Vàsame

PIZZA E PASSIONE NAPOLETANA

TRADITIONAL PIZZAS

Regina Margherita €12
Tomato San Marzano PDO, Fior di latte of the Lattari Mountains, basil from Albenga, Grana Padano, EVO oil.

Marinara 2.0. €10
Corbara tomatoes, yellow Piennolo tomatoes, Nubia red garlic, oregano di Tramonti, sprinkled of Provolone del Monaco PDO, EVO oil.

Margherita D.O.C. €15
Tomato San Marzano PDO, cherry tomatoes DOC, PDO buffalo mozzarella from Benevento, Albenga basil, EVO oil.

Capricciosa (My way) €16
San Marzano PDO tomato, mozzarella flower of the milk from Monti Lattari, taggiasche olives, nail mushrooms, small artichokes del Cilento, mountain salami, oregano di Tramonti.

Diavola €15
San Marzano DOP tomato, spicy Calabrian salami, mozzarella flower of the milk from Monti Lattari, EVO oil.

Cotto Ribelle €16
White base, mozzarella flower of the milk from Monti Lattari, cooked ham, grilled artichokes.

Romana Rivisitata €18
Mozzarella flower of the milk from Monti Lattari, yellow tomatoes of Piennolo, anchovies of Cetara, capers of Pantelleria and basil of Albenga.

Napoli €14
Tomato San Marzano PDO, mozzarella flower of the milk from Monti Lattari, anchovies of Cetara, oregano of Tramonti.

Veggy €12
Cream of zucchini, seasonal vegetables, golden chickpeas.

Ortolana €16
White base, mozzarella flower of the milk from Monti Lattari, seasonal vegetables.

FRIED PIZZA

Spaccanapoli €12
Smoked Provola del Monti Lattari, San Marzano PDO tomato, freshly ground pepper.

La Completa €14
Ricotta di fuscella, provola from Lattari Mountains, pork scratchings, amato San Marzano PDO, freshly ground pepper.

CONTEMPORARY CALZONI

Napoletano €14
Ricotta di fuscella, Neapolitan salami, provola from Lattari Mountains, freshly ground pepper, Albenga basil.

Chiaro di Luna €16
Calzone in crust of Pecorino Romano, provola del Monti Lattari, pesto of pistachios di Bronte, mortadella I.G.P. of Bologna.

Divina €16
Calzone in Grana Padano rind 24 months, speck from Trentino Alto Adige I.G.P., Sorrento nuts, French Brie.

SPECIAL GAMBERO ROSSO

Fake Cappuccio and Brioche €20

PRESENTED AT "GAMBEROROSSO"

Calzone in crust of Grana Padano 24 months, mozzarella flower of milk from the Lattari mountains, at the end of cooking, black pork belly, reduction of balsamic vinegar I.G.P. served with a cappuccino of Gorgonzola DOP.

TASTING MENU

The selection of Vincè €40
Tasting of 5 courses of pizza by Vincè.

VINCÈ PIZZAS

Vàsame €19 *Signature*
Zucchini soup, shrimp tartare, Apulian stracciatella and golden zucchini.

Sorrento €16
Mozzarella flower of the milk from Monti Lattari, anchovies from Cetara, Tomato Beef Heart baked gratin, lemon peel of Sorrento.

Saint Tropea €18
San Marzano PDO tomato, mozzarella flower of milk from the Lattari mountains, Tropea I.G.P., Cetara tuna, yellow tomatoes of Piennolo.

Bufala Smarrita €16
White base, buffalo mozzarella DOP di Benevento, pistachio pesto, dried tomatoes from Puglia, Benevento PDO buffalo bite and Bronte pistachio grains.

Ligure €16
White base, crescenza, basil pesto of Prà, green beans and potatoes, roasted pine nuts.

Figata €19
Mozzarella flower of the milk from Monti Lattari, Culatello di Zibello ham, reduction of figs of Cilento, Apulian burratina.

Vesuvio €19
Red cherry tomatoes from Piennolo, mozzarella flower of the milk from Monti Lattari, Parma ham 24 months, Apulian burratina, Bronte pistachio grains.

Funiculì €19
Mozzarella flower of the milk from Monti Lattari, Gorgonzola D.O.P., speck from Trentino Alto Adige, Sorrento nuts.

Costiera €16
Ricotta of vaccina, pumpkin flowers, anchovies of Cetara, provola of the Lattari Mountains, hints of mint.

Corbara €18
Corbara tomato cooked at low temperature, golden eggplant, ricotta, black pork belly.

Fusion €19
Smoked salmon, katalli pasta, soy reduction, Apulian burratina, almond strips.

Mezzogiorno €40
Buffalo butter with Sea Gin, wild salmon, hints of Sorrento lemon, Calvinius caviar.

DELICACY

Crocchè Vàsame €8
Patatoes of Avazzano, fondue of provola of the Lattari Mountains, cooked of black pig freshly ground pepper.

Fried clouds, Apulian burrata and Parma raw ham 24 months €12

Caprese €14
Mozzarella flower of the milk from ox-heart tomato Monti Lattari, carpaccio of tomato Cuore di Bue from Sorrento, oregano, Albenga basil, EVO oil.

Sfere di Parmigiana di Melanzane €12
Balls of Parmigiana di Melanzane. Mousse of melted ricotta, Corbara tomato cooked at low temperature, Grana Padano.

Focaccia Vàsame €15
With a fine selection of Italian cured meats.

Tris di Montanare €12
Anchovies of Cetara, lemon peel of Sorrento, ricotta of fuscella. Marzano PDO tomato, Grana Padano, Albenga basil. Raw Parma ham, apulian stracciatella.

Frittatina alla Nerano €10
Filiciatti monogram pasta, zucchini cream, served with a fondue of Provolone del Monaco PDO.

Potate chips €6

SALADS

La Tonnara €12
Iceberg, arugula, carrots, ox-heart tomato of Sorrento, olives, Cetara tuna fillets.

La Pollastra €12
Iceberg, arugula, fennel, yellow and red cherry tomatoes from Piennolo, supreme chicken cut, toasted homemade bread.

L'Esotica €14
Smoked salmon, valerian, avocado, orange, olive oil, salt and sesame.

SELECTION OF DESSERTS VÀSAME €9

Espresso Napoletano €2

THE DOUGH OF OUR PIZZA
"48 HOURS OF LEAVENING AT CONTROLLED TEMPERATURE,
TYPE 1 STONE - GROUND FLOURS, WHOLE SEA SALT OF TRAPANI I.G.P.,
EVO OIL, VERY HIGH DIGESTIBILITY"

BEERS OF THE SOMMELIER

PERONI NASTRO AZZURRO 0.0 33cl €6
Premium Lager non-alcoholic, dry taste and dry body, with bitter notes of hops.

PERONI CRUDA 33cl. €6
Lager unfurzed, soft and creamy texture, pleasantly bitter aftertaste of hops.
(Alcohol Content 4.7%)

PERONI GRAN RISERVA "BIANCA" 50cl. €9
Weaen, Aromatic and fresh taste, pleasantly bewerine with a fruity aroma and spiced with a hint of cloves. (Alcohol Content 5.1%)

PILSNER URQUELL 33cl. €7
Pils, full taste, intensely happy
(Alcohol Content 4.4%)

FRAVORT IPA 33cl. €10
IPA, very perceptible bitter taste, with citrus notes, but not astringent. Pleasant perception of dry mouth after consumption.
(Alcohol Content 5.8%)

HACKER PSCHORR WEISSBIER 50cl. €7
Weisse, the aroma is strongly spicy, with a marked sensation of nutmeg and pepper. Refreshing and slightly bitter, with sensations of lemon and honey with a long and fruity finish. (Alcohol Content 5.5%)

LA BIONDA del BRENTA 50cl. €12
Golden Ale, sweet / bitter taste, consistent and with a fruity and citrus aroma. (Alcohol Content 7.9%)

LA ROSSA del BRENTA 50cl. €12
Strong Ale, sweet / bitter taste, has a consistent body and a fruity and floral aroma (red fruits). (Alcohol Content 7.9%)

ORVAL 33cl. €9
Belgian Pale Ale, taste with hints of citrus (sweet orange) and ripe fruit in particular white plums and plums, vegetal and floral fragrances, light spicy scents (pepper and cinnamon). (Alcohol Content 6.2%)

THOMAS HARDY'S ALE 33cl. €16
Barley Wine, strong and long taste like a volcano, spicy without being pungent, bright, uniform flavor, rather heady.
(Alcohol Content 11.7%)

MIKKELLER THE AMERICAN DREAM 33cl. €10
Pilsner, spicy and wild taste with notes of tropical fruits and caramel. Although strong, it gives the flavors of herbs, malt, and oregano with spicy notes that persist. (Alcohol Content 4.6%)

BREWDOG PUNK IPA 33cl. €10
American ipa, taste of light aromas of hay, fruits and herbs. Fruity flavors of peach and tropical fruits are followed by an intense and dry bitterness, which lasts a long time. The aftertaste is fruity. (Alcohol Content 5.6%)

CELTIC PULP APPLE 50cl. €9
High quality artisanal apple cider without gluten and vegan from hereafordshire England. (Alcohol Content 4.7%)

BEERS ON TAP

PERONI NASTRO AZZURRO 20cl €5 / **40cl** €7
Lager unpasteurized, dry and refreshing taste thanks to the presence of Mais Nostrano and with a delicate bitter note given by finely aromatic hops.
(Alcohol Content 5,0%)

PERONI GRAN RISERVA "ROSSA" 20cl €6 / **40cl** €9
Vienna Style, full-bodied taste and at the same time easy to drink, with a warm aroma of malt and caramel. (Alcohol Content 5,2%)

WATER AND SOFT DRINKS

Sparkling water San Pellegrino 75cl €4 - **Still water Panna 75cl** €4
Coca Cola 33cl €4 - **Coca Cola Zero 33cl** €4 - **Sprite 33cl** €4
Fanta 33cl €4 - **Orange soda San Pellegrino Bio 20cl** € 4

LIQUEURS OF THE COAST

Lemon / **Liquorice** / **Mandarin** / **Myrtle** €5

DISTILLATES

National / **International** €5

Service €3