

Vasame

PIZZA E PASSIONE NAPOLETANA



VIA REGGIO

TRADITIONAL PIZZAS

Regina Margherita €12

San Marzano tomato PDO, 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.

FRIED PIZZAS

Spaccanapoli €12

Smoked Provolone 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.

CALZONI CONTEMPORANEI

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 €18

Calzone crusted with provolone del monaco cheese, Fuscella ricotta, curly escarole, capers from Pantelleria, Taggiasca 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, PCI balsamic vinegar reduction served with gorgonzola PDO

DEGUSTATION MENU

Vincè's selection €49

5-course pizza tasting by Vincè.

SFIZIOSERIA

Crocchè Vàsame €8

Avezzano 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.

Parmigiana (in my own way) €12

Tomato from Corbara cooked at low temperature, golden aubergines, provolone del Monaco PDO.

Fried clouds, Apulian burrata e Parma ham aged 24 months €12

A plate of fine cured meats served with focaccia in a crust of 24-month Parmigiano Reggiano cheese €20

Fresh Potato chips with Cacio e Pepe €7

PIZZE DI VINCÈ

Vàsame €20 *Signature*

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

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 from Bronte, Apulia dried tomatoes, PDO buffalo morsel from Caserta and chopped pistachios.

Giulio Cesare €18

Provolone cheese from the Monti Lattari, porchetta from Ariccia, roast potatoes from Avezzano, BBO sauce, golden rosemary.

Vesuvio €19

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

La Piennola e Pepe Delo cherry tomatoes €16

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

Parma PDO €18

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

La Viareggina €18

San Marzano tomato, speck from Trentino, Sorrento and delicate mascarpone cream.

La Figata €18

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

La Fresca €18

Bufala Campana PDO, Parma ham, Fior di latte from Monti, pachino tomatoes, rocket salad and flakes of Grana Padano cheese.

Ciurill' €16

Smoked provola from Monti, courgette flowers, mortadella from Bologna I.G.P. and fresh mintscents.

Sorrento €16

White base, anchovies from Cetara, baked oxheart tomato au gratin, lemon zest from Sorrento.

Carbonara Sorrentina €20

Delicate Provolone del Monaco cream, black pig cheek, savoury zabaglione, freshly ground pepper and Fior di latte from Monti.

Truffle €30

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

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 ciacciatella, anchovies from Cetara, Taggiasca olives, capers from Pantelleria and oregano from Tramonti

Margherita E Parmigiano €14

San Marzano tomato, fior di latte from Monti, Parmesan, Gaudenzi extra virgin olive oil and fresh basil.

SALADS

La Tonnara €14

Iceberg salad, rocket salad, carrot, oxhearts tomato from Sorrento, olives and tuna fillets from Cetara.

La Pollarra €12

Iceberg salad, rocket salad, fennel, yellow and red cherry tomatoes from Piennolo, supreme sliced chicken and home made toasted bread.

L'Esotica €14

Smoked salmon, valerian salad, avocado, orange, extra virgin olive oil, salt and sesame.

SELECTION OF VÀSAME DESSERTS €9

Babà €9 / Sicilian Cannolo €9 / Vincè's Lemon Delight €9 / Pistachio Sphere €9

Kiss of Vàsame semifreddo Rocher €9 / Tiramisù €9 / Sorbet €6

Neapolitan espresso €2

Service €3,50

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 "