



ANTICHI SAPORI

THE ART OF TRUE NEAPOLITAN PIZZA



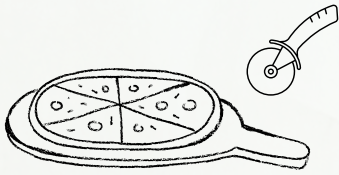
**SINCE 2017, THE ART OF THE NEAPOLITAN PIZZAIOLO HAS BEEN
RECOGNIZED BY UNESCO AS AN INTANGIBLE CULTURAL HERITAGE OF
HUMANITY.**

We would like to remind that we do not offer separate bills

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.

NEW!

Try our **Whole-grain multigrain** dough with toasted wheat germ.

For allergen information, please ask the staff.



APPETIZERS

FRIED DOUGH WITH CURED HAM

Served with our lightly spicy tomato sauce.

€ 9,00

ORO DI NAPOLI

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.

€ 7,00

FRIED BITES

Fried dough with spicy tomato sauce.

€ 5,00

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

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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

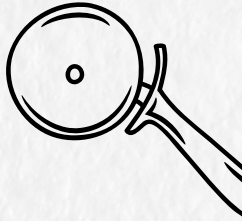
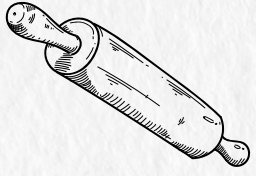
San Marzano DOP, smoked Provola, Grana, basil.

COVER € 2,50

Add-ons from 0,50 cent to 2,50 euro

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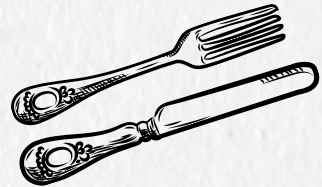
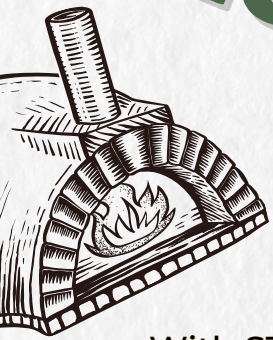
TRADITIONAL PIZZAS



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



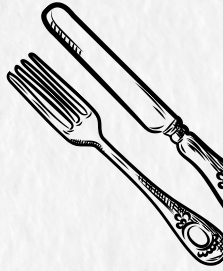
FRIARIELLI



ARE YOU STILL RESISTING?



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



SEASONAL PIZZAS – SPRING

CORNICIONE PRIMAVERILE

Puff pastry filled with artichoke cream

Buffalo ricotta cream

Buffalo mozzarella

Lemon-infused oil

Mortadella with pistachios

Fried artichoke wedges

€ 14,00



BISY

Fior di Latte Mozzarella PDO

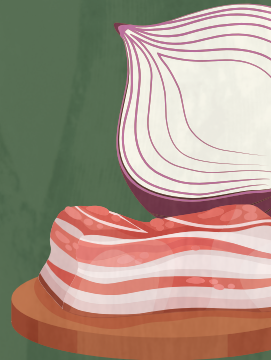
Green peas

Caramelized Tropea onions

Rolled pancetta

Pecorino Romano PDO fondue

€ 13,00



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

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SEASONAL PIZZAS – SPRING

PORTE DI PRIMAVERA



Green and white asparagus

Fior di Latte DOP mozzarella

Rolled pancetta

Asparagus tips sautéed in butter and pepper

Mimosa salad with hard-boiled eggs

€ 14,00

ORTO PRIMAVERILE



Cream of peas

Green and white asparagus

Burrata from Campania

Crispy Tropea onion

Homemade “oro” sauce (made with honey
mustard)

€ 13,00



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SPECIAL PIZZAS

CARCIOFFOLANDIA

€ 13,50

Fior di Latte mozzarella PDO, buffalo mozzarella, baked potatoes, fried artichoke wedges, Pecorino Romano DOP fondue.

sPORKA

€ 14,00

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

MALEDETTA PRIMAVERA

€ 13,00

Artichoke cream, caramelized Tropea onions, Calabrian nduja, burrata from Campania, and Riviera olive oil.
Ask for it with Colonnata IGP lard on the crust (+€2.50)

LARDOSA

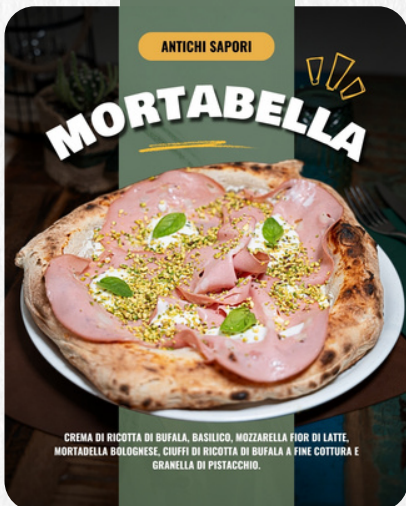
€ 13,00

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 € 2,50

Add-ons from 0,50 cent to 2,50 euro

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MEAT DISHES

TAGLIATA DI FASSONA PIEMONTESE*

€ 23,00

Served with roasted potatoes, fried artichoke wedges, rosemary flatbread, and a salad of asparagus, chopped hazelnuts, and homemade "oro" sauce (a honey mustard-based sauce).

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

€ 16,50

With grilled vegetables and rosemary flatbread.

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

€ 18,50

Served with a fried egg yolk, rosemary flatbread, and a salad of asparagus, chopped hazelnuts, and homemade "oro" sauce (a honey mustard-based sauce).

SPIEDINI DI POLLO

€ 16,00

Served with rosemary flatbread and a salad featuring fried artichoke wedges, boiled potatoes, and Riviera olives.

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



Hamburger



Tartare



An illustration of a fishing rod with a fish on the hook, set against a background of a blurred outdoor scene with a blue sky and green foliage. The fishing rod is light blue and the fish is a darker blue-grey color.

MIXED FRIED SEAFOOD

FRIED SHRIMP AND CALAMARI

€ 16,50



ANTICHI SAPORI

DOLO

SALADS

INSALATA PRIMAVERILE

€ 12,00

Salad, asparagus, hard-boiled egg salad, tuna fillets, Riviera olives, and shavings of Grana Padano PDO.

INSALATA RUSTICA

€ 12,00

Salad, fried artichoke wedges, Pecorino Romano DOP fondue, chicken, boiled potatoes, and sun-dried tomatoes.

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

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DESSERTS

NEAPOLITAN PASTIERA

€ 6,00

NEAPOLITAN BABÀ

€ 5,00

TIRAMISÙ

€ 6,00

DESSERTS OF THE DAY

Tiramisù

Babà

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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

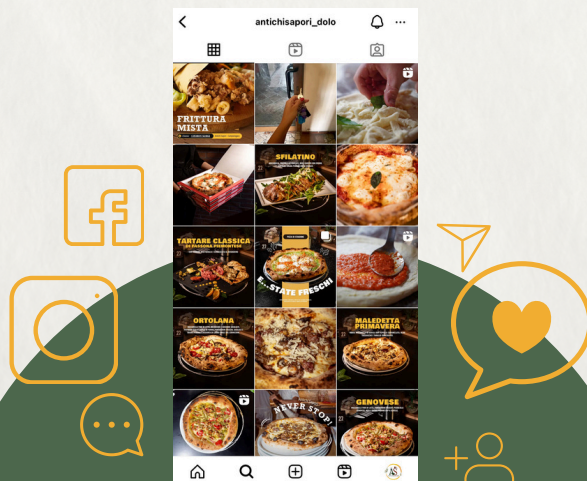
Bottle from €16.00

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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