

LOVE IS SHARING

From the fragrant dough to the wholesome toppings, every pizza is an invitation to come together.

At Sapori Sociali, pizza is more than just food – it's a shared experience. Made with carefully selected

ingredients and authentic flavors, it blends tradition with a modern twist.

Choose your favorite and share the joy of good food!

Starters

Frittatina

Classic

Frittatina

Sausage and Broccoli Rabe

Frittatina

“Nerano” Style (with Zucchini and Cheese)

Frittatina

Cacio e Pepe (Pecorino Cheese and Black Pepper)

Croquette

Classic Potato Croquette

Mozzarella in Carrozza

(Fried Mozzarella Sandwich)

French Fries

Le margherite

Popolare

Tomato, Fior di Latte, Basil, Extra Virgin Olive Oil

San Marzano

San Marzano Tomato, Fior di Latte, Basil, Extra Virgin Olive Oil

Regina Vesuviana

Piennolo del Vesuvio Cherry Tomatoes, Buffalo Mozzarella, Basil Sauce, Extra Virgin Olive Oil

The classics

Marinara

Tomato, Oregano, Garlic Oil, Extra Virgin Olive Oil

Napoletana

Cooked Tomato Sauce, Salted Anchovies, Oregano, Capers and Black Olive Powder, Garlic Cream, Extra Virgin Olive Oil

Quattro formaggi

Buffalo Blue Cheese Fondue, Fresh Provolone, Parmesan Chips, Fontina Fondue, Toasted Walnuts, Pear Chutney, Extra Virgin Olive Oil

Provola e Pepe

Smoked Provola Cheese, Black Pepper, and Extra Virgin Olive Oil

Capricciosa

San Marzano Tomato, Aged Salami, Sous-vide Champignons, Giglio Cooked Ham, Fior di Latte, Olive Powder, Homemade Marinated Artichokes, Extra Virgin Olive Oil

Bianca al Cotto (Stesa nel Mais)

Fior di Latte, Burrata, Giglio Cooked Ham, Basil Sauce, Extra Virgin Olive Oil

Scarpariello ai 3 Pomodori

Cooked Tomato Sauce, Semi-Dried Cherry Tomatoes, Cheese Blend, Oregano, Garlic Oil, Tomato Powder

Scarola

Sautéed Escarole, Anchovies, Black Olive Powder, Fior di Latte, Semi-Dried Cherry Tomatoes, Garlic Oil, Caper Powder

Le sociali

Zucca & Pancetta

Pumpkin Cream, Mustard-Marinated Porcini Mushrooms, Fior di Latte, Cured Pork Belly, Toasted Pumpkin Seeds, Extra Virgin Olive Oil

Carbonara

"Carbo Mix" Sauce, Fior di Latte, Crispy Guanciale, Blend of Pecorino and Parmesan, Crispy Onion, Extra Virgin Olive Oil

Vesuviana Sociale

Piennolo del Vesuvio Cherry Tomatoes, Buffalo Mozzarella, Salted Anchovies, Wild Vesuvian Oregano, Olive Powder, Parsley & Lime Mayo, Caper Powder, Extra Virgin Olive Oil

Pepperoni American Style

Tomato-Pepperoni Sauce, Fior di Latte, Cheese Blend, Aged Sausage, Honey & Beer Reduction, Chili Pepper

Salsiccia & Friarielli

Fior di Latte, Sautéed Turnip Greens, Wine-Marinated Fresh Sausage, Black Olive Powder, Sweet Pepper Mayo

Veggy

Chickpea Hummus, Mixed Greens, Swiss Chard, Seed Mix, Turmeric Vegan Mayo

Pork-Up

Fior di Latte, Roasted Potatoes, Ground Black Pepper, Porchetta, Fontina Fondue, Crispy Onion

Lardiata

Fior di Latte, Cooked Tomato Cream, Soffritto (Celery, Carrots, Onion), Cheese Blend

È Per Mio Figlio

Würstel, Fior di Latte, Potato Chips, Black Pepper & Lemon Zest

Steam-Baked Specials

Padellino Cilentano

Cooked Tomato Sauce, Goat Cacioricotta, Tomato Powder, Garlic Oil, Basil Sauce

Padellino Burrata e Crudo

Yellow Datterino Tomatoes, 23-Month Parma Cured Ham, Lemon Gel, Basil Sauce, Extra Virgin Olive Oil

Mega Bun

Beef Carpaccio, Mixed Greens, Salsa Verde, Semi-Dried Cherry Tomatoes, BBQ Sauce, Extra Virgin Olive Oil

Moris (Pistachio Dough)

Mortadella IGP from Bologna, Mustard, Classic Mayo, Lemon Gel

I ripieni

Tronchetto Classico

Smoked Provola, Fior di Latte, Cured Ham, Parmesan Shavings, Extra Virgin Olive Oil

Calzone Classico

Sautéed Escarole, Fior di Latte, Olive Powder, Caper Powder, Extra Virgin Olive Oil

Racchetta

Provola, Peeled Tomato, Fior di Latte, Cured Ham, Parmesan Shavings, Mixed Greens, Extra Virgin Olive Oil

DULCIS IN FUNDO: THE SWEETEST MOMENT

Desserts

Cake of the Day

Mini Desserts

Single-serving indulgences

Soft Drinks & Beverages

Still / Sparkling Water (Small) – €1.50

Coca-Cola / Coca-Cola Zero (33cl) – €3.50

Fanta / Sprite (33cl) – €3.50

Estathé Peach / Lemon – €3.50

Estathé Zero Peach / Lemon – €3.50

Schweppes Lemon / Tonic / Orange – €3.50

Cedrata Tassoni – €3.50

Chinotto – €3.50

Red Bull – €3.50

Crodino – €3.50

Campari soda - €3.50

Liqueurs & Digestifs

Limoncello

Amaro del Capo

Jefferson

Unicum

Liquorice Liqueur

Amaro Amara

Amaro Formidabile

Passito

White Grappa

Aged Grappa (Barricata)

Wine and beer list

Sparkling Wines

Prosecco Doc Naonis

Pietra Fumante Casa Setaro

Cremant De Limoux Rose

Franciacorta Ca Del Bosco

Champagne Bollinger

White Wines

Falanghina Virgo IGP

Fiano Virgo IGP

Greco Di Tufo Virgo

Gewurstraminer E. Walch

Chardonnay Jermann

Ribolla Gialla Jermann Vinnæ

Ceretto Blangè

Rosé Wines

Vetere Rosati

Red wines

Aglianico Cantine Federiciane

Gragnano Ottouve Martusciello

Talo' Primitivo

Sedara Donnafugata

Piediroso Cantine Federiciane

Morellino Di Scanzano Barbi

Chianti Classico 2019 Frescobaldi

Beers

Messina Cristalli Di Sale 0,4

Messina Cristalli Di Sale 0,2

Ichnusa Anima Sarda 0,4

Ichnusa Anima Sarda 0,2

Rossa Doppio Malto Moretti 0,4

Rossa Doppio Malto Moretti 0,2

Corona 0,33 In Bottiglia

Daura Damm Gluten Free

Schneider Weisse Original 5,4°

Moretti Filtrata A Freddo 4,3°

Slalom Strong Lager 9°

Wines by the Glass – €7