



ANTICHI SAPORI

THE ART OF TRUE NEAPOLITAN PIZZA

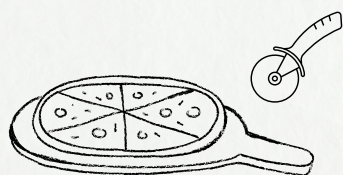


**SINCE 2017, THE ART OF THE NEAPOLITAN PIZZAIOLO HAS BEEN
RECOGNIZED BY UNESCO AS AN INTANGIBLE CULTURAL HERITAGE OF
HUMANITY.**

ORIGINS OF OUR INGREDIENTS

FIOR DI LATTE FROM CAMPANIA

An essential excellence from Campania that gives authentic flavor to real Neapolitan pizza.



BUFFALO MILK MOZZARELLA

Produced in the Scacco family dairy, pioneers in buffalo farming in the Piove di Sacco area (PD). The love for their animals gives us a milk of exceptional quality.



OUR DOUGH

Long-fermented dough using premium flours, respecting the Campanian tradition.

For allergen information, please ask the staff.



APPETIZERS

FRIED DOUGH WITH CURED HAM

€ 9,00

Served with our lightly spicy tomato sauce.

ORO DI NAPOLI

€ 7,00

Fried mini calzone with Fior di Latte, smoked Provola, buffalo Ricotta, Grana Padano PDO, basil, and spicy salami (or cooked ham). Served with spicy tomato sauce.

FRIED BITES

€ 5,00

Fried dough with spicy tomato sauce.

FRENCH FRIES

€ 5,50

DIPPERS FRIES

€ 6,00

CHICKEN NUGGETS

€ 5,00

SPEEDY BANDIDOS

€ 7,50

MOZZARELLA STICKS

€ 7,00

Oro di napoli

Fried Dough



TASTING MENU

€ 19,00*

OUR JOURNEY

A journey through Mediterranean flavors: from the classic Verace to the Oro di Napoli (street-style fried pizza), Salsiccia e Friarielli and our signature Sfilatino.

1. Verace with Lardo di Colonnata



2. Sfilatino



+

3. Oro di Napoli



4. Salsiccia e friarielli



Includes dessert pizza or lemon sorbet. (Drinks not included)

*per person, min. 3 guests

TRADITIONAL PIZZAS

MARGHERITA

€ 7,00

San Marzano DOP tomato sauce, Fior di Latte, fresh basil, Grana Padano PDO, EVO oil.

LA MARINARA

€ 6,50

EVO oil, garlic, San Marzano DOP tomatoes, cherry tomatoes, basil.

LA VERACE (AUTHENTIC NEAPOLITAN PIZZA)

€ 10,00

With STG-certified ingredients, long-fermented dough, San Marzano DOP tomatoes, Fior di Latte, Buffalo Mozzarella DOP, Grana Padano PDO, basil, EVO oil.

VERACE WITH LARDO DI COLONNATA

€ 12,00

Like the Verace but with Lardo di Colonnata IGP on the ledge.

CAPRESE

€ 11,00

Like the Verace but with cherry tomatoes.

SICILIANA

€ 12,00

Like the Verace but with anchovies, black olives, capers.

FRIARIELLI

€ 11,00

Friarielli (sautéed turnip greens finished with balsamic vinegar), buffalo sausage, smoked Provola.

FRIED CALZONE

€ 12,50

buffalo Ricotta, Fior di Latte, spicy salami, basil.

FRIED MONTANARA

€ 9,50

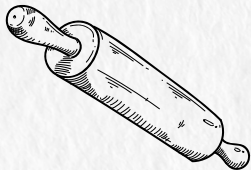
San Marzano DOP, smoked Provola, Grana, basil.

COVER

Add-ons

€ 2,50

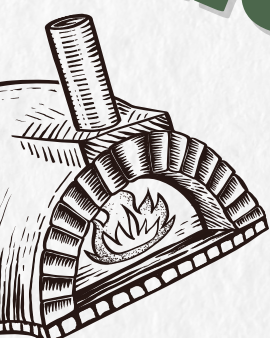
from 0,50 cent to 2,50 euro



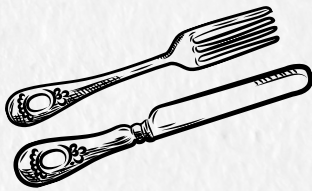
TRADITIONAL PIZZAS



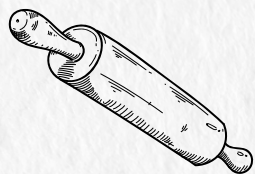
LA VERACE



HOW CAN YOU RESIST?



With STG-certified ingredients, long-fermented dough, San Marzano DOP tomatoes, Fior di Latte, Buffalo Mozzarella DOP, Grana Padano PDO, basil, EVO oil.



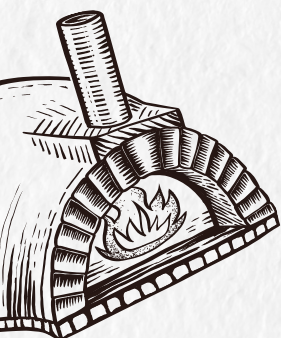
PIZZE TRADIZIONALI



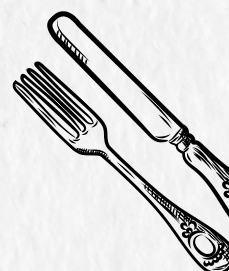
FRIARIELLI



ARE YOU STILL RESISTING?



with friarielli (sautéed turnip greens finished with balsamic vinegar), buffalo sausage, smoked Provola.



SEASONAL PIZZAS – WINTER



TARDIVA

Fior di latte mozzarella
Gorgonzola
Treviso radicchio
South Tyrol Speck IGP
Walnuts
Balsamic vinegar glaze
€ 14,00



ORTO INVERNALE

Leek cream
Fior di latte mozzarella
Friarielli (sautéed turnip greens finished with
balsamic vinegar)
Caramelized Tropea onion
Pecorino Romano DOP fondue
Mixed berries sauce
€ 13,00



***NOTE: NO MODIFICATIONS TO THE INGREDIENTS ARE ALLOWED ON THE SEASONAL PIZZA.**

SEASONAL PIZZAS – WINTER

CORNICIONE INVERNALE



Provola-stuffed crust

Lightly spicy San Marzano DOP tomato sauce

Fresh basil

A pinch of Grana Padano DOP

Homemade fried meatballs

Buffalo ricotta cream

€ 15,00



SOTTOZERO

Fior di latte mozzarella

Roasted potatoes

Lardo di Colonnata IGP

Caramelized onion with mixed berries

Olive powder

€ 14,00



***NOTE: NO MODIFICATIONS TO THE INGREDIENTS ARE ALLOWED ON THE SEASONAL PIZZA.**

SPECIAL PIZZAS



ANTICHI SAPORI

SPORKA

MOZZARELLA FIOR DI LATTE, PORCHETTA, PATATE AL FORNO, FONDUTA DI PECORINO ROMANO DOP E SALSA ORO (SALSA HOMEMADE A BASE DI SENAPE AL MIELE).

SAPORI ANTICHI

€ 13,00

Leek cream, Fior di latte mozzarella, brie, buffalo sausage and roasted potatoes



ANTICHI SAPORI

LARDOSA

MOZZARELLA FIOR DI LATTE, GORGONZOLA, LARDO DI COLONNATA IGP, NOCI E MIELE. RICHIEDILA CON L'AGGIUNTA DI LAMELLE DI PERA (+1.00€).

sPORKA

€ 14,00

Fior di Latte mozzarella, Porchetta Trevigiana, baked potatoes, Pecorino Romano PDO fondue, and oro sauce (homemade honey mustard sauce).

PORRETTA

€ 13,00

Leek cream, Fior di latte mozzarella, provola cheese, roasted potatoes, black pepper and crispy speck.



ANTICHI SAPORI

ITALIANA

MOZZARELLA FIOR DI LATTE, POMODORINI FRESCHI, BURRATA, CRUDO E RUCOLA.

LARDOSA

€ 13,00

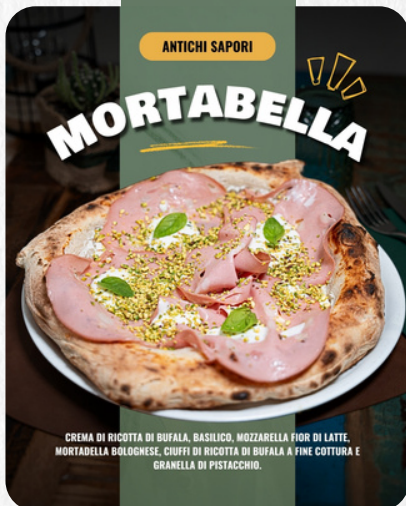
Fior di Latte mozzarella, gorgonzola, Lardo di Colonnata IGP, walnuts, and honey.

Request it with the addition of pear slices (+€1.00).

ITALIANA

€ 12,50

Fior di Latte mozzarella, fresh cherry tomatoes, burrata cheese, prosciutto, and arugula.



SPECIAL PIZZAS

SFILATINO

€ 13,00

Stuffed with Fior di Latte mozzarella, brie, smoked provola (fresh cheese made using traditional smoking methods) and topped with prosciutto, arugula, and flakes of Grana Padano PDO cheese after cooking.

MORTABELLA

€ 14,00

Buffalo ricotta cream, basil, Fior di Latte mozzarella, Bolognese mortadella, dollops of buffalo ricotta added after cooking, and chopped pistachios.

TARTUFELLA

€ 12,50

Leek cream, Fior di Latte mozzarella, buffalo sausage, truffle oil, and caramelized onion.

ORTOLANA

€ 11,00

Mozzarella Fior di Latte, grilled eggplant and zucchini, roasted yellow and red peppers, fresh cherry tomatoes, basil, and flaked Grana Padano DPO cheese.

TONNO E CIPOLLA

€ 10,00

Tomato sauce with peeled San Marzano DPO tomatoes, Fior di Latte mozzarella, basil, caramelized onion, and tuna fillets.

CLASSIC PIZZAS

DIAVOLA

Spicy Salami.

€ 8,50

PATATOSA

with French Fries.

€ 9,00

CAPRICCIOSA

Ham, mushrooms, artichokes

€ 10,00

SALSICCIA

Buffalo sausage

€ 8,50

4 STAGIONI

Ham, mushrooms, artichokes, olives

€ 10,00

4 FORMAGGI

Brie, smoked Scamorza, Gorgonzola, Grana

€ 9,00

CRUDO

Prosciutto Crudo.

€ 9,50

PROSCIUTTO E FUNGHI

Ham & Mushrooms.

€ 9,50

FUNGHI

Mushrooms.

€ 8,50

COTTO

Ham.

€ 8,50

VIENNESE

with Wurstel.

€ 8,50

CALZONE

Ham, mushrooms, artichokes.

€ 10,00

For allergen information, please ask the staff.

COVER

Add-ons

€ 2,50

from 0,50 cent to 2,50 euro

MEAT DISHES

TAGLIATA DI FASSONA PIEMONTESE* AL ROSMARINO

€ 23,00

With roasted potatoes, caramelized onion with mixed berries, rosemary flatbread, and a fennel, orange and olive salad.

TARTARE CLASSICA DI FASSONA PIEMONTESE* TAGLIATA AL COLTELLO AL NATURALE (OLIO, SALE E PEPE)

€ 16,50

With grilled vegetables and rosemary flatbread.

TARTARE INVERNALE DI FASSONA PIEMONTESE TAGLIATA AL COLTELLO AL NATURALE (OLIO, SALE E PEPE)

€ 18,50

With caramelized onion with mixed berries, pecorino fondue, rosemary flatbread, and a warm salad of sautéed leek, Treviso radicchio, and crispy speck.

SPIEDINI DI POLLO

€ 16,00

With rosemary flatbread, friarielli (sautéed turnip greens finished with balsamic vinegar), and a fennel, orange and olive salad.

HAMBURGER DI BOVINO DI FASSONA PIEMONTESE*

€ 13,00

With smoked provola (fresh stretched-curd cheese smoked using a traditional method), fresh cherry tomatoes, salad, caramelized onion, and homemade sauce.

Served with French fries.

COTOLETTA DI MANZOTTA DI FASSONA PIEMONTESE*

€ 14,50

With French fries.

Note: Fassona beef from “Bottega della Piemontese”, a butcher shop offering local, zero-kilometer meat. Farmers for generations, since 2008 they have specialized in raising Piedmontese cattle.

Striploin



Tartare



Hamburger



An illustration of a fishing rod with a line and a fish, rendered in a light blue, semi-transparent style. The fishing rod is curved, and the fish is positioned near the tip of the line. The background is a blurred image of a body of water and a shoreline with trees.

MIXED FRIED SEAFOOD

FRIED SHRIMP AND CALAMARI

€ 16,50



ANTICHI SAPORI

DOLO

SALADS

INSALATA INVERNALE

€ 12,00

Mixed salad, Treviso radicchio, sautéed leek, Pecorino Romano DOP fondue, chicken, and South Tyrol Speck IGP powder.

INSALATA MEDITERRANEA

€ 12,00

Arugula, fennel, oranges, walnuts, olives, Greek feta, Tropea onion, and tuna fillets.

BUFALINA

€ 12,00

Buffalo Mozzarella DOP, Prosciutto Crudo, grilled veggies.

CAPRESE SALAD

€ 10,00

Buffalo Mozzarella DOP, cherry tomatoes, fresh basil, oregano.

SIDE DISHES

GRILLED EGGPLANT & ZUCCHINI

€ 5,50

BROCCOLI RABE

€ 4,50

FRENCH FRIES

€ 5,50

DIPPERS FRIES

€ 6,00

INSALATA MISTA

€ 5,50

Salad, arugula, early radicchio, and cherry tomatoes

KIDS MENU

MINI CHICKEN CUTLET + FRIES

€ 9,00

HOT DOG + FRIES

€ 9,00

DESSERTS

NEAPOLITAN PASTIERA

€ 6,00

NEAPOLITAN BABÀ

€ 5,00

TIRAMISÙ

€ 6,00

DESSERTS OF THE DAY

Tiramisù

Babà



DRINKS

WATER

0.75L Still/Sparkling

€ 3,50

COCA-COLA (DRAFT)

small (0,30 lt) € 3,50

medium (0,50 lt) € 5,00

CANNED/BOTTLED DRINKS

€ 3,50

BEERS

BLONDE LAGER (MENABREA)

small (0,20 lt) € 3,00

medium (0,40 lt) € 5,00

IPA (THERESIANER)

small (0,20 lt) € 3,50

medium (0,40 lt) € 6,00

RED BEER (MENABREA)

small (0,20 lt) € 3,50

medium (0,40 lt) € 6,00

WEIZEN (PAULANER)

small (0,25 lt) € 3,50

medium (0,50 lt) € 6,00

RADLER

small (0,20 lt) € 3,50

medium (0,40 lt) € 5,50

WIT BEER (THERESIANER)

small (0,20 lt) € 3,50

medium (0,40 lt) € 6,00

NON-ALCOHOLIC BEER (BOTTLE)

€ 4,00



WINE LIST

White, Red, Dessert Wines & Prosecco
Full list available upon request.

Glass from €3.00

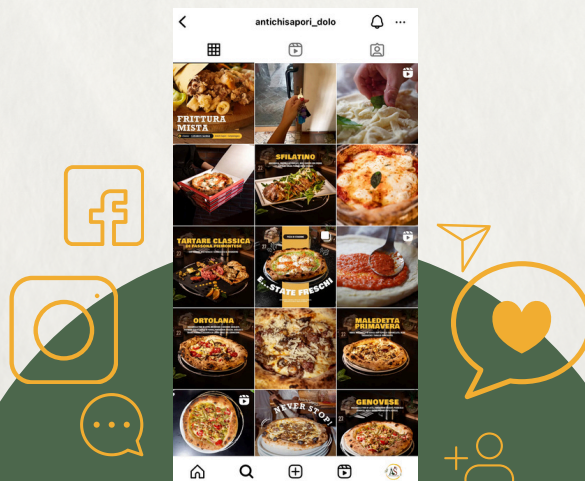
Bottle from €16.00

HOT DRINKS

ESPRESSO	€ 1,50
DECAF	€ 1,60
BARLEY	€ 1,60
CORRECTED ESPRESSO	€ 2,10
DOUBLE ESPRESSO	€ 3,00

DISTILLED SPIRITS

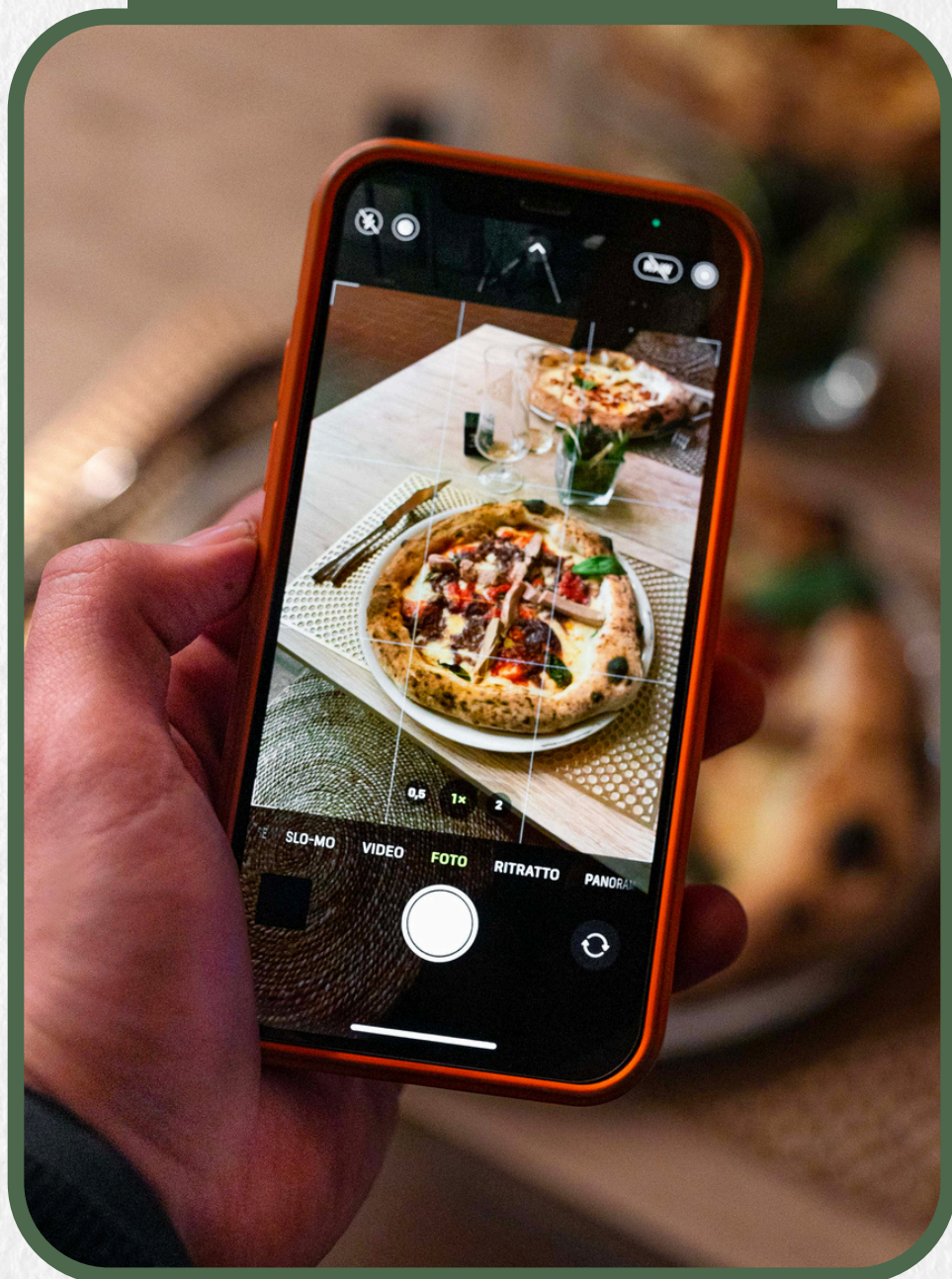
HERBAL LIQUEURS & GRAPPE	€ 4,50
SPECIALS GRAPPE	€ 6,00



@antichi_sapori_dolo



IF EVERYTHING GOES WELL



LET US KNOW!

...ONLINE AS WELL

@ANTICHI SAPORI DOLO



ENJOY YOUR MEAL!

FROM ANTICHI SAPORI

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