Birra Kolsch

MONTANARE DI BENEVENTO 7 €
Pieces of fried pizza with tomato sauce, grana padano cheese and basilic.
Quid Falanghina Brut

BUFALA MOZZARELLA

MOZZARELLONE 12,5 €
Bufala mozzarella (250g) served on a bed of plum tomatoes, salad rocket, toasted bread and extra virginolive oil.
Falanghina IGP

PASTA

NERANO 13 €
Typical dish of Amalfi Coast. Zucchini, caciocavallo cheese basil, garlic, extra virgin olive oil and black pepper.
Aglianico DOP

LA CARBONARA 13,5 €
Bucatini pasta flavored, with cheek lard, pecorino cheese, egg, salt and pepper.
Nero d'Avola IGT

MAIORI 16 €
Homemade pasta seasoned with tomatoes, parsley, garlic, squid*, shrimps*, mussels, clams and extra virgin olive oil.
Colle di Tilio

SORRENTINA 13,5 €
Typical dish of Amalfi Coast. Gnocchi pasta flavored with tomatoes and bufala mozzarella.
Aglianico DOP

BREZZA DI MARE 15 €
Classical Neapolitan spaghetti with clams, garlic, extra virgin olive oil, chili pepper and black pepper. Served in foil.
Pietralata

PESTO ALLA GENOVESE 12 €
The Liguria tradition. basil, garlic, pine nuts, extra virgin olive oil and parmesan cheese.
Vermentino Ponente Ligure

'O SCARPARIELLO 11 €
Simple but tasty. Tomatoes, grana cheese, pecorino cheese chili pepper, garlic, extra virgin olive oil, basil and parsley.
Aglianico DOP

SIDE DISHES

STICK STYLE FRENCH FRIES* 6 €
DIPPERS STYLE FRENCH FRIES* 6,5 €
MIX OF GRILLED VEGETABLES 6 €
ZUCHINIS "SCAPECE" STYLE 6 €
EGGPLANT "FUNGHETTO" STYLE 6 €

BABY MENU 10 €

For 0-10 years children

Pasta tomatoes sauce
Chicken cutlet (one dish)
Stick* French fries

SECOND COURSE

from vegetables garden

LA TAGLIATA 21,5 €
200g veal loin with flakes of caciocavallo cheese, tomatoes, rocket salad and Dippers* style French fries.
Arces

HAMBURGER SANNITA 16,5 €
Hamburger* of Fassona meat with tomatoes, fresh salad, smoked ham and provola cheese. Served with Dippers* style french fries.
Arces

HAMBURGER CLASSICO 15 €
Hamburger* (200g) served with homemade toasted bread, tomatoes and fresh salad. Stick* French Fries.
Chianti DOCG

CHICKEN BURGER 12 €
Chicken sandwich with fresh salad and tartara saouce. Served with Stick* style French fries.
Aglianico DOP

LA SALSICCIA ROSSA CON FRIARIELLI 14 €
Red sausage with Neapolitan-style broccoli.
Aglianico DOP

E PURPETT CO RAGU' 13 €
Beef meatballs with meat souce.
Arces

from sea

GRIGLIA DI MARE 21 €
Grilled prawns*, squid* and swordfish*.
Adria

SCIUVECHI 20 €
Medallion of swordfish (about 200g) seasoned with tomatoes, olive, capers, pine nuts and extra virgin olive oil.
Pietralata

MOSCARDINI ALLA LUCIANA 14 €
Baby octopus * topped with cherry tomatoes, black olives and parsley.
Colle di Tilio

SALADS

MEDITERRANEA 5,5 €
Green salad with tomatoes

CAMPANA 9,5 €
Tomatoes, bufala mozzarella, tuna, olives and lettuce.

PIZZA

BUFALELLA 10 €
Tomatoes, bufala mozzarella, extra virgin olive oil and basil.

IL BASILICO 11 €
Fresh tomatoes, bufala mozzarella extra virgin olive oil and basil.

REGINA MARGHERITA DOP 10 €
Fresch tomatoes "Piennolo del Vesuvio", mozzarella, extra virgin olive oil and basil.

'A MEZA LUNA 12 €
Half pizza with ricotta cheese, mozzarella, backed ham, extra virgin olive oil, basil and half "margherita".

MARGHERITA 7,5 €
Tomatoes, mozzarella, extra virgin olive oil and basil.

'A FRESCHEZZ 13 €
Fresh tomatoes, bufala mozzarella, ham, grana cheese, extra virgin olive oil and basil. All after cooking.

DUE GOLFI 11,5 €
Pesto, mozzarella, fresh tomatoes, grana cheese, extra virgin olive oil and basil.

CORNICIONE RICCO 12 €
Smoked provola cheese, fresh tomato "Piennolo del Vesuvio", ricotta cheese in the pizza cornice.

VESUVIO DOP 12 €
Fresch tomatoes "Piennolo del Vesuvio", bufala mozzarella extra virgin olive oil and basil.

'U FRIARIELL 11 €
Smoked provola cheese, rabe, fresh sausage and extra virgin olive oil.

GUSTOSA 10,5 €
Mozzarella, smoked provola cheese, caciocavallo chees, gorgonzola cheese, extra virgin olive oil and basil.

'U MBUTTUNAT AL FORNO 12 €
Calzone with tomatoes, salami, ricotta cheese, mozzarella, extra virgin olive oil and basil.

'U MBUTTUNAT CON SCAROLA 11 €
Calzone with escarole, capers, anchovies from Cetara olives, smoked provola cheese extra virgin oil, garlic chily pepper and basil.

BRONTE 11,5 €
Mozzarella, Bologna ham, pistachio nut cream, extra virgin olive oil and basil.

QUATTRO PROVINCE 11 €
Tomatoes, mozzarella, artichokes, black olives, champignon mushrooms, salami, baked ham, extra virgin olive oil and basil.

'A PEPICELLA 10 €
Tomatoes, mozzarella, spicy salami, chilli, extra virgin olive oil and basil.

'A ZINGARA 12,5 €
Fresh tomatoes, mozzarella, ham, rochet salad, grana cheese, extra virgin olive oil and basil.

NAPOLI 11,5 €
Mozzarella, tomatoes, anchovies from Cetara and extra virgin olive oil and basil.

MARINARA 6,5 €
Tomatoes, garlic, oregano, extra virgin olive oil and basil.

LEGGERA 9 €
Mozzarella, grilled vegetables, extra virgin olive oil and basil.

MARECHIARO 13,5 €
Tomatoes, sea food, extra virgin olive oil and basil.

BURRATOSA 11,5 €
Fresh tomatoes, burrata cheese, extra virgin olive oil and basil.

STRACCIATELLA 13 €
Stracciatella of burrata, mozzarella,italian raw ham, organic fig jam,extra virgin olive oil and basil.

AMERICANA 9,5 €
Tomato, mozzarella, stick French fries, extra virgin olive oil and basil.

DOMENICA 11,5 €
Tomato, mozzarella, meatballs with meat sauce extra virgin olive oil and basil.

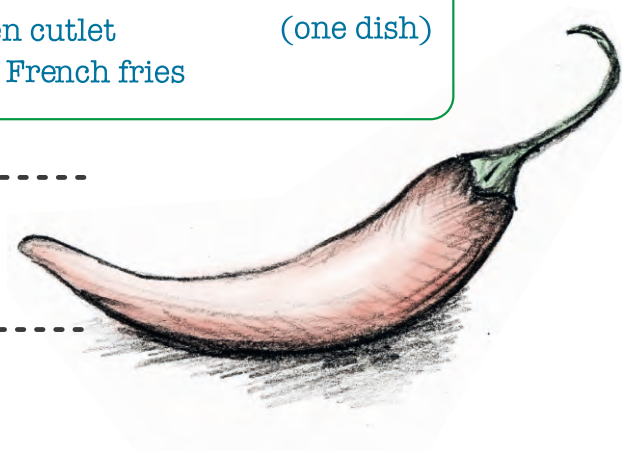
GOLOSA 11 €
Tomato, mozzarella, eggplant parmigiana extra vergin olive oil, basil.

IMBRIANI NON MOLLARE 9,5 €
Tomatoes, mozzarella, tuna and onions, extra virgin olive oil and basil

With wholemeal dough + 2 €

VARIATIONS: from 0,5 to 1 euro.
ABY PIZZA: - 0,5 euro.

COVER AND SERVICE 2€
Luigi Minervini, Sommelier, has taken care of the wine selection and the suggestions made.
*Deep fried product



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LOANO. Corso Roma 218/220 - tel 334.36.27.204

FINALE LIGURE. Via Concezione 57 - tel 0196898023

BEERS on tap

BLONDE SMALL	5 €
BLONDE MEDIUM	6,5 €
RED SMALL	5,5 €
RED MEDIUM	7 €
PANACHE' SMALL	4,5 €
PANACHE' MEDIUM	6 €

in the bottle

BECK'S 0,33 l	4,5 €
ICHNUSA NON FILTRATA 0,33 l Birrificio Ichnusa, Assemini (CA)	5 €
CORONA 0,33 l	4,5 €

Crafts

KOLSCH (blonde) 0,75 l Birrificio Saint John, Faicchio (BN)	12 €
WEISS (blonde) 0,75 l Birrificio Saint John, Faicchio (BN)	12 €
MARZEN (red), 0,75 l Birrificio Saint John, Faicchio (BN)	12 €
A BIONDELLA (blonde), 0,33 l Birrificio Riviera, birra Ligure artigianale	5,5 €
A RUSSA (red), 0,33 l Birrificio Riviera, birra Ligure artigianale	5,5 €

COFFEES

COFFEE FROM CAMPANIA	1,5 €
DECAF	2 €
CAPPUCCINO	2,5 €

GRAPPE E AMARI

AMARI E GRAPPE (glass)	4 €

Specialities

CEDRINO (glass) Lemon verbena liquor, Az. Melchiore, Cervinara (AV)	4,5 €
AMARO VESUVIANO (glass) Citrus Fruits liquor, Masseria Orlando, Terzigno (NA)	4,5 €
LIMONCELLO DEL VESUVIO (glass) With untreated Vesuvian lemons, Masseria Orlando, Terzigno (NA)	4,5 €

PIZZA

The real queen of Napels. Kneaded with carefully selected flour, which has leavened for at least 24 hours and is baked at a temperature of over 400 degrees in an typical traditional Neapolitan oven

PASTA

We are pleased to offer our guests pasta from Campania, one of the very few places where pasta is still made in a traditional way. Completely in line with our philosophy, Campania pasta applies the same values of supremacy of taste and quality

BUFALA MOZZARELLA CHEESE

We are pleased to offer our guests Mozzarella di Bufala Campana DOP from Paestum.
For us this is an important product which evidences the good taste from the Campania region.

FIOR DI LATTE CHEESE

We offer our guests only fior di latte cheese produced by selectioned. Benevento companies, with milk coming from Alto Sannio.

PIZZA AND WINE, A MEDITERRANEAN CHOICE
by Luigi Minervini

Maybe you never thought of it or maybe not that often, but a marriage between pizza and wine can create a sublime mixture of taste and flavours. Underlining the variety of a mediterranean get together.
Choosing between with tomatoes or without, mozzarella or mozzarella di bufala, blue cheese or goat cheese, charcuterie, meat or vegetables: all these characteristics require a precise choice in wine to pair up with your food.
However, you do not have to think about it, we already took care of it.
The classic Margherita pizza matches perfectly with a discretely sour white or rose wine, that has a proper fruitiness, either sparkling or still.
A Fiano, Falanghina or a sparkling chardonnay will suits marvelously.
If your choice falls on a pizza with an abundance of cheese, like the pizza with mozzarella di bufala or the pizza Quattro Formaggi (four cheeses), pick the Greco di Tufo or the Fiano to complete your eating experience.
Don't turn your nose up at the ton-sur-ton and be bold, pair a red Aglianico up with a pizza Margherita with mozzarella di bufala, creating an all Campania combination.
If you choose a pizza with a blue cheese topping, like gorgonzola for instance, you can enjoy a rose wine o a red medium-bodied wine.
Red wine to accompany your pizza? Of course! Try one of the red wine-paring we put together for you.
And if it wasn't enough already, some of the specifics of wine make it not only a tasty companion of your pizza but also a digestive.
So, let yourself be tempted.

Luigi Minervini, Sommelier

APPETIZER

SPRITZ	8 €

SPARKLING WINES

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT Ville D'Arfanta	22 €

WHITE WINES

VERMENTINO PONENTE LIGURE DOC Pegaso	24 €
PIGATO PONENTE LIGURE DOC Perseo	24 €

RED WINES

CHIANTI DOCG Casa Antica	18 €
NERO D'AVOLA IGT Terra Moresca	21 €

GLASS OF WINE

FALANGHINA IGP.	4,5 €
AGLIANICO IGP.	4,5 €
SPUMANTE FALANGHINA BRUT Quid, La Guardiense	5,5 €

WINES ON TAP

SPARKLING WINE ROSE', Restino	
SPARKLING WINE WHITE, Restino	
0,25 l	3,5 €
0,5 l	7 €
1 l	14€

WATER

ACQUA ALISEA 0,5 l Glass	2 €

SOFT DRINKS

COCA COLA 0,33 l Glass	4 €
COCA COLA ZERO 0,33 l Glass	4 €
SPRITE, FANTA 0,33 l Can	3,5€
ESTATHE' PEACH, LEMON 0,33 l Can	3,5 €
CHINOTTO LURISIA 0,275 l Glass	4 €

IL BASILICO
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MEDITERRANEAN FOOD AND GRILL

SANNIO WINES

SANNIO FALANGHINA
EUROPEAN WINE CITY
2019

SPARKLING WINES

SPUMANTE FALANGHINA BRUT Quid, La Guardiense	21 €
SPUMANTE FALANGHINA ROSATO Quid, La Guardiense	21 €

WHITE WINES

FALANGHINA DOP Janare, La Guardiense	21 €
COLLE DI TILIO Fiano DOP, La Guardiense	22 €
PIETRALATA Greco DOP, La Guardiense	22 €
ADRIA Falanghina del taburno DOP, Torre dei Chiusi	24 €
FALANGHINA IGP 0,25 l La Guardiense	8,5 €
FALANGHINA IGP Torre dei Chiusi	17 €

RED WINES

AGLIANICO DOP Janare, La Guardiense	21 €
AGLIANICO IGP Torre dei Chiusi	17 €
ARCES Aglianico del Taburno DOCG, Torre dei Chiusi	24 €
AGLIANICO IGP 0,25 l La Guardiense	8,5 €

Attenzione alcuni dei piatti e degli alimenti serviti in questo locale potrebbero contenere sostanze che provocano allergie e/o intolleranze:
1. Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne:
a) sciroppi di glucosio a base di grano, incluso destrosio [1];
b) maltodestrine a base di grano [1];
c) sciroppi di glucosio a base di orzo;
d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
2. Crostacei e prodotti a base di crostacei.
3. Uova e prodotti a base di uova.
4. Pesce e prodotti a base di pesce, tranne:
a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi;
b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5. Arachidi e prodotti a base di arachidi.
6. Soia e prodotti a base di soia, tranne:
a) olio e grasso di soia raffinato [1];
b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7. Latte e prodotti a base di latte (incluso lattosio), tranne:
a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;
b) lattiolo.
8. Frutta a guscio, vale a dire: mandorle (Amygdalus communis L.), nocciole (Corylus avellana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan (Carya illinoinensis (Wangenh.) K. Koch), noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
9. Sedano e prodotti a base di sedano.
10. Senape e prodotti a base di senape.
11. Semi di sesamo e prodotti a base di semi di sesamo.
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO 2 totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
13. Lupini e prodotti a base di lupini.
14. Molluschi e prodotti a base di molluschi.

[1] E i prodotti derivati, nella misura in cui la trasformazione che hanno subito non è suscettibile di elevare il livello di allergenicità valutato dall'Autorità per il prodotto di base da cui sono derivati.