

**TOUT EST PERMIS**

*but only if you know how to dream with your palate*

## APPETIZERS



**Amberjack**  
in ceviche with friggittelli peppers and agretti  
4  
**28.00 euro**




**Sea Bass**  
buffalo burrata cheese, ginger  
and yellow datterino tomato gazpacho  
4 • 7  
**28.00 euro**

**Fassona**  
tartare, peppers, capers,  
hazelnut crumble, tabasco and lime  
6 • 8 • 12  
**26.00 euro**



**Beef**  
salt-cured beef, small salad  
of marinated artichokes and parmesan  
1 • 6 • 7  
**24.00 euro**

**Artichoke**  
provolone del monaco and crispy guanciale  
1 • 7  
**18.00 euro**




**Tomatoes**  
salad with bread, anchovies,  
feta, olives and celery  
1 • 4 • 7 • 9  
**18.00 euro**



**Charcuterie Board**  
prosciutto crudo, capocollo, mortadella,  
salami, provolone del monaco, buffalo  
mozzarella, provenzale,  
“rutiello” with tomato and oregano  
1 • 6 • 7 • 10 • 11  
**45.00 euro**  
(the price is intended for two people)

## PASTAS



**Lobster**  
linguine, tomato, garlic, oil  
and chili pepper  
1 • 2 • 12  
**38.00 euro**



**Rabbit**  
ravioli, parmesan, thyme  
1 • 3 • 7 • 9 • 12  
**26.00 euro**

## PASTAS

### Fresh Pasta

homage to the cannelloni of "Sora Maria e Arcangelo" by Giovanni Milana

1 • 3 • 7 • 9 • 12

25.00 euro

### Chicken

Ischia-style tortellini

1 • 3 • 7 • 9 • 12

26.00 euro

### Spicy Scarpariello

mezzani with spicy tomato sauce

1 • 7

24.00 euro

## MAINS

### Squid\*

fried with sweet and sour sauce

1 • 10 • 14

28.00 euro

### White Fish with Lemon

4 • 7

36.00 euro

### Rabbit

Ischia-style

9 • 12

60.00 euro

(the price is intended for two people)

### Grilled

### Catch of the Day

4

90.00 euro per kg

### Rib Steak Pizzaiola Style

85.00 euro per kg

### Pork Chop with Friarielli

38.00 euro

### Striploin

85.00 euro per kg

### Beef Fillet with Friarielli

40.00 euro

### Spicy Grilled Spring Chicken

7 • 12

30.00 euro

## SIDES

### Friarielli

garlic, oil and chili pepper

8.00 euro

### French Fries

8.00 euro

### Verde

mixed salad

8.00 euro

### Grilled Vegetables

10.00 euro

## DESSERTS

### Babà

with pastiera ice cream

1 • 3 • 7

12.00 euro

### Babbaiola

lemon tart with fiordilatte ice cream

1 • 3 • 7

12.00 euro

### Chocolate

with almonds, salted caramel and passion fruit sorbet

1 • 3 • 5 • 7 • 8

12.00 euro

### Pastiera Napoletana

1 • 3 • 7

12.00 euro

### Piña Colada

with roasted pineapple carpaccio

7 • 8

12.00 euro

### Ischia-style Zuppa Inglese

with basil sorbet

1 • 3 • 7 • 8

12.00 euro

### Ice Cream

choose from: fiordilatte cheese, pastiera, vanilla

3 • 7

12.00 euro

### Sorbet

choose from: strawberry and basil

12.00 euro

## NEAPOLITAN PIZZA

<b>Marinara</b> San Marzano d.o.p. tomato, roasted datterino tomato, wild garlic, Ischia oregano, basil, extra virgin olive oil 1 • 6 • 10 • 11	10.00 euro
<b>Margherita</b> San Marzano d.o.p. tomato, fiordilatte cheese, grana, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	12.00 euro
<b>Lasagna Povera (Poor Man's Lasagna)</b> garlic-flavored San Marzano d.o.p. tomato, grana, Ischia oregano, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	16.00 euro
<b>Capricciosa</b> piennolo tomato, fiordilatte cheese, grana, cooked ham, cardoncello mushrooms, Itrana olives, grilled artichokes, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	18.00 euro
<b>Patate e Salsiccia (Potatoes and Sausage)</b> potato and leek cream, grana, artisanal sausage, basil, pepper, extra virgin olive oil 1 • 6 • 7 • 10 • 11 • 12	14.00 euro
<b>Pizzaiuolo</b> San Marzano d.o.p. tomato, provola, seven varieties of pepper from around the world, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	14.00 euro
<b>Diavola</b> fiordilatte cheese, buffalo ricotta, grana, crusco pepper powder, spicy artisanal salami, spicy artisanal sausage and 'nduja cream, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	17.00 euro
<b>Calzone</b> San Marzano d.o.p. tomato, fiordilatte cheese, buffalo ricotta, grana, cooked ham, Neapolitan salami, basil, pepper, extra virgin olive oil 1 • 6 • 7 • 10 • 11	16.00 euro
<b>'Nduja e Limone ('Nduja and Lemon)</b> fiordilatte cheese, grana, Calabrian 'nduja, lemon marmalade, rocket, pepper 1 • 6 • 7 • 10 • 11	14.00 euro

## PIZZA IN PALA (ROMAN-STYLE)

<b>Margherita</b> roasted datterino tomato, fiordilatte cheese, grana, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	14.00 euro
<b>Zingara</b> fiordilatte cheese, beef heart tomato, prosciutto cured ham from black Caserta piglet, salad, homemade mayonnaise, extra virgin olive oil 1 • 3 • 6 • 7 • 10 • 11	18.00 euro
<b>Carbonara</b> fiordilatte cheese, grana cream, pecorino, guanciale, pasteurised egg yolk, toasted pepper, extra virgin olive oil 1 • 3 • 6 • 7 • 10 • 11	15.00 euro
<b>Stracciata e Crudo (Stracciata Cheese and Cured Ham)</b> fiordilatte cheese, stracciata, grana cream, prosciutto cured ham from black Caserta piglet, semi-dried cherry tomatoes, Ischia oregano, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	24.00 euro

## PIZZA FINA (THIN PIZZA)

<b>Marinara</b> San Marzano d.o.p. tomato, basil, wild garlic, Ischia oregano, extra virgin olive oil 1 • 6 • 7 • 10 • 11	10.00 euro
<b>Margherita</b> fiordilatte cheese, San Marzano d.o.p. tomato, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	12.00 euro
<b>Pepperoni Pizza</b> fiordilatte cheese, San Marzano d.o.p. tomato, spicy salami 1 • 6 • 7 • 10 • 11	14.00 euro

## PIZZA RIPASSATA (RECOOKED)

<b>Margherita Verace (Authentic Margherita)</b> San Marzano d.o.p. tomato, roasted datterino tomato, buffalo mozzarella, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	15.00 euro
<b>Anna Savio</b> fiordilatte cheese, provola, grana cream, semi-dried cherry tomatoes, seasoned escarole with anchovy oil, walnuts, Itrana olives, extra virgin olive oil 1 • 4 • 6 • 7 • 8 • 10 • 11	17.00 euro
<b>Lisola</b> fiordilatte cheese, grana, grana flakes, roasted datterino tomato, prosciutto cured ham from black Caserta piglet, rocket pesto, fresh rocket, pepper, extra virgin olive oil 1 • 6 • 7 • 10 • 11	22.00 euro
<b>Italian Artichoke</b> grana cream, provola, provolone del monaco, grilled artichokes, braised artichokes, fried artichokes, mint, pepper, lemon, basil, extra virgin olive oil 1 • 6 • 7 • 10 • 11	20.00 euro
<b>Sausage, Broccoli and Friarielli</b> grana cream, broccoli cream, sausage, provola, sautéed friarielli, pepper, extra virgin olive oil 1 • 6 • 7 • 11 • 12	16.00 euro

## PIZZA IN SMALL PAN

<b>Pane e Mortadella (Mortadella Panino)</b> dough with rye, barley and wheat flours, mortadella 1 • 6 • 7 • 10 • 11	15.00 euro
<b>Pane e Lardiata (Lard Panino)</b> piennolo tomato sautéed with garlic, oil and chili pepper, black Caserta lard and strutto, pecorino, basil 1 • 6 • 7 • 10 • 11	15.00 euro
<b>Mediterranea</b> piennolo tomato, fiordilatte cheese, capers, tuna belly, basil, mint, onion powder, wild garlic, extra virgin olive oil 1 • 4 • 6 • 7 • 10 • 11	20.00 euro

## PIZZA IN THE RUTIELLO

<b>Ischitana</b> piennolo tomato, wild garlic, Ischia oregano, pecorino, Cetara anchovies, lemon, extra virgin olive oil 1 • 4 • 6 • 7 • 10 • 11	14.00 euro
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## FRIED

<b>Potato Croquette</b> potatoes, provola, pecorino, grana, lemon, parsley, pepper 1 • 7 • 10 • 11	3.00 euro
<b>Fried Pasta Cake</b> bucatini, béchamel, pecorino, grana, cooked ham, pepper, nutmeg 1 • 6 • 7 • 10 • 11	4.00 euro
<b>Fried Pizza</b> fresh ricotta, provola, pecorino, cicoli (pressed pork belly), pepper, basil 1 • 6 • 7 • 10 • 11	16.00 euro
<b>Calzone with Escarole</b> escarole, capers, olives, tofu and pepper 1 • 6 • 10 • 11	14.00 euro
<b>Suppli</b> Neapolitan ragù, fiordilatte cheese 1 • 6 • 7 • 10 • 11	4.00 euro

## LISOLA TASTING SLICES

<b>Thin</b> Marinara 1 • 6 • 7 • 10 • 11	<b>Roman-Style</b> Zingara 1 • 3 • 6 • 7 • 10 • 11	<b>Neapolitan</b> 'Nduja and Lemon 1 • 6 • 7 • 10 • 11	<b>Recooked</b> Italian Artichoke 1 • 6 • 7 • 10 • 11	<b>Small Pan</b> Mediterranean 1 • 4 • 6 • 7 • 10 • 11	<b>Fried</b> Calzone with Escarole 1 • 6 • 10 • 11
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100.00 euro

130.00 euro paired with Maximum • Blanc de Blancs, Cantine Ferrari  
(the price of the menu is intended for two people)



## ALLERGENS



1 • gluten



2 • crustaceans



3 • eggs



4 • fish



5 • peanuts



6 • soy



7 • milk



8 • nuts



9 • celery



10 • mustard



11 • sesame  
seeds



12 • sulphur  
dioxide and  
sulphites



13 • lupins



14 • molluscs

Information about the presence of substances or products that may cause allergies or intolerances is available upon request from the service staff.

The HACCP procedures adopted take into account the risk of cross-contamination and staff are trained on this risk. However, it should be noted that, in some cases, due to objective operational requirements, preparation and service activities may involve sharing areas and utensils; therefore, it cannot be excluded that products may come into contact with allergens.

We care deeply about your health and well-being, and for this reason our staff is trained to advise you in the best possible way.

We also note that some fresh products of animal origin, as well as raw fish and seafood products, have been subjected to preventive decontamination treatment through rapid temperature reduction on-site to guarantee quality and safety, as described in the HACCP Plan pursuant to Reg. EC 852/04 and Reg. EC 853/04.

*Products marked with \* have been subjected to a freezing process*

*Products marked with \*\* have been subjected to temperature reduction*

The cover charge is 5.00 euro

