

Vasame

PIZZA E PASSIONE NAPOLETANA

PIZZE TRADIZIONALI

Regina Margherita €11

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

Marinara 2.0. €9

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

Margherita D.O.C. €14

Tomato San Marzano PDO, cherry tomatoes DOC, PDO buffalo mozzarella from Benevento, Albenga basil, EVO oil.

Diavola €14

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 €16

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 €11

Cream of zucchini, seasonal vegetables, golden chickpeas.

Ortolana €13

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

FRIED PIZZA

Spaccanapoli €10

Smoked Provolone dei Monti Lattari, San Marzano PDO tomato, freshly ground pepper.

La Completa €12

Ricotta di fuscella, provola from Lattari Mountains, pork scratchings, tomato San Marzano PDO, freshly ground pepper.

VINCÈ PIZZAS

Vàsame €16 *Signature*

Zucchini soup, shrimp tartare, Apulian stracciatella and golden zucchini.

Saint Tropea €16

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.

Figata €18

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

Vesuvio €16

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

Funiculì €18

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

'O Ciurillo €14

Ricotta di vacchine, pumpkin flowers, anchovies of Cetara, provola of the Lattari Mountains, hints of mint.

Mala Femmina €16

Mozzarella cheese fior di latte from Campania, friarello topped in a pan with chili pepper, sausage bell, stracciatella pugliese.

Fusion €16

Smoked salmon, kataifi pasta, soy reduction, Apulian burratina, almond strips.

Scugnizzo €14

Mozzarella cheese fior di latte from Campania, anchovies of Cetara, tomato Cuore di Bue, lemon peel of Sorrento.

CONTEMPORARY CALZONI

Chiaro di Luna €16

Calzone in crust of Pecorino Romano, provola dei Monti Lattari, pesto of pistachios of 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 Cappuccino e Brioche €16

PRESENTATO AL "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.

DELICACY

Crocchè Vàsame €8

Potatoes of Avezzano, 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

Sfere di Parmigiana di Melanzane €12

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

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.

BEERS OF THE SOMMELIER

N'Artigiana Oro 33 Cl. €6

Produced in Italy, bright gold color, white foam and compact, balanced taste with slight bitterness. (4.8% alcohol content)

N'Artigiana Rossa 33cl. €6

Produced in Italy, brown color with ruby reflections, white and compact foam, intense flavor. (5,0 % alcohol content)

N'Artigiana Oro 75cl. €12

Made in Italy, bright gold color, white foam and compact, balanced taste with slight bitterness. (4.8% alcohol content)

N'Artigiana Rossa 75cl. €12

Produced in Italy, brown color with ruby reflections, white and compact foam, intense flavor. (5,0 % alcohol content)

Lisa - Birra Del Borgo 33cl. €8

Golden Lager beer produced in Italy, low fermentation unfiltered. Fresh taste, light with spicy notes thanks to the orange peel of Sicily. (5,0 % alcohol content)

Reale - Birra Del Borgo 33cl. €8

Ambrata IPA beer produced in Italy, high fermentation unfiltered. Hoppy taste with a hint of caramel with a bitter and fruity finish, intense aroma with citrus notes. (alcohol content 6.4%)

BEERS ON TAP

Stella Artois Blonde 0,20cl. €4

Stella Artois Blonde 0,40cl. €6

Lefte Rouge 0,20cl. €5

Lefte Rouge 0,40cl. €7

LIQUEURS

Amaro Jefferson / Amaro del Capo / Limoncello

Grappa Poli / Grappa Poli barricade €5

SELECTION OF DESSERTS VÀSAME

Babà €7 / Cannolo Siciliano €6

Delizia al Limone di Vincè €8 / Pistacchio Ball €7

Kiss by Vàsame Semifreddo Rocher €8 / Tiramisù €6

WATER AND SOFT DRINKS

San Pellegrino water 75cl €4 / Panna water 75cl €4

Coca Cola 33cl €4 / Coca Cola Zero 33cl €4

Chinotto Galvanina €4 / Soda Gazzosa Galvanina €4

Orange soda San Pellegrino Bio 33cl € 4

Espresso Napoletano €2

Service €3