



Autentiko

GUSTO NAPOLETANO





AUTENTIKO
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ALL NAPOLI IS INSIDE AUTENTIKO'S PIZZA

The Original

Maestro Pizzaiolo
Antonio Davide



Mangiare bene è un'arte e proporvi la Pizza Napoletana nella sua forma più "autentika" non è solamente il nostro mestiere, è la nostra missione.

Vi offriamo una pizza verace di natura tradizionale ma rivisitata in chiave moderna con una maggiore digeribilità e leggerezza.

Rigorosamente cotta nel forno a legna oltre i 400° per circa 90 secondi raggiunge il suo gusto partenopeo e la sua croccantezza.

100% Gusto Napoletano





Autentiko
GUSTO NAPOLETANO

GIN SELECTION

PIZZA & DRINK

Have you ever tasted it?

Innovation and taste experimentation are a mission for Autentiko.
We offer you a selection of original Gin Tonic to match
to your pizza or your dishes. Do you want to try?

AMALFI

Malfy Gin lemon-flavored, mediterranean tonic water, lemon peel. 10,00€
*Raccomended combined with pizza **Marinara Special***

SUNSET IN AMALFI COAST

Malfy Gin grapefruit-flavored, Thomas Henry tonic water, grapefruit peel. 10,00€
*Raccomended combined with pizza **Perla***

CAPRI

Capri Gin salty-tasted, Thomas Henry tonic water, lemon peel. 10,00€
*Raccomended combined with pizza **Macherè***

PORTOFINO

Portofino Gin, mediterranean tonic water, lemon peel. 12,00€
*Raccomended combined with pizza **Gamberi & Pistacchio***

VASINICÒ

Ondina Gin basil-flavored, mediterranean tonic water, lemon peel. 10,00€
*Raccomended combined with pizza **Regina***

Look our Drink List for all available cocktails



To Share

Fritto Neapolis

€ 22,00

Mix of six typical fried food of Naples: palla di riso, ciurillo, mozzarella in carrozza, montanrina, crochè e frittatina. (1,3,7,)

Antipasto della nonna

 recommended for two people.

€ 24,00

Mix of typical food of Naples: meatballs in tomato sauce, eggplant parmigiana, scapece courgettes, cheese cream, fried artichokes. (1,3,5,7,9)

Bruschettata Autentiko

 (2PZ) *NEW*

€ 12,00

Toasted bread with parmigiana and baby octopus in marinara sauce (1,4,7,8)

O'fritt

Crocchè napoletano

€ 4,00

Fried potato croquette and provola cheese. (1,3,7)

Palla di riso al ragù

€ 4,00

Fried rice ball and minced meat. (1,7)

Frittatina tradizionale

€ 4,50

Fried spaghetti, minced meat, peas and bechamel. (1,3,7)

Mozzarella in carrozza

€ 4,00

Fried mozzarella and bread. (1,3,7)

Ciurillo

€ 4,00

Fried courgette flower stuffed with ricotta cheese, ham and pepper. (1,3,7)

Montanarina tradizionale

€ 4,00

Small fried pizza with tomato sauce, cheese and basil. (1,7)

Frittura di gamberi e calamari*

 (1,2,14)

€ 20,00

Fried shrimps and squids with salad.

La Frittura

Calamari & Gamberi

Fried shrimps and squids with salad

€ 20,00



Contemporary Pizza

La tradizione Napoletana rivista dal gusto moderno e irresistibile!

Maradona

San Marzano's Tomato DOP sauce, mozzarella, home-made meatballs, ricotta cheese, basil. (1,7)

€ 13,50

Pistacchiosa

Pistacchio sauce, mozzarella, mortadella, chopped pistachios, basil. (1,7,8)

€ 13,50

Macherè

Zuchinis sauce, provola cheese, speck, burrata cream, chopped pistachios, basil. (1,7,8)

€ 13,50

Marinara Special *NEW*

Cherry yellow tomatoes cream, cherry tomatoes from Vesuvio, cantabrico's anchovies, taggiasca olives, garlic, origan, basil. (1,4)

€ 13,00

Nduja & salsiccia

Zuchinis sauce, mozzarella, neapolitan sausages, calabrian 'nduja, basil. (1,7,8)

€ 14,00

Malammore 2.0

Mozzarella, blue cheese, spicy salami, Tropea red onions, burrata cheese, parmesan cheese, basil. (1,7)

€ 15,00

Crudo & fichi

Mozzarella, Parma's raw ham, fig sauce, burrata cream, basil. (1,7)

€ 15,00

Core core

Ricotta cheese filled crust, provola cheese, Porcini mushrooms, blue cheese, parmesan cheese, basil. (1,7)

€ 15,00

Fior di guanciale

Zuchinis sauce, mozzarella, courgette flowers, bacon, burrata cream, basil. (1,7)

€ 15,50

Noci & Speck *NEW*

Nuts sauce, provola cheese, speck, nuts, basil. (1,7,8)

€ 14,00

Perla

Pizza in the shape of a seashell with a pearl of buffalo mozzarella, yellow and red cherry tomatoes from Vesuvio, Parma's raw ham, parmesan cheese, basil. (1,7)

€ 18,50

Racchetta Davide

Pizza in the shape of a tennis racquet with ricotta cheese, provola cheese and Modena's ham in the grip. Pistachio sauce, Amatrice's crispy bacon, Tropea red onions, burrata cream and basil at the center. (1,7,8)

€ 20,00

Choose different pizza dough:

Wholemeal dough

€ 2,00

Gluten free dough

€4,00

Is not celiac food.

For lactose allergy:

Mozzarella lactose free

€ 2,00



MEN





Fassona & Tartufo

Gourmet Pizza

Eccellenza Firmata & Autentika

We offer you a very careful selection of Gourmet pizzas with unexpected flavours. A new selection of the highest quality ingredients to create unique pizzas and amaze your palate with nuances of flavor never tried before.

Black Angus

Mozzarella, Black Angus carpaccio, fried courgettes flower, burrata cream, basil (1,7)

€ 23,00

Autentika Verace *NEW*

Pistachio sauce, mozzarella, baby octopus in marinara sauce, chopped pistachios, basil. (1,4,7,8)

€24,00

Fassona & Tartufo

Mozzarella, truffle cream, piedmontese beef tartare, truffle, basil. (1,7)

€25,00

Gamberi rossi di Mazara & Pistacchio

Pistachio sauce, mozzarella, raw red sicilian shrimps, burrata and burrata cream, chopped pistachios, basil. (1,2,7,8)

€26,00

* In base alla reperibilità del prodotto potrebbe essere di origine surgelata.





Traditional Pizza

Proposte storiche intramontabili della Cultura Napoletana

Marinara

San Marzano's tomato DOP sauce, garlic, origan, basil. (1)

€ 7,00

Margherita

San Marzano's tomato DOP sauce, mozzarella, basil. (1,7)

€ 9,00

Diavola 🌶️

San Marzano's tomato DOP sauce, mozzarella, spicy salami, basil. (1,7)

€ 10,00

Napoli

San Marzano's tomato DOP sauce, mozzarella, cantabrico's anchovies, origan, basil. (1,2,4,7)

€ 10,50

Cotto & Funghi

Mozzarella, Modena's ham, champignon mushrooms, basil. (1,7)

€ 10,50

Bufalina

Buffalo mozzarella, cherry tomatos from Vesuvio, basil. (1,7)

€ 12,00





Regina

San Marzano's tomato DOP sauce, raw buffalo mozzarella, basil. (1,7)

€ 12,00

Salsiccia & Friarielli

Provola cheese, turnip greens, neapolitan sausages. (1,7)

€ 12,00

Vegetariana *NEW*

Mozzarella, zuchinis cream, fried eggplant, fried zuchinis, peppers, basil. (1,7)

€ 11,00

5 Formaggi

Mozzarella, provola cheese, taleggio cheese, blu cheese, parmesan cheese, basil. (1,7)

€ 11,50

Ripieno al prosciutto al forno o fritto

Stuffed calzone with tomato sauce, provola cheese, ricotta cheese, ham, basil. Cooking: fried or baking (1,7)

€ 13,00

Don Salvatore

Fried pizza and baking again, mozzarella, cherry tomatoes from Vesuvio, basil pesto, parmesan cheese, basil. (1,7)

€ 13,00

Choose different pizza dough:

Wholemeal dough

€ 2,00

Gluten free dough Is not celiac food.

€ 4,00

For lactose allergy:

Mozzarella lactose free

€ 2,00

Cucina di Costiera & tradizionale

Antipasti

- Meatball with tomato sauce** (1,7) € 9,50
- Baby octopus** with tomato sauce, capers, olives and parsley. (14) € 15,00
- Peppered mussels** (1,14) € 14,00
- Warm seafood salad** (1,2,4,6,13,14) € 16,00
Mussels, clams, cuttlefish, prawns and octopus with Mediterranean dressing.
- North italy beef tartare** (3,7,8) € 22,00
with burrata cream, sautéed escarole, low-temperature cooked egg and black truffle.
- Tris of tartare** (2,4,6,11,13,14) € 22,00
Red tuna, salmon and sea bass with avocado and lime cream.



Primi Piatti

- Paccheri pasta and red tuna tartare** (1,2,4,5,7,8) € 18,00
With aubergines, cherry tomatoes and burrata cream.
- Calamarata pasta "genovese"** (1,8) € 16,00
Onion sauce cooked 20 hours at low temperature.
- Pasta and potatoes** Neapolitan style with smoked provola cheese (1,7) € 14,00
- Scialatielli pasta** with mussels, clams, shrimps and parsley (1,2,14) € 21,00
- Spaghetti pasta with clams** (1,5,8,14) € 20,00
And neapolitan tarallo.
- Milanese risotto and veal "ossobuco"** (7) € 28,00

Autentic local dishes

Secondi Piatti

- Fried shrimps and squids with salad** * € 20,00
Battered vegetables (1,5,6,8,11,14)
- Grilled seafood** * (1,4,8,14) € 28,00
Salmon, Sea bass fish, tuna, prawns, cuttlefish and vegetables.
- Caramelized octopus** * (1,5,6,8,11,14) *Best seller* € 18,00
With Mediterranean-style aubergines, burrata cream and crumbled Neapolitan "Tarallo".
- Fillet sea bass** (4,5,8) € 26,00
Prawn and swordfish with vegetables.
- Beef rib 500gr** (8) € 32,00
And Chef's vegetable specialties.
- "Milanese" pork cutlet** and potatoes (1,8) € 18,00

Contorni

- Baked potatoes** € 6,00
- Grilled vegetables** € 6,00
- Sautéed escarole with raisins and pine nuts** € 6,00
- Broccoli rabe with garlic, oil and chilli pepper** € 6,00
- Green or mixed salad** € 6,00

Piatti Freddi

- Caprese** € 12,00
Raw tomato, buffalo mozzarella, origan, basil and evo oil. (7)
- Caesar salad** (1,3,4,7) € 15,00
Salad, bacon, grilled chicken, toasted bean, caesar sauce.



Craft Beer



Le migliori del Birrificio Perrella

—○— **BIONDA DEL BRENTA € 6,50** **AMBRATA DEL BRENTA € 7,00** **FRAVORT IPA € 7,00** —○—

Draft Beer

Sistema di spillatura senza l'utilizzo di Co2

4 Luppoli 0,20l/0,40l	3,00 € / 5,00 €
9 Luppoli ipa 0,20l/0,40l	3,50 € / 6,00 €
Grimbergen Double Ambrée 0,25l/0,50l	4,00 € / 7,00 €
Grimbergen Blanche 0,25l/0,50l	4,00 € / 7,00 €

Bottled Beer

Le Classiche dal gusto intramontabile

Corona	5,00 €
5 Luppoli bock	5,00 €
Franziskaner	5,00 €
Ichnusa non filtrata	5,00 €
Messina - cristalli di sale	5,00 €
Peroni senza glutine	5,50 €
Poretti zero - Analcolica	5,00 €

Coca-Cola, Coca-Cola Zero	<small>BOTTIGLIA</small> 4,00 €	Naturale 0,75l	3,00 €
Fanta, Sprite		Gasata 0,75l	3,00 €

Aranciata Amara, The, Schweppes	<small>LATTINA</small> 3,50 €
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ESPRESSO 2,00 €

COPERTO - SERVICE 2,50 €

White Wine

	CALICE	BOTTIGLIA
Gewurztraminer DOC Lavis		€ 7,00 / 28,00
Pinot Grigio DOC Montagner		€ 6,00 / 25,00
Ribolla Gialla IGT Antonutti		€ 6,00 / 25,00
Falanghina del Sannio DOC La casa dell'Orco		€ 6,00 / 26,00
Lugana DOC Cà dei Frati		€ 7,00 / 28,00
Lugana Brolettino DOC Cà dei Frati		€ 40,00
Coda di volpe irpinia DOC - Casa dell'orco		€ 24,00
Fiano di Avellino DOCG - Casa dell'orco		€ 26,00
Greco di tufo DOCG - Casa dell'orco		€ 28,00

Red Wine

Chianti classico DOCG Ormanni	€ 7,00 / 28,00
Pinot Nero St. Michael Eppan	€ 8,00 / 38,00
Primitivo di Manduria DOP Vitti	€ 6,00 / 28,00
Valpolicella Ripasso DOC Santasofia	€ 8,00 / 38,00
Amarone Santa Sofia	€ 49,00
Aglianico Irpinia Doc La casa dell'Orco	€ 28,00

Sparkling Wine

Prosecco Valdobbiadene DOCG Symphoniae	€ 6,00 / 28,00
Spumante Brut Vignana	€ 22,00
Spumante Dolce Moscato Vignana	€ 20,00
Franciacorta Uberti	€ 38,00
Franciacorta Moraschi Rosè	€ 45,00
Eresi Fluo-Glitter Spumante Fruttato	€ 40,00
Cà del Bosco - Cuvee Prestige	€ 64,00
Moet & Chandon	€ 85,00







Buon Appetito!

Allergens

Please tell us if you are allergic

LIST OF ALLERGENS

REG. (EU) 1169/2011 SUBSTANCES OR PRODUCTS THAT CAUSE FOOD ALLERGIES OR INTOLERANCES

- 1) Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except:
wheat-based glucose syrups, including dextrose;
wheat-based maltodextrins;
barley-based glucose syrups;
cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2) Shellfish and shellfish products.
- 3) Eggs and egg products.
- 4) Fish and fish products, except:
gelatin or isinglass used as a clarifying agent in beer and wine.
- 5) Peanuts and peanut products.
- 6) Soya and soy products, except:
refined soybean oil and fats (1);
natural mixed tocopherols (E306), natural D-alpha tocopherol, tocopherol natural D-alpha acetate, natural soy-based D-alpha tocopherol mentioned above;
vegetable oils derived from soy-based phytosterols and phytosterol esters;
Vegetable stanol ester produced from soy-based vegetable oil sterols.
- 7) Milk and milk-based products (including lactose), except:
they used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; lactitol.
- 8) Nuts, namely: almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Junglas regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts | *Carya illinoensis* (Wangenh.) K. Koch | Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or nuts Queensland (*Macadamia ternifolia*) and their products, except fruit shell used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total sulfur dioxide to be calculated for the products as proposed ready for consumption reconstituted in accordance with the manufacturers' instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish products.

(1) and derived products, to the extent that the transformation they have undergone is likely to increase the level of allergenicity assessed by the Authority for the basic product from which they are derived.

OFFICIAL PARTNER



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