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.

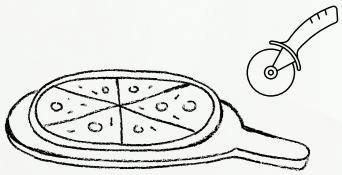
We would like to remind that we do not offer separate bills

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 € 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





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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 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
Garlic EVO oil, 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
Fior di Latte DOP mozzarella, sautéed friarielli (turnip greens tossed with a pinch of chili flakes and a splash of balsamic vinegar), buffalo sausage, traditionally smoked provola cheese, and a dusting of Grana Padano DOP.

FRIED CALZONE — € 12,50
Buffalo ricotta, Fior di Latte DOP mozzarella, traditionally smoked provola cheese, spicy salami (Naples-style sausage), a dusting of Grana Padano DOP, and basil, served with our signature gently spiced tomato sauce.

FRIED MONTANARA — € 9,50
Slightly spicy San Marzano DOP peeled tomato sauce, traditionally smoked provola cheese, Grana Padano DOP, and basil.

COVER € 2,50
Add-ons from 0,50 euro 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),Fior di Latte DOP mozzarella, buffalo sausage, smoked Provola and a dusting of Grana Padano DOP.

sautéed friarielli (turnip greens tossed with a pinch of chili flakes and a splash of balsamic vinegar), buffalo

SEASONAL PIZZAS – SUMMER

PROFUMI ESTIVI

Zucchini cream
Fior di latte mozzarella
Sweet and sour shrimps (Gamberi in saor)
Fried zucchini flowers
€ 14,00

CORNICIONE ESTIVO

Pizza crust stuffed with buffalo ricotta
Slightly spicy tomato sauce
Fior di Latte mozzarella
Basil
Fried eggplant
Flaked salted ricotta
€ 13,50

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

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SEASONAL PIZZAS – SUMMER

ORTO ESTIVO





Bell pepper cream
Fior di Latte mozzarella
Sautéed eggplant al funghetto style
Crispy julienned zucchini
Campanian burrata
Mint-infused oil



€ 13,50

FIORI E ALICI





Squid ink buffalo ricotta cream
Buffalo mozzarella
Anchovies
Lemon-infused oil
Fried zucchini flowers
Basil





€ 14,00

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SPECIAL PIZZAS

GENOVESE € 13,00

Mozzarella Fior di latte, fresh cherry tomatoes, Genovese pesto, walnuts and Grana Padano PDO.

NDUJA MIA € 13,00

Mozzarella Fior di latte, diced vegetables (eggplant, zucchini, bell peppers, and cherry tomatoes), ‘nduja (spicy spreadable pork sausage) burrata, and genovese pesto.

E...STATE FRESCHI € 14,00

Squid ink buffalo ricotta cream, Fior di Latte mozzarella, Norwegian smoked salmon, arugula, buffalo stracciatella and lemon-infused oil.

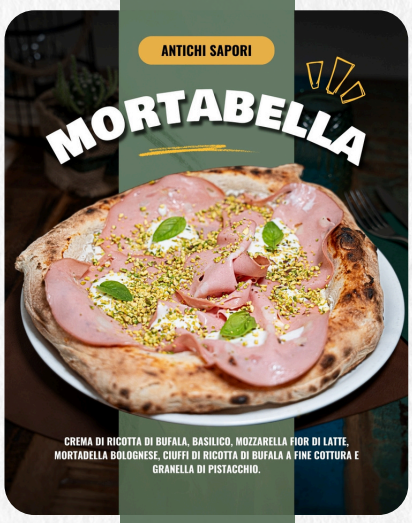
EBI € 14,00

Yellow Datterino tomato sauce, Fior di Latte mozzarella, kataifi pastry-wrapped shrimps, buffalo stracciatella, and chopped pistachios.

ITALIANA € 13,00

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

Bell pepper 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

With tomato sauce made with San Marzano DOP peeled tomatoes
and Fior di Latte DOP mozzarella

DIAVOLA € 8,50
Spicy Salami.

PATATOSA € 9,00
with French Fries.

CAPRICCIOSA € 10,00
Ham, mushrooms, artichokes

SALSICCIA € 8,50
Buffalo sausage

4 STAGIONI € 10,00
Ham, mushrooms, artichokes, olives

4 FORMAGGI € 9,00
Brie, smoked Scamorza, Gorgonzola, Grana

CRUDO € 9,50
Prosciutto Crudo.

PROSCIUTTO E FUNGHI € 9,50
Ham & Mushrooms.

FUNGHI € 8,50
Mushrooms.

COTTO € 8,50
Ham.

VIENNESE € 8,50
with Wurstel.

CALZONE € 10,00
Ham, mushrooms, artichokes.

For allergen information, please ask the staff.

COVER € 2,50
Add-ons from 0,50 euro to 2,50 euro

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MEAT DISHES

TAGLIATA DI FASSONA PIEMONTESE* — € 23,00
Served with rosemary flatbread, eggplant with mushrooms, fried zucchini flowers, and a salad of arugula, cherry tomatoes, feta, and olives.

TARTARE CLASSICA DI FASSONA PIEMONTESE* TAGLIATA AL COLTELLO — € 16,50
AL NATURALE (OLIO, SALE E PEPE)
With grilled vegetables and rosemary flatbread.

TARTARE ESTIVA DI FASSONA PIEMONTESE TAGLIATA AL COLTELLO — € 18,50
AL NATURALE (OLIO, SALE E PEPE)
With burrata from Campania, taralli crumble, fresh cherry tomatoes with mint-infused oil, and rosemary flatbread.

SPIEDINI DI POLLO — € 16,00
Served with rosemary flatbread, diced summer vegetables (eggplant, zucchini, bell peppers, and cherry tomatoes), Riviera olives, and flaked salted ricotta.

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.




MIXED FRIED
SEAFOOD
FRIED SHRIMP AND CALAMARI
€ 16,50
ANTICHI SAPORI
DOLO

SALADS

INSALATA ESTIVA € 12,00

Salad, arugula, chicken, lemon oil, cherry tomatoes, ricotta salata and crispy zucchini julienne with rosemary focaccia.

BREZZA MEDITERRANEA € 12,00

Diced melon, Greek feta cheese, Riviera olives, cucumber, raw Tropea onion and mint-infused oil with rosemary focaccia.

BUFALINA € 12,00

Buffalo Mozzarella DOP, Prosciutto Crudo and grilled veggies with rosemary focaccia.

CAPRESE SALAD € 10,00

Buffalo Mozzarella DOP, cherry tomatoes, fresh basil and oregano with rosemary focaccia.

SIDE DISHES

GRILLED EGGPLANT & ZUCCHINI € 5,50

FRIARIELLI € 4,50

FRENCH FRIES € 5,50

DIPPERS FRIES € 6,00

INSALATA MISTA € 5,50

Salad, arugula 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	





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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.

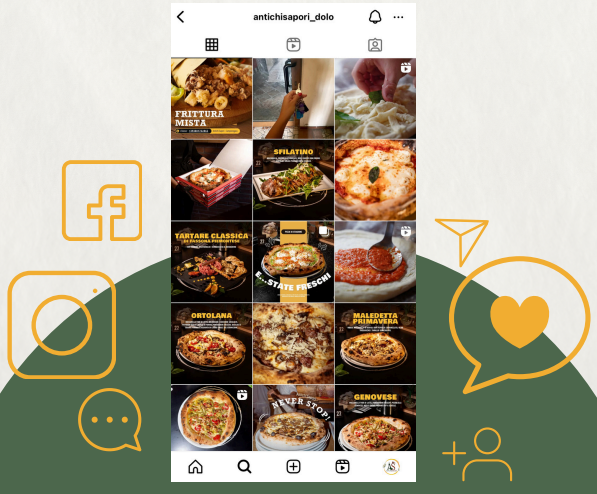
Glass from €3.00
Bottle from €16.00

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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