

ME  
NU



**PIZZERIE D'ITALIA 2023**

**GAMBERO ROSSO**



**TRA LE  
MIGLIORI  
PIZZERIE  
DELLA  
CAMPANIA  
IL MATTINO**

## ANCIENT ARCH OF BREAD: "LA MÀDIA"

Màdia is a chest made of chestnut, walnut, pine or poplar wood in which bread was kneaded. After leavening, the bread was cooked in a wood-burning oven and, after cooking, the cupboard became a pantry for storage.



## EVERYDAY IN OUR MÀDIA WE HAVE A SPECIAL DOUGH FOR YOU

### ALL THE WEEK

Dough made with 100% type 1 flour

### SUNDAY AND MONDAY

Wholemeal flour "Senatore Cappelli" variety – Supplier  
"Azienda Agricola Romaniello" + € 1.50

### FROM TUESDAY TO FRIDAY

100% wholemeal dough + € 1.50

---

### FOR ALL OUR PIZZAS

You can ask us for lactose-free buffalo mozzarella + € 2.00

---

**SERVICE CHARGE | € 2.00**

## TEGAMINO

### COME UNA SORRENTINA | € 9.00

Pan cooked 3 leavenings soft flour and potatoes dough, datterino tomatoes emulsified with 24 month aged Parmesan cheese, flame-burned fiordilatte mozzarella

## OUR SELECTION OF CURED MEAT AND CHEESE

### CURE MEAT AND CHEESE PLATTER | € 18.00 *(served with homemade bread)*

24 months seasoned Parma ham - Egidio Bedogni selection - , spicy rolled pancetta and red salami from local butcher, "Laceno" pecorino cheese, caciocavallo podolico seasoned cheese, fresh buffalo mozzarella, provolone del Monaco seasoned cheese

## SALADS

### CETARA | € 8.00

Mixed salad, Mediterranean tuna "Armatore" Selection, yellow dry cherry tomatoes, Taggiasca olives, toasted almond petals

### CAPRESE | € 8.00

Mixed salad, buffalo mozzarella, dry tomatoes, basil drops, Ferrandina olive powder

## FRIED SPECIALTIES

### ORGANIC POTATO CROQUETTE | € 2.00

Stuffed with fiordilatte mozzarella, flavoured with basil, and breaded with panko bread

### FRITTATINA DI PASTA FIORI DI ZUCCA | € 4.00

Bucatini with parmigiano cheese béchamel and zucchini blossom, breaded with panko bread

### FRITTATINA DI PASTA NERANO | € 3.50

Bucatini with Provolone del Monaco Dop cheese béchamel, Nerano zucchini, breaded with panko bread and topped with fried sliced zucchini

### SFERA DI RISO | € 3.00

Crunchy breaded rice ball stuffed with ham ragù

## DECLINAZIONI DI MONTANARA

### CLASSIC MONTANARINA | € 2.00

Small fried pizza, topped with organic tomato sauce and Grana Padano dop cheese

### SMONTANARINA | € 3.00

Small fried pizza served on a 24 months aged Parmigiano fondue

### MONTANARIELLO | € 5.00

small fried pizza stuffed with eggplant parmigiana sauce (*suggested for 2 people*)

### HOME MADE FRENCH FRIES | € 4.00

(*on request with house sauces*)

*Add: 24 month aged Parmigiano Reggiano cheese fondue + € 1.50*



## DOPPIA COTTURA: LA SELEZIONE

SUGGESTED FOR SHARING

***A Selection of fried and then oven cooked pizzas: for a more crunchy and tasty flavour***

### **BUFALA FRESCA | € 10.00**

Organic tomato sauce, basil, fresh buffalo mozzarella cheese, oregano

### **FUMO DI MARINARA | € 11.00**

Blend of roasted tomatoes with garlic and oregano, smoked scamorza cheese, oregano and black garlic powder, fresh basil

### **SCARPARELLO GIALLO | € 12.00**

Yellow datterino tomato cooked sauce, 24 month aged Parmigiano Reggiano cheese, buffalo mozzarella, tomato powder, fresh basil

### **COME UNA PUTTANESCA | € 12.00**

Emulsified datterino tomato sauce, taggiasca\* olives, fresh buffalo mozzarella stracciata cheese, dry cherry tomatoes, Cetara anchovy fillets, capers powder, fresh basil

### **FRIGGITELLA | € 13.00**

"Friggitello" Green pepper cooked with datterino tomato, crumbled sausage, smoked fresh buffalo mozzarella stracciata cheese, drops of yellow cherry tomato sauce, spicy olive oil, fresh basil

## LE TRADIZIONALI

### MARGHERITA | € 6.00

Organic tomato sauce, fiordilatte mozzarella, 24 month aged Parmigiano Reggiano cheese, EVO oil, fresh basil

### MARINARA | € 5.00

Organic tomato sauce, garlic from Ufita Valley, oregano, fresh basil

### NAPOLETANA | € 6.50

Organic tomato sauce, garlic from Ufita Valley, oregano, taggiasca\* olives, Cetara anchovy fillets, fresh basil

\*BEWARE OF HAND PITTED OLIVES

### COSACCA | € 8.00

Datterino tomato sauce, emulsified with 24 months aged Parmigiano Reggiano cheese, snowfall of 12 month hay aged Bagnolese pecorino cheese, fresh basil

### BUFALA | € 8.00

Organic tomato sauce, buffalo mozzarella, fresh basil

### BUFALA E PEPE | € 9.00

Organic tomato sauce, 24 month aged Parmigiano Reggiano cheese, smoked buffalo mozzarella, black pepper, fresh basil

### DIAVOLA | € 7.50

Organic tomato sauce, fiordilatte mozzarella, salami, chilly oil, fresh basil

### SALSICCIA E PATATE | € 7.50

Smoked potatoes, crumbled sausage, fiordilatte mozzarella, porva (sweet powder made with fried "Sciuscillone" peppers), fresh basil

ON ALL OUR PIZZAS WE USE ORGANIC EVO OIL





## LE RIVISITATE *Our revised version of classical Pizzas*

### **NAPOLETANA SBAGLIATA | € 7.50**

Yellow datterino tomato sauce, garlic from Ufita Valley, mountain oregano, taggiasca\* olives, Cetara anchovy fillets, fresh basil

*\*BEWARE OF HAND PITTED OLIVES*

### **TONNO E CIPOLLA | € 11.00**

Fiordilatte mozzarella, sweet yellow datterini tomatoes, roasted local Montoro onion, Mediterranean tuna fillets "Armatore" Selection, Ferrandina olive powder, lemon zest, fresh basil

### **COME UNA SORRENTINA | € 8.50**

Emulsified datterino tomato sauce, burned fiordilatte mozzarella, 24 month aged Parmigiano Reggiano cheese, fresh basil

### **SCARPARELLO GIALLO | € 10.00**

Yellow datterino tomato cooked sauce, 24 month aged Parmigiano Reggiano cheese, buffalo mozzarella, tomato powder, fresh basil

### **FUMO DI MARINARA | € 9.00**

Blend of roasted tomatoes with garlic and oregano, smoked scamorza cheese, oregano and black garlic powder, fresh basil

## **FOR THE LITTLE ONES**

PANETTO DA 180 GR.

### **BIANCA AL COTTO | € 6.00**

Fiordilatte mozzarella, roasted cooked ham

### **WURSTEL AND FRENCH FRIES | € 6.00**

Fiordilatte mozzarella , sliced wurstel sausage, home made French fries

## LE STAGIONALI

### MAIALINO ALL'ORTOLANA | € 12.00

62° cooked capocollo meat and his juice, fiordilatte mozzarella, eggplants, zucchini, pepper, fresh basil mayo

### CRUDO MARINATO | € 12.00

Fiordilatte mozzarella, 24 months aged Parma cured ham marinated with eggplants, Sorrento tomatoes, fresh basil and Ev olive oil from Salerno hills

### PARMIGIANA FONDENTE | € 10.00

Eggplant "parmigiana" cream, fiordilatte mozzarella, fresh basil, 24 months aged Parmigiano Reggiano

### NERANO ASSOLUTA | € 11.00

Nerano zucchini sauce, fresh basil, sliced fried zucchini, Provolone del Monaco cheese fondue (served at the table)

### FRIGGITELLA | € 11.00

"Friggitello" Green pepper cooked with datterino tomato, crumbled sausage, smoked fresh buffalo mozzarella stracciata cheese, drops of yellow cherry tomato sauce, spicy olive oil, fresh basil

### CIURILLI | € 13.00

Cooked zucchini blossom, fresh basil, fiordilatte mozzarella, black pork cheek lard, pecorino fondue, black garlic powder

### FIORI E ALICI | € 13.00

Cooked zucchini blossom, fiordilatte mozzarella, anchovy drippings mayo, crumble with anchovy and local nuts, dried zucchini blossom powder, lemon zest

### ORTO D'ESTATE | € 10.00

Zucchini, eggplant, pepper, fiordilatte mozzarella, fresh basil, taggiasca olives, dried tomato powder, Sichuan pepper

*\*ASK FOR VEGAN ORTO D'ESTATE (WITH POTATOES INSTEAD OF FIORDILATTE MOZZARELLA)*

## LE GUSTOSE

### COME UNA PUTTANESCA | € 10.00

Emulsified datterino tomato sauce, taggiasca\* olives, fresh buffalo mozzarella stracciata cheese, dry tomatoes, Cetara anchovy fillets, capers powder, fresh basil

### STRACCIATINA | € 10.00

Fiordilatte mozzarella, "Egidio Bedogni Selection" 24 months aged Parma cured ham, arugula, drops of yellow cherry tomato sauce, fresh buffalo mozzarella stracciata cheese

### PANCIONA | € 10.00

Yellow cherry tomato sauce, smoked buffalo mozzarella cheese, spicy rolled Pancetta from local butcher, aged Cacioricotta goat cheese, fresh basil

### GIALLOOROSSA | € 11.00

Yellow cherry tomato sauce, red salami from local butcher, chopped nuts, 24 months aged Grana Padano cheese fondue, fresh basil

### FIORDELLA | € 9.00

Fiordilatte mozzarella, Bologna mortadella PGI, fresh buffalo mozzarella stracciata cheese, chopped pistachios, lemon zest

### PIENNOLO | € 9.00

Buffalo mozzarella, "piennolo" tomatoes sauce, basil drops, caciocavallo podolico seasoned cheese, fresh basil

### PANCETTA E PIENNOLO | € 10.00

"Piennolo" tomato sauce, fiordilatte mozzarella, spicy rolled Pancetta from local butcher, dry tomatoes, fermented black garlic powder, fresh basil

## HOME MADE DESSERT

### RICOTTA E CARMELLO SALATO | € 7.00

Buffalo ricotta cheese mousse, dark chocolate and almonds biscuit, salty caramel juice

### TONDA DI GIFFONI | € 7.00

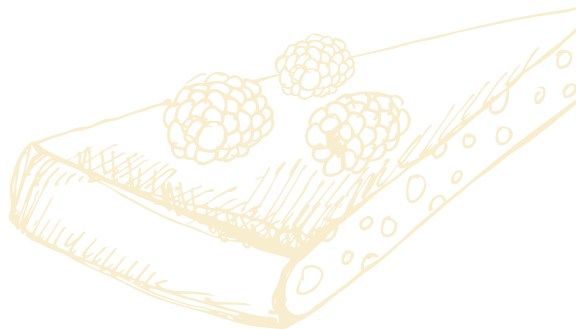
Choccolate half emisphere sfuffed with Giffoni nuts semifreddo

### CHEESECAKE | € 5.00

With dark chocolate and almonds biscuit. Flavours: pistachio, Vesuvio apricot

### MONTANARINA DOLCE | € 3.00

Small fried pizza sfuffed with gianduia nut cream



## A SELECTION OF PRESTIGIOUS HIGH-QUALITY SPIRITS

### AMARI NAZIONALI | € 4.00

Amaro del Capo, Jagermeister,  
Unicum, Fernet Branca, Lucano

### AMARI DEL TERRITORIO

Amaro al Carciofo Igp di Paestum **4€**

Amaro Penna **5€**

Amaro del Tumusso **6€**

### PASSITO | € 4.00

### DISTILLATI | € 4.00

### AMARI NAZIONALI SELEZIONE | € 5.00

Jefferson, Amaro Amara

### LIQUORI | € 4.00

Limoncello, Liquirizia, Finocchietto,  
Melannurca, Meloncello

Per altre proposte fuori carta  
chiedete informazioni al nostro  
personale di sala

## DRAFT BEER SELECTION

### WARSTEINER PREMIUM VERUM 20CL | € 3.00

Germania - Pilsener - Bionda Bassa fermentazione - 4,8° Vol.

### WARSTEINER PREMIUM VERUM 40CL | € 5.00

Germania - Pilsener - Bionda Bassa fermentazione - 4,8° Vol.

### PATER LINUS 25CL | € 3.50

Belgio - Belgian Ale - Bionda Alta Fermentazione - 6,5° Vol.

### PATER LINUS 50CL | € 7.00

Belgio - Belgian Ale - Bionda Alta Fermentazione - 6,5° Vol.

## BEVERAGE

### NATURAL WATER 75CL | € 2.50

### SPARKLING WATER 75CL | € 2.50

### COCA COLA 33CL | € 3.00

### COCA COLA ZERO 33CL | € 3.00

### FANTA 33CL | € 3.00

### SPRITE 33CL | € 3.00

---

## WINE LIST

QR-CODE Frame the QR-Codes with your mobile phone camera and see the wine list.



## BOTTLED BEERS SELECTION

### **KROMBACHER WEISSBIER 50CL | € 5.00**

Germania - Weisse - Ambrata Alta Fermentazione - 5,3° Vol.

### **SPITFIRE STRONG LAGER 33CL | € 5.00**

Inghilterra - Strong Lager - Chiara Bassa fermentazione - 9° Vol.

### **LANDBIER ZWICK'L 50CL | € 5.00**

Germania - Keller - Rossa Bassa fermentazione - 5,3° Vol.

### **FRESCA - BIRRA SALENTO 33CL | € 5.00**

Puglia - Blanche - Bionda Alta fermentazione - 4,0° Vol.

### **TIPA - BIRRA SALENTO 33CL | € 5.00**

Puglia - Ipa - Bionda Alta fermentazione - 4,8° Vol.

### **TARANTA - BIRRA SALENTO 33CL | € 5.00**

Puglia - Saison - Ambrata Alta fermentazione - 6° Vol.

### **AGRICOLA - BIRRA SALENTO 66CL | € 6.00**

Puglia - Helles - Bionda Bassa Fermentazione - 5° Vol.

### **BEGGIA - BIRRA SALENTO 75CL | € 13.00**

Puglia - Belgian Ale - Ambrata Alta Fermentazione - 7° Vol.

### **CYLENT ROSSA 33/75CL | € 6.50 - 14.00**

Cilento - Belgian Strong Dark Ale Rossa Alta fermentazione - 7° Vol.

### **CYLENT DORATA 75CL | € 14.00**

Cilento - Belgian Strong Golden Ale Bionda Alta fermentazione - 8,5° Vol.



## ALLERGEN LIST

The customer is requested to inform the staff of the need to consume foods free of certain allergenic substances before ordering.

During preparations in the kitchen, cross-contamination cannot be excluded. Therefore our dishes may contain the following allergenic substances according to EU Reg. 1169/11

- Fish and fish-based products
- Clams and clams products
- Shellfish and shellfish products
- Cereals containing gluten
- Eggs and egg products
- Soy and soy products
- Milk and milk-based products
- Sulfur dioxide and sulphites
- Nuts
- Celery and celery-based products
- Lupins and lupin-based products
- Peanuts and peanut products
- Mustard and mustard-based products
- Sesame seeds and sesame seed products





LA  
MÀDIA  
DALLA MATERIA ALLA PIZZA

BLONDE  
BRASSE







[www.pizzeriamadia.it](http://www.pizzeriamadia.it)



MadiaSalerno



madia\_pizzeria