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## **WELCOME TO MÀDIA**

where genuine first fruits become pizza



## COME UNA SORRENTINA

100 gr pan cooked pizza

PIZZERIE D'ITALIA 2024

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

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### FOR ALL OUR PIZZAS

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

SERVICE CHARGE | € 2,00

In order to guarantee the right balance of flavours in our pizzas, we invite our kind customers to do not request changes.

If additions are requested, these will incur a variable surcharge from €1.00 up to €10.00 based on the ingredient requested.

For further information, please ask our staff.

THANKS FOR YOUR COOPERATION

## 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, Goat "cacioricotta" cheese with blueberries

## SALADS

### CETARA | € 10.00

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

*\* BEWARE OF HAND PITTED OLIVES*

### CAPRESE | € 9.00

Mixed salad, buffalo mozzarella, dry tomatoes, parmesan with basil, Ferrandina olive powder

## TASTING MENU

AVAILABLE FOR 4 PEOPLE MIN

### METAMORFOSI (6 courses) | € 35.00

A game among different doughs and our best proposals. Fun guaranteed between taste and textures.

*Available every day except Saturday*

## FRIED SPECIALTIES

### ORGANIC POTATO CROQUETTE | € 2.00

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

### FRITTATINA ALLA GENOVESE | € 4.00

Bucatini with 12-month-old Grana Padano bechamel, "Genovese" slow cooked beef with Montoro onion, breaded with panko bread

### SFERA DI MALLONE | € 3.00

Ball of chicory and potatoes breaded in panko bread with "Sciuscillone" red fried pepper powder

### TRUFFLE BOMB | € 7.00

With a caciocavallo cheese fondue flavoured with truffle and truffle curls

## DECLINAZIONI DI MONTANARA

### CLASSIC MONTANARINA | € 2.00

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

### SMONTANARINA | € 3.50

Small fried pizza served on a 24 months aged Parmigiano fondue

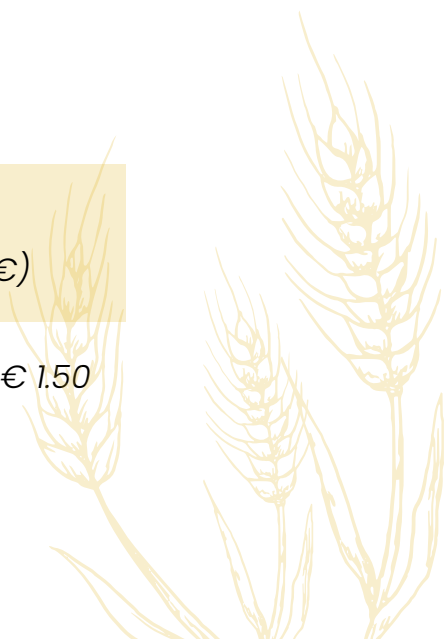
### MONTANARIELLO | € 6.00

Small fried pizza stuffed with sausage and broccoli  
*(suggested for 2 people)*

### HOME MADE FRENCH FRIES | € 4.00

*(on request with house sauces: mayo +0.50€, ketchup +0.50€)*

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



## DOPPIA COTTURA: LA SELEZIONE

SUGGESTED FOR SHARING

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

### BUFALA FRESCA | € 10.00

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

### 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

*\* BEWARE OF HAND PITTED OLIVES*

### SCARPARELLO GIALLO | € 12.00

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

### CINGHIALE E TARTUFO | € 18.00

Fiordilatte mozzarella, wild boar mortadella, black truffle from Bagnoli Irpino, caciocavallo cheese fondue with truffle

### GENOVESE | € 14.00

Provolone del Monaco Dop cheese homemade cream. "Genovese" slow cooked beef with Montoro onion and flakes of provolone del monaco Dop cheese

### CILENTO A COLORI | € 14.00

Broccoli sautéed with garlic, oil and chilli pepper, smoked buffalo mozzarella, salami, cacioricotta goat's cheese from Cilento, yellow datterino tomatoes, chilli oil

### PIENNOLO | € 12.00

Piennolo del Vesuvio DOP tomato, buffalo mozzarella, basil, basil parmesan

## FOR THE LITTLE ONES

180 GR. DOUGH

### BIANCA AL COTTO | € 6.00

Fiordilatte mozzarella, roasted cooked ham

### WURSTEL E PATATINE | € 6.00

Fiordilatte mozzarella, sliced wurstel sausage, home made French fries



## 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 | € 8.00

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

### SALSICCIA E PATATE | € 8.00

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*

### **CACIO E PERE | € 12.00**

Provolone del monaco DOP cheese cream, fiordilatte mozzarella, pecorino dei pastori "Laceno", bread crumbs with cheese and pepper, blue goat cheese from Cilento, pear compote

### **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 | € 12.00**

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

## AUTUNNO IN MÀDIA *Seasonal Pizza*

### **GENOVESE SU PIZZA | € 12.00**

Provolone del Monaco Dop cheese homemade cream.

“Genovese” slow cooked beef with Montoro onion and flakes of provolone del monaco Dop cheese

### **PORCINI E SALSICCIA | € 13.00**

Fiordilatte mozzarella, sautéed porcini mushrooms\*, crumbled sausage, flakes of provolone del Monaco Dop cheese, toasted Giffoni hazelnuts, parsley powder

*\* PORCINI MUSHROOMS COULD BE FROZEN*

### **ZUCCA E CAPRANZOLA | € 10.00**

Fiordilatte mozzarella, semi-dry pumpkin, goat blue cheese from Cilento, sage and Sichuan pepper

### **CILENTO A COLORI | € 12.00**

Broccoli sautéed with garlic, oil and chilli pepper, smoked buffalo mozzarella, salami, cacioricotta goat's cheese from Cilento, yellow datterino tomatoes, chilli oil

### **CINGHIALE E TARTUFO | € 16.00**

Fiordilatte mozzarella, wild boar mortadella, black truffle from Bagnoli Irpino, caciocavallo cheese fondue with truffle

### **SALSICCIA E BROCCOLI | € 9.00**

Fiordilatte mozzarella, sautéed broccoli with garlic, oil and chilli pepper, crumbled sausage

### **MALLONE (vegetarian) | € 12.00**

Chicory and potatoes, fiordilatte mozzarella, caciocavallo podolico cheese fondue with Teggiano pepper chips

### **CAPOCOLLO E PORCINI | € 13.00**

Steamed potato puff pastry, CBT pork neck, pan-fried porcini mushrooms\*, pork neck juice, herbal salt

## TASTY PIZZAS

### TONDA | € 13.00

Provolone del monaco DOP cheese cream, fiordilatte mozzarella, parsley with Colatura di Cetara DOP Riserva 2018 mayonnaise, crumble of anchovies and round hazelnuts from Giffoni, dehydrated parsley

### 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

*\* BEWARE OF HAND PITTED OLIVES*

### 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

### PIENNOLO | € 10.00

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

### PANCETTA E PIENNOLO | € 11.00

"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

### DOLCINO TIEPIDO | € 6.00

con farina senatore cappelli, albicocca e semi di papavero al profumo di menta, servito su salsa inglese all'albicocca pellecchiella del vesuvio

### TONDA DI GIFFONI | € 7.00

Chocolat half emisphere stuffed with Giffoni nuts semifreddo

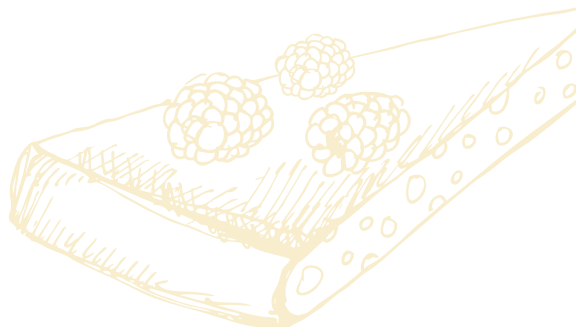
### CHEESECAKE | € 6.00

With dark chocolate and almonds biscuit. Flavours:

- Vesuvio apricot and almonds
- Pistachio
- Berries

### MONTANARINA DOLCE | € 5.00

Small fried pizza stuffed with hazelnut cream from Giffoni



## DIGESTIVES

### NATIONAL AMARI | € 4.00

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

### LOCAL AMARI

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

Amaro Penna **5€**

Amaro del Tumusso **6€**

### GRAPPA | € 4.00

### PASSITO | € 4.00

### ITALIAN AMARI - SELECTION | € 5.00

Jefferson, Amaro Amara

### LIQUEURS | € 4.00

Limoncello, Liquirizia, Finocchietto,  
Melannurca, Meloncello

## BEERS ON DRAFT

**WARSTEINER PREMIUM VERUM 20CL | € 3.00**

Pilsener - 4,8° Vol.

**WARSTEINER PREMIUM VERUM 40CL | € 5.00**

Pilsener - 4,8° Vol.

**PATER LINUS 25CL | € 3.50**

Belgian Ale - 6,5° Vol.

**PATER LINUS 50CL | € 7.00**

Belgian Ale - 6,5° Vol.

## DRINKS

**STILL/SPARKLING WATER 75CL | € 2.50**

**COKE 33CL | € 3.00**

**DIET COKE 33CL | € 3.00**

**FANTA 33CL | € 3.00**

**SPRITE 33CL | € 3.00**

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## WINE LIST

Access your smartphone's camera  
and frame the QR CODE



## BOTTLED BEERS

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

Weissebier - 5,3° Vol.

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

Strong Lager - 9° Vol.

### **LANDBIER ZWICK'L 50CL | € 6.00**

Keller - 5,3° Vol.

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

Blanche - 4,0° Vol.

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

Ipa - 4,8° Vol.

### **TARANTA - BIRRA SALENTO 33CL | € 6.00**

Saison - 6° Vol.

### **AGRICOLA - BIRRA SALENTO 66CL | € 7.00**

Helles - 5° Vol.

### **BEGGIA - BIRRA SALENTO 75CL | € 14.00**

Belgian Ale - 7° Vol.

### **CYLENT ROSSA 33/75CL | € 7.00 - 15.00**

Belgian Strong Dark - 7° Vol.

### **CYLENT DORATA 75CL | € 15.00**

Belgian Strong Golden Ale - 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





2024

**GAMBERO ROSSO**

**Pizzeria d'Italia**

**TRE SPICCHI**

**2024**

**92/100**

**MEDIA**

**SALERNO**

CONSORZIO TUTELA VINI

**SANNIO**

**CONSORZIO TUTELA VINI**

**PIZZA & FALANGHINA DEL SANNIO DOP**

*Pizzeria d'Italia*

**2024**

**TRE SPICCHI**

**GAMBERO ROSSO**

[WWW.SANNIOVINI.COM](http://WWW.SANNIOVINI.COM)





## OUR HOMEMADE DESSERTS

A sweet way to end your meal





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



MadiaSalerno



madia\_pizzeria