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

ANTICHI SAPORI

THE ART OF TRUE NEAPOLITAN PIZZA



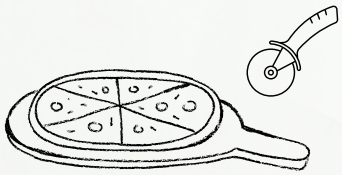
SINCE 2017, THE ART OF THE NEAPOLITAN PIZZAIOLO HAS BEEN RECOGNIZED BY UNESCO AS AN INTANGIBLE CULTURAL HERITAGE OF HUMANITY.

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.



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.

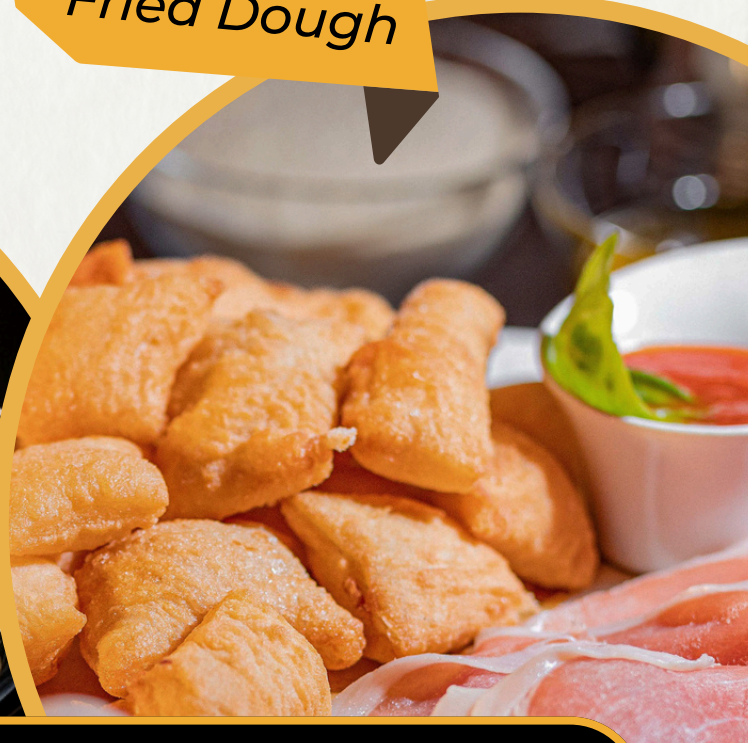
FRIED BITES € 5,00
Fried dough with spicy tomato sauce.

FRENCH FRIES € 5,50
DIPPERS FRIES € 6,00
CHICKEN NUGGETS € 5,00
SPEEDY BANDIDOS € 7,50
MOZZARELLA STICKS € 7,00

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 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 DOP, EVO oil.

LA MARINARA — € 6,50
Garlic EVO oil, San Marzano DOP tomato sauce cherry tomatoes, basil, oregano.

LA VERACE (AUTHENTIC NEAPOLITAN PIZZA) — € 10,00
With STG-certified ingredients, long-fermented dough, San Marzano DOP tomato sauce, Fior di Latte, Buffalo Mozzarella DOP, Grana Padano DOP, basil, EVO oil.

VERACE WITH LARDO DI COLONNATA — € 12,00
Like the Verace but with Lardo di Colonnata IGP on the pizza crust.

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 DOP, 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.

SEASONAL PIZZAS AUTUMN

BOSCO INCANTATO

Buffalo Mozzarella DOP
Fior di Latte Mozzarella
Porcini Mushrooms
Venetian Sopressa
Fried Polenta Bites
€ 14,00

PORTE D'AUTUNNO

Pumpkin cream
Provola cheese (fresh, stretched-curd cheese smoked using traditional methods)
Buffalo sausage
Pumpkin chips
Slices of champigon mushrooms
Rosemary oil
€ 13,50

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

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SEASONAL PIZZAS

AUTUMN



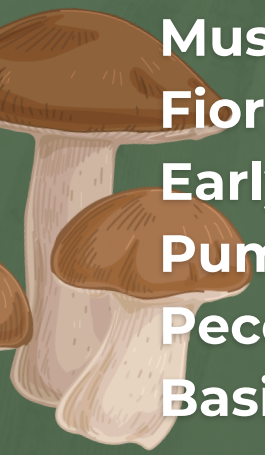
CORNICIONE AUTUNNALE

Pizza crust stuffed with Pecorino Romano DOP fondue
Fior di Latte mozzarella
Roasted pumpkin
South Tyrolean speck PGI
Fried porcini mushrooms

€ 14,00



ORTO AUTUNNALE



Mushrooms cream
Fior di Latte Mozzarella
Early-Harvest Radicchio (cooked)
Pumpkin Chips
Pecorino Romano DOP fondue
Basil



€ 13,50

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

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SPECIAL PIZZAS

ZUCCONA € 13,00

Pumpkin cream, “Fior di Latte” mozzarella, gorgonzola, early-season radicchio (served raw), South Tyrolean speck PGI.

sPORKA € 14,00

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

SPECKTACOLARE € 13,00

Fresh mushrooms cream, Fior di Latte mozzarella, roasted pumpkin, South Tyrolean speck PGI, truffle oil.

LARDOSA € 13,00

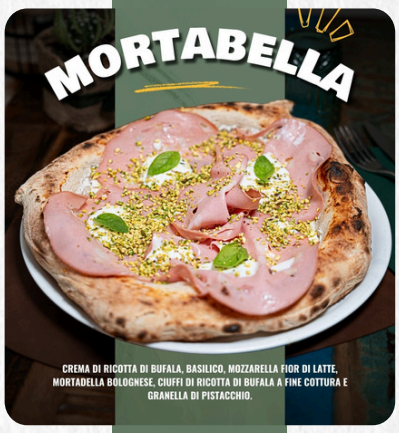
Fior di Latte mozzarella, gorgonzola, Lardo di Colonnata PGI, walnuts and honey.

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

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 DOP 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 € 13,00

Pumpkin 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 DOP cheese.

TONNO E CIPOLLA € 10,00

Tomato sauce with peeled San Marzano DOP 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 Würstel.

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* AL ROSMARINO — € 23,00

Served with baked potatoes, pumpkin chips, and a salad of early-season radicchio, walnuts, pears, truffle oil and Grana Padano DOP. Served with rosemary schiacciata.

TARTARE CLASSICA DI FASSONA PIEMONTESE* TAGLIATA AL COLTELLO — € 16,50

PLAIN (OIL, SALT AND PEPPER)

With grilled vegetables and rosemary flatbread.

TARTARE AUTUNNALE DI FASSONA PIEMONTESE TAGLIATA AL COLTELLO — € 18,50

PLAIN (OIL, SALT AND PEPPER)

Served with Pecorino Romano DOP fondue, rosemary flatbread, roasted pumpkin and a salad of early-season radicchio, walnuts, pears, truffle oil and Grana Padano DOP. Served with rosemary schiacciata.

SPIEDINI DI POLLO — € 16,00

Served with rosemary flatbread, baked potatoes and a salad of early-season radicchio, roasted pumpkin, gorgonzola, slices of champigon mushrooms and sunflower seeds. Served with rosemary schiacciata.

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 AUTUNNALE € 12,00

Salad, early-harvest radicchio, South Tyrolean speck (PGI), roasted pumpkin, gorgonzola, slices of champigon mushrooms and sunflower seeds.

INSALATA TARTUFATA € 12,00

Salad, early-season radicchio, chicken, pears, shavings of Grana Padano PDO, walnuts and truffle oil.

BUFALINA € 12,00

Buffalo Mozzarella DOP, Prosciutto Crudo and grilled eggplant and zucchini 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, cherry tomatoes and early-harvest radicchio

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)	€ 3,50
	medium (0,40 lt)	€ 5,50
IPA (THERESIANER)	small (0,20 lt)	€ 4,00
	medium (0,40 lt)	€ 6,50
RED BEER (MENABREA)	small (0,20 lt)	€ 4,00
	medium (0,40 lt)	€ 6,50
WEIZEN (PAULANER)	small (0,25 lt)	€ 4,00
	medium (0,50 lt)	€ 6,50
RADLER	small (0,20 lt)	€ 4,00
	medium (0,40 lt)	€ 6,00
MONTHLY BEER	small (0,25 lt)	€ 4,50
	medium (0,50 lt)	€ 7,00
NON-ALCOHOLIC BEER (BOTTLE)		€ 4,00



WINE LIST

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

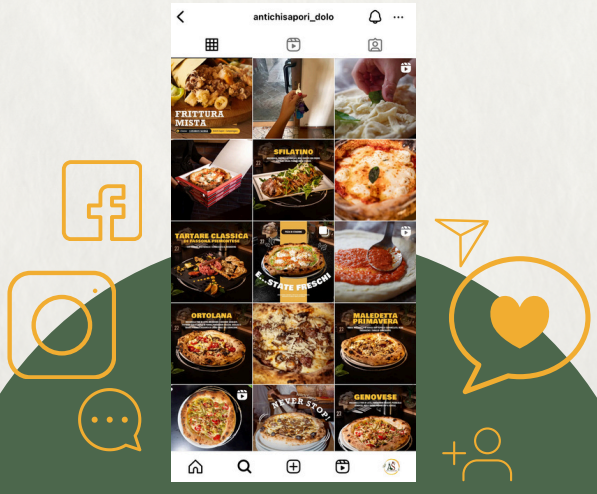
Glass from €3.00
Bottle from €16.00

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
SPECIAL 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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