

Vasame

PIZZA E PASSIONE NAPOLETANA



SORRENTO



SFIZIOSERIA

Crocchè Vàsame €8

Arezzo Potatoes, provola cheese fondue from Monti, cooked black pig, fresh ground pepper and basil.

Caprese €14

Fior di latte (milk) from Monti, carpaccio Oxhearts tomato from Sorrento, oregano from Tramonti, basil and Gaudenzi extra virgin olive oil.

Tris di frittatine alla Nerano €12

Gragnano's pasta, pepper, delicate Zucchini cream served with provolone del Monaco PDO fondue.

Parmigiana al Bacio €12

Corbara tomato cooked at low temperature, golden aubergines, fior di latte (milk) from Monti and fresh basil.

Nuvole fritte €12

Light and crumbly dough, Apulia burrata, parma ham aged 24 months.

Tagliere di salumi e formaggi €20

Chopping board of cured meats and fine cheeses, accompanied by warm focaccia crusted with 24-month aged Parmigiano Reggiano cheese.

Fresh Potato chips with Cacio e Pepe €7

TRADITIONAL PIZZAS

Regina Margherita €12

San Marzano tomato DOP, Fior di latte (milk) from Monti, basil, Padano cheese and EVO oil.

Marinara 2.0. €10

Corbara cherry tomato, yellow Piennolo tomato, Nubia red garlic, oregano from Tramonti, sprinkling of provolone del monaco PDO, EVO oil and basil.

Margherita D.O.C. €15

San Marzano PDO tomato, Pachino cherry tomatoes DOC, PDO buffalo mozzarella, basil, EVO oil.

Capricciosa (in my own way) €16

San Marzano PDO tomato, Fior di latte from Monti Lattari, Taggiasca olives, Chiodini mushrooms, artichokes from Cilento, mountain salami, oregano from Tramonti and basil.

Diavola €16

San Marzano PDO tomato, spicy Calabrian salami, Fior di Latte from Monti Lattari, EVO oil and basil.

Cotto Ribelle €16

White base, Fior di Latte from Monti, cooked ham, grilled artichokes, basil and EVO oil.

Romana Rivisitata €18

Fior di latte from Monti, yellow Piennolo cherry tomatoes, anchovies from Cetara, Pantelleria capers and basil.

Napoli €14

San Marzano PDO tomato, Fior di Latte from Monti Lattari, anchovies from Cetara, oregano from Tramonti.

Veggy €12

Cream of courgettes, seasonal vegetables, golden chickpeas.

Ortolana €15

White base, Fior di Latte from Monti Lattari, seasonal vegetables.

OUR DOUGH

“ 48 HOURS OF LEAVING AT CONTROLLED TEMPERATURE, STONE-MILLED TYPE 1 FLOURS, INTEGRAL SEA SALT FROM TRAPANI I.G.P., EVO OIL, HIGH DIGERIBILITY ”

FRIED PIZZAS

Spaccanapoli €12

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

La Completa €15

Fuscella ricotta, provola from Monti, Neapolitan cicolì, San Marzano PDO tomato, freshly ground pepper.

CALZONE CONTEMPORARY

Napoletano €14

Fuscella ricotta, Neapolitan salami, provola from Monti, freshly ground pepper and basil.

Chiaro di Luna €16

Calzone in pecorino romano crust, provola from Monti, Pistachio Pesto from Bronte , mortadella I.G.P.

081 €16

Calzone crusted with provolone del monaco cheese, Fuscella ricotta, curly escarole, capers from Pantelleria, Taggiasche olives and Gaudenzi extra virgin olive oil.

SPECIAL “GAMBERO ROSSO”

Fake Cappuccio e Brioche €23

PRESENTED AT THE “GAMBERO ROSSO”

Calzone in a 24-month aged grana padano crust, fior di latte dei Monti Lattari, at the end of cooking, black pork belly, PGI balsamic vinegar reduction served with gorgonzola PDO



PIZZAS OF VINCÈ

Vàsame €20 *Signature*

Courgette cream, shrimp tartare, Apulia stracciatella and golden courgettes.

Sorrento €16

Fior di latte from Monti Lattari, anchovies from Cetara, baked oxheart tomato au gratin, lemon zest from Sorrento.

Saint Tropea €20

San Marzano PDO tomato, Fior di latte from Monti Lattari, Tropea onion I.G.P., tuna from Cetara, yellow Piennola cherry tomatoes.

Bufala Smarrita €18

White base, PDO buffalo mozzarella from Benevento, pistachio pesto, Apulia dried tomatoes, PDO buffalo morsel from Benevento and chopped pistachios from Bronte.

Giulio Cesare €18

Provolone cheese from the Monti Lattari, porchetta from Ariccia, roast potatoes from Arezzano, BBQ sauce, golden rosemary.

Vesuvio €19

Red piennolo tomatoes, Fior di latte from Monti Lattari, 24-month-old parma ham, Apulia burrata, chopped pistachios from Bronte..

La Figata €19

Fior di latte from Monti, Apulia burrata, culatello, homemade Cilento fig jam reduction, fresh basil.

Funiculì €19

Fior di latte from Monti Lattari, provola from Monti Lattari, speck from Trentino Alto Adige, walnuts from Sorrento.

La Provolone e Pepe del Principe €16

Smoked Provolone from Monti, yellow piennolo cherry tomatoes, colonnata lard, freshly ground pepper and fresh basil.

Parma DOP €18

Pachino tomatoes, Parma ham aged 24 months, wild rocket, flakes of grana padano, fresh buffalo mozzarella after cooking and fresh basil.

Ciurill' €16

Smoked provola from Monti, courgette flowers, Neapolitan salami, tufts of Fuscella ricotta and fresh basil.

Cozza chic €20

Fior di latte from Monti, mussels, pecorino romano, parsley, freshly ground black pepper and fresh basil.

Delicata 20€

Fior di latte from Monti, smoked salmon, wild rocket, burrata stracciatella, hints of Sicilian oranges and fresh basil.

Truffle €30

White base, Fior di latte from Monti Lattari, seasonal black truffle (pizza according to product availability).

King Truffle €40

White base, collonata lard, potatoes sautéed with buffalo butter, seasonal black truffle (pizza according to product availability)

Meravigliosa €40

Sea gin buffalo butter, wild salmon, lemon scent from Sorrento, calvinus caviar.

SPECIAL VASAME A ROMA

170 grams of dough, mix of stone-ground Italian grains, 48 hours of thin, crunchy and very light leavening.

Marinella €16

San Marzano tomato, burrata stracciatella, anchovies from Cetara, Taggiasca olives, capers from Pantelleria and oregano from Tramonti

Margherita e Parmigiano €14

Vesuvius tomato cooked at low temperature, fior di latte from Monti, Parnesan, Gaudenzi extra virgin olive oil at the end of cooking.

DEGUSTATION MENU

Vincè's selection €49

5-course pizza tasting by vince

OUR FIRST COURSES

Nerano €16

Spaghetti of Gragnano I.G.P., golden courgettes, provolone del monaco PDO and basil.

Gnocco alla Sorrentina (home made) €14

Neapolitan tomato cooked at low temperature, Fior di latte, grana padano and fresh basil.

Sirignano €16

Fresh pasta "Scialatiello" with mussels, Roman pecorino cheese, I.G.P. Piennolo cherry tomatoes and fresh basil.



SALADS

Caesar 14€

Iceberg salad, sliced chicken, Worcester sauce, caesar sauce, home made crusty bread and parmesan flakes.

Amalfi Veggy 12€

Iceberg salad, rocket salad, cherry tomatoes, Taggiasca olives, grilled artichokes, carrots, fennel and home made crusty bread.

Tonnara 14€

Iceberg salad, rocket salad, carrots, oxheart tomat from Sorrento, Taggiasca olives and tuna fillets from Cetara.

Sorrento 14€

Rocket salad, smoked salmon, citrus fruits from Sorrento, fennel, home made crusty bread and Gaudenzi extra virgin olive oil.

SELECTION OF VÀSAME DESSERTS €9

Neapolitan espresso €2

Service €3,50