

MENU

LA CAMPAGNOLA

Trattoria e pizzeria dei fratelli Grossi



WI-FI: Pizzeria La Campagnola
Pass: campagnola2025



MENU

The Fried

Potato croquettes with provola,
parmesan and pepper **2,50€**

Bucatini omelette: bechamel, provola,
minced meat, peas, parmesan **2,50€**

Pasta and potato omelette **2,50€**

Arancino: arborio rice, Naples salami,
minced meat, peas, provola cheese
2,50€

Montanara: fried pizza with Neapolitan
ragu and cheese **2,50€**

Neapolitan Migliaccio: polenta with
cracklings, salami napoli, cheese **3€**

Fried cod **5€**

Starters

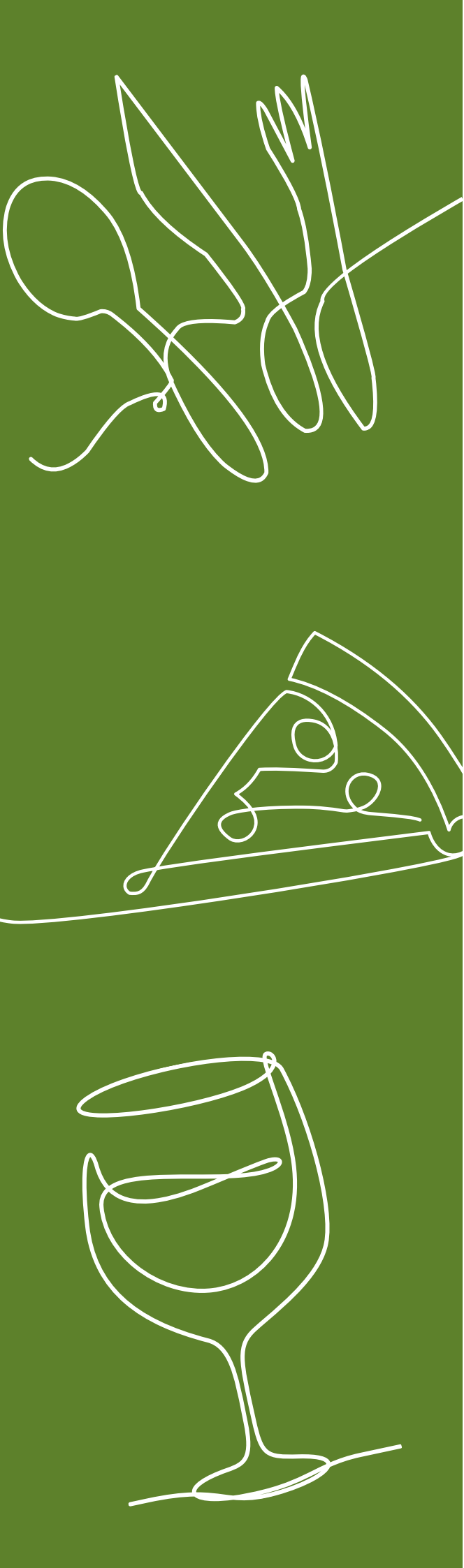
Eggplant parmigiana **8€**

Parma ham and mozzarella **10€**

Octopus Salad **13€**

Peppered mussels **11€**

Mozzarella in Carrozza **5€**



MENU

The Pizzas

Margherita and the others

Margherita is the essence of pizza, the starting point from which many tasty variations arise. Whether with classic mozzarella, smoked provola or enriched with typical traditional ingredients, each version retains its perfect balance of simple and authentic flavors.

Margherita 7€

San Marzano Tomato, Fior di Latte, Grana Padano, Basil, EVO Oil

The Variants:

- **Provola and Pepper 7€**

San Marzano Tomato, Provola and Pepper, Grana Padano, Basil, EVO Oil

- **Margherita with Bufala DOP 9€**

San Marzano Tomato, DOP Buffalo Mozzarella, Grana Padano, Basil, EVO Oil

- **Neapolitan Margherita 9€**

San Marzano Tomato, Fior di Latte, Cetara Anchovies, Grana Padano, Oregano, Basil, EVO Oil

- **Tomato Fillet 8€**

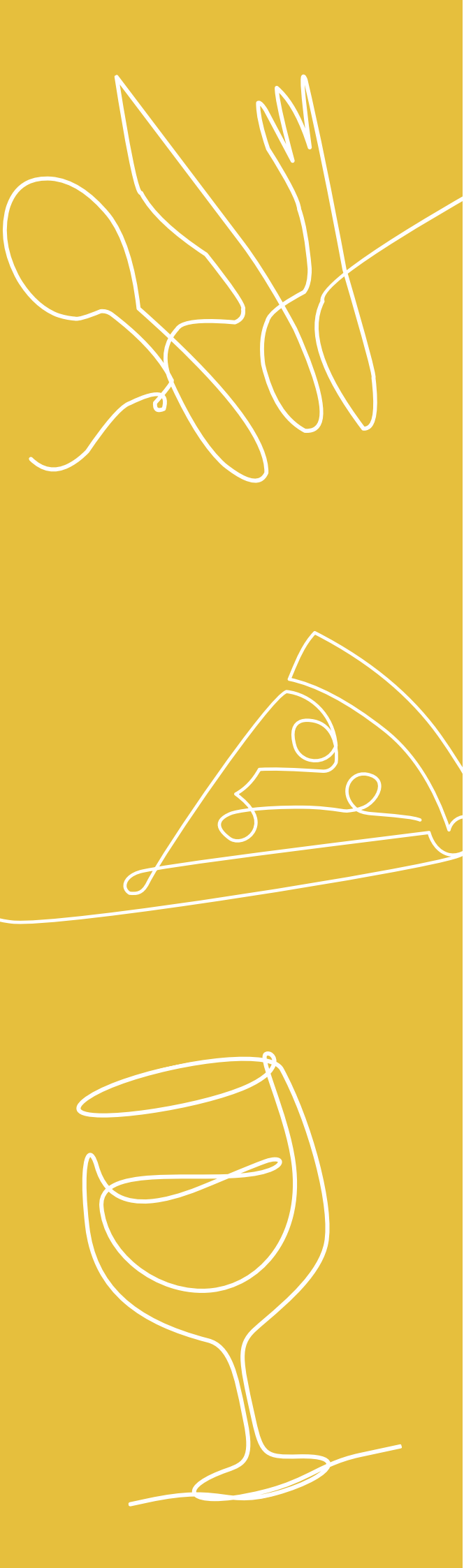
Datterino cherry tomatoes, buffalo mozzarella, Grana Padano, basil, EVO oil

- **Stracciata 10€**

San Marzano Tomato, Stracciata and Marsican EVO Oil

- **Margherita Flegrea 10€**

Cannellino Flegreo tomato, mozzarella, parmesan, basil, Marsicani extra virgin olive oil



MENU

The Pizzas

Marinare

A hymn to simplicity and tradition: Marinare are born from the perfect fusion between the scent of garlic, the intensity of oregano and the decisive character of San Marzano tomatoes. Perfect for those who love essential but enveloping flavors.

Classic Marinara 7€

San Marzano Tomato, Mountain Oregano, White Garlic, Basil, EVO Oil

The Variants:

- **Reinforced Marinara 10€**

San Marzano Tomato, Caiazzane Olives, Cetara Anchovies, Orsino Garlic Pesto, Basil, EVO Oil

- **Marinara with Yellow Cherry Tomatoes 8€**

Vesuvius Yellow Cherry Tomatoes, Mountain Oregano, White Garlic, Basil, EVO Oil

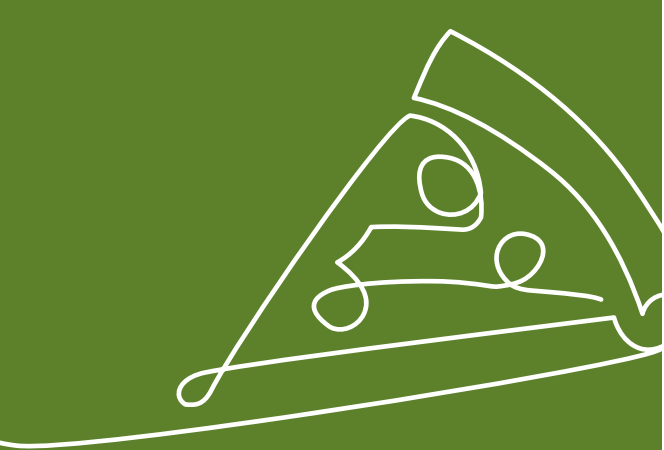


MENU

The Pizzas

Eternals

The pizzas that have made the history of Neapolitan tradition, authentic and timeless flavors that tell the story of the city's gastronomic culture.



Cosacca 7€

San Marzano Tomato, Pecorino Romano, Basil, EVO Oil

Capricciosa 10€

San Marzano Tomato, Fior di Latte, Parma Ham, Mushrooms, Artichokes in Oil, Caiazzane Olives, Grana Padano, Basil, EVO Oil

Diavola 9€

San Marzano Tomato, Fior di Latte, Spicy Napoli Salami, Grana Padano, Basil, EVO Oil



Baked Stuffing 10€

Buffalo Ricotta, Cooked Ham, Fior di Latte, San Marzano Tomato, Basil, EVO Oil

Fried stuffing 10€

Buffalo Ricotta, Provola, Pork Cracklings, Black Pepper, San Marzano Tomato

Stuffed with escarole (Fried or Baked) 10€

Curly Escarole, Provola, Caiazzane Olives, Grana Padano, EVO Oil

4 Cheeses (NEW) 11€

White base with fior di latte, Tuma Persa, Pecorino Bagnolese with truffle, Blue buffalo mozzarella, Cacio ricotta from Cilento Slow Food Presidium, "Algoritmo" extra virgin olive oil from MARSICANI



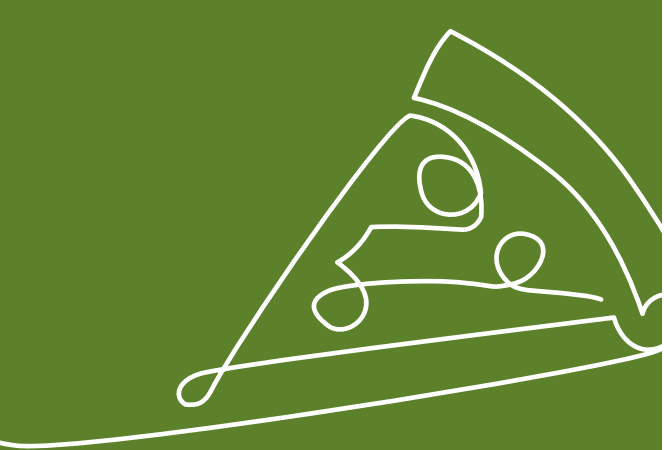
MENU

The Pizzas

Piscivinnolo | Pescivendolo

- **Azzurra 12€**

Fiordilatte, anchovies, lemon zest, parmesan, Marsicani EVO oil



WEEK-END Pizza

Pizza in the wheel 10€

Ask the staff for pizzas in the wheel



MENU

Stars to Vergini

**By Chef Pasquale Palamaro |
Michelin Star**

The excellence of pizza meets haute cuisine. A journey through innovative flavors and top-quality ingredients **Marificio**, where Neapolitan tradition blends with starred creativity. Each pizza is a unique experience, born from research and love for details.

Chef's Creations:

- **Appearances can be deceiving, she's a devil of the sea 11€**

Pink Salmon, Mozzarella, Chili Pepper, Spicy Yellow Datterino Sauce, Friggitelli Peppers, Sweet Green Jalapeño, Parmesan, EVO Oil

- **Scarpariello 11€**

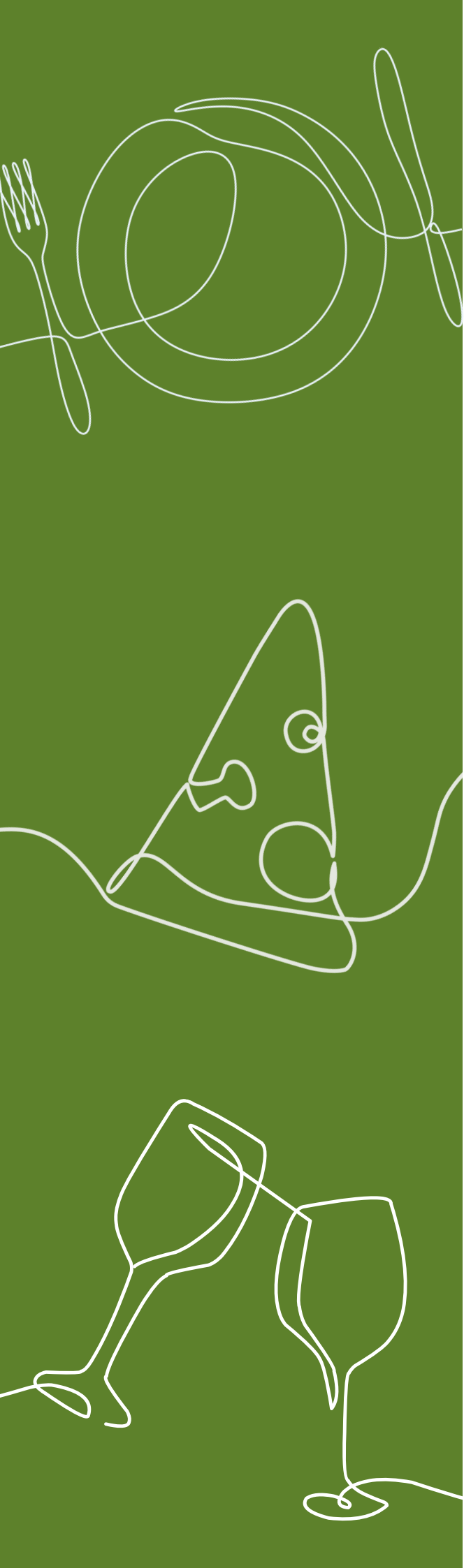
Caramella Tomato, 12 Months Parmesan, Pecorino Romano, EVO Oil

- **An Evergreen Pizza 11€**

Fior di Latte, Baby Spinach, Puntarelle, River Cress, Sorrento Lemon, Nutmeg, EVO Oil

- **Chicken, Artichokes and Montoro Onion 11€**

Free-range chicken, Mammarelle artichokes, Montoro onion, Agerola provola, Red Cow parmesan, EVO Oil



MENU

The Pizzas

From the Borgo Market to the oven

Seasonality is at the heart of this selection of pizzas, inspired by the flavors and aromas found in the stalls of the Vergini market. Each pizza is linked to a vendor and an iconic place in the neighborhood, celebrating the freshness of the ingredients and the connection with the territory.

Fruttajuolo | Greengrocer

- **Pulcinella 10€**

Friarielli, Sausage, Agerola Provola, Grana Padano, EVO Oil

- **Misericordiella 10€**

Stuffed crust with buffalo ricotta and black pepper, broccoli rabe and provola, Provolone del Monaco DOP, EVO oil

- **Tarallosa 10€**

Filled crust with salami and provola, yellow cherry tomatoes, tarallo, EVO oil

- **Vicoletto Verde (Vegetarian Pizza of the Month) 10€**

Seasonal vegetables selected from the market, Agerola Provola, Basil, EVO Oil

- **Cuore di Napoli 11€**

Buffalo ricotta, fiordilatte, courgette flowers, yellow datterino tomatoes, pepper, parmesan, Marsicani EVO oil

- **Pesto 11€**

Basil pesto, DOP buffalo provola, DOP pacchetelle tomatoes, Grana Padano cheese, Bronte pistachios, Marsicani extra virgin olive oil



MENU

The Pizzas

From the Borgo Market to the oven

Casanduoglio | Casaro

- **Delizia 11€**

Datterino Tomato, Fiordilatte, Raw Ham, Rocket, Grana Flakes, EVO Oil

- **Totò 10€**

Piennolo cherry tomatoes, Provola, Provolone del Monaco DOP, Basil, EVO oil

- **Provola alla Pizzaiola 9€**

San Marzano Tomato, Oregano, White Garlic, Provola, Pecorino Bolognese, Basil, EVO Oil

Chianchiere | Butcher

- **Cirù 10€**

Buffalo Ricotta, Fiordilatte, Bacon, Black Pepper, Grana Padano, Basil, EVO Oil

- **La Regina 10€**

Neapolitan Ragù, Fior di Latte, Meatballs, Grana Padano, EVO Oil

- **Nanninella 10€**

Baked Potatoes, Sausage, Provola, Grana Padano, Basil, EVO Oil

- **Carciofata 11€**

Artichoke cream, Provola, Julienne artichokes with olives, Bacon with black pepper and parmesan flakes

(Seasonal pizzas will be updated based on ingredient availability!)



MENU

First Courses

Pasta and potatoes with provola cheese 10€
(With meat)

Ziti alla Genovese with beef 12€

Gnocchi alla sorrentina 9€

Linguine with olives and capers 9€

Penne with tomato sauce 8€

Mixed seafood spaghetti, mussels and
lupins 14€

Spaghetti with clams 15€

Spaghetti with octopus Luciana-style 23€

Lasagna (ricotta, ragù, buffalo provola, eggs, Grana Padano) 15€



Main Courses

Escalopes with lemon 8€

Beef cutlets 7€

Fried anchovies 9€

Meatball with ragu 8€

Grilled steak 12€

Fried shrimp and squid 16€



Side Dishes

Fried eggplants with cherry tomatoes 6€

Sautéed peppers 6€

Neapolitan broccoli rabe 6€

Scapece zucchini 6€

Mixed salad: green salad, tomato, carrots 8€

French fries 6€



MENU

Drinks

- Natia water (still) 33cl 2€
- Ferrarelle water (sparkling) 33cl 2€
- Natia water (still) 75cl 3€
- Ferrarelle water (sparkling) 75cl 3€
- Coca cola 33cl 3€
- Coca cola zero 33cl 3€
- Fanta 33cl 3€
- Sprite 3€



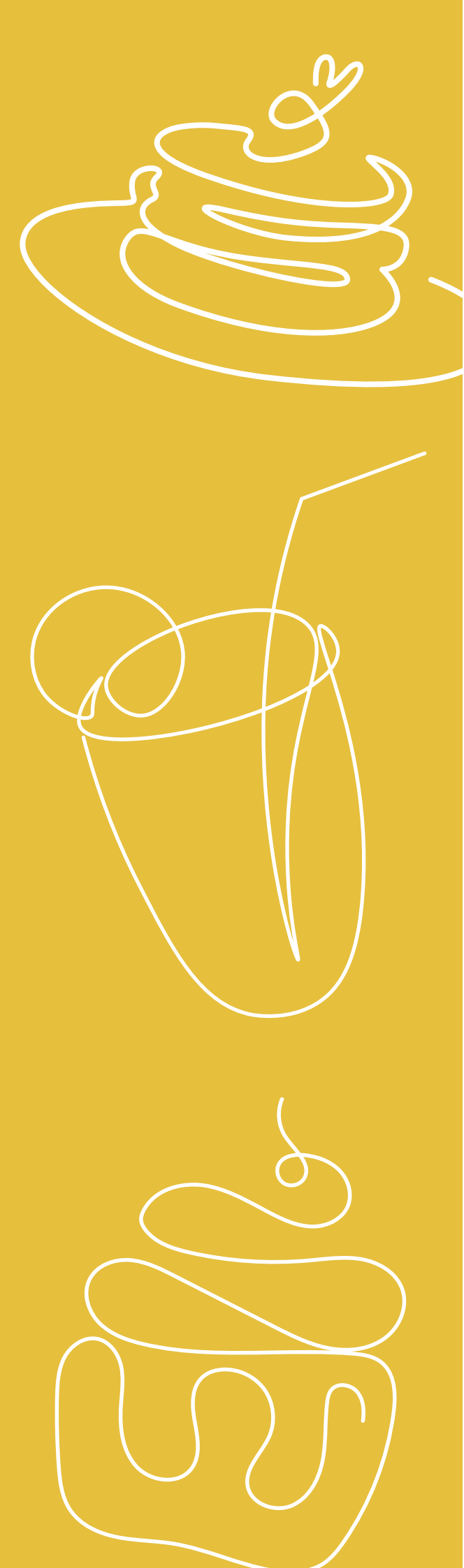
Beers

- Birra Poretti alla spina 20cl 4€
- Birra poretti alla spina 40cl 5€
- Krombacher Bionda Analcolica 0% 33 cl 6,50€
- Menabrea 150 Anniversario Bionda 33 cl 5€
- Menabrea 150 Anniversario Bionda 66 cl 6€
- Menabrea 150 Anniversario Rossa 33 cl 5€
- Appenzeller Weizenbier 50 cl 5,2% 7,50€
- Gouden Carolus Classic 33 cl 8,5% 7,00€
- Gouden Carolus Ambrio 33cl 8% 7,00€
- Gouden Carolus Tripel 33cl 9% 7,00€



Digestive

- Limoncello 3€
- Amaro del Capo 3€
- Grappa bianca 3€
- Grappa barricata 3€
- Amaro Jagermeister 3€
- Meloncello 3€
- Coffee 2€



MENU

Cocktails

Aperol Spritz 8€

Limoncello Spritz 8€

Gin Tonic 8€

Campari Gin 9€

Desserts

Neapolitan Pastiera 6€

Lemon Custard Cake 6€

Tiramisù Cake 6€

Babà with rum 6€

Lemon tart 6€

MENU

Carta dei Vini

Prosecco

Prosecco Santa Maria Valdobbiadene  7€  26€

White Wines

Glass

Falanghina igt Casa D'Ambra 7€

Coda di Volpe bianco IGP 7€

Bottle

Katà Catalanesca IGP 2023 27€

EMBLEMA Caprettone DOP Vesuvio 2023 26€

Lacrimabianco 2023 27€

Biancolella DOC Ischia Casa d'Ambra 26€

Chardonnay Doc Kettmeir 27€

Gewürztraminer Doc Kettmeir 28€

Falanghina extra dry Cantina del Taburno 21€

Falanghina igt Casa D'Ambra 25€

Fiano di Avellino DOCG Fonzone 25€

Greco di Tufo DOCG Fonzone 25€

Pinot Grigio Jermann 30€

Sauvignon Jermann 30€

Chardonnay Jermann 30€

Ribolla Gialla Castello di Spessa 29€

Sauvignon DOC Castello di spessa 29€

Chardonnay DOC 2025 Cantina Valle Isarco 22€

Pinot grigio DOC 2025 Cantina Valle Isarco 22€

Vermentino di Gallura DOCG Tenute Gregu 25€



MENU

Carta dei Vini

Red Wines

Glass

Aglianico del vulture DOP Cantina di Venosa 7€

Irpinia Campi Taurasini DOP Alta Vigna 7€

Bottle

Pinot nero Az. Agricola Kettmeir 24€

Primitivo di Manduria Doc Torre Vento 24€

Lacrimanero 2023 27€

VIPT Piediroso DOP Vesuvio 2022 25€

Irpinia Aglianico Doc Antonio Caggiano 22€

EREO Vesuvio Rosato 2023 27€

Per'e' Palummo DOC Ischia Casa d'Ambra 26€

Biacco Gragnano Tenuta Le lune 24€

Bersano Ruché Castagnole 20€

Irpinia Campi Taurasini DOP Alta Vigna 22€

Aglianico del vulture DOP Cantina di Venosa 22€

Chianti Classico DOCG Bio Fattoria Castello di

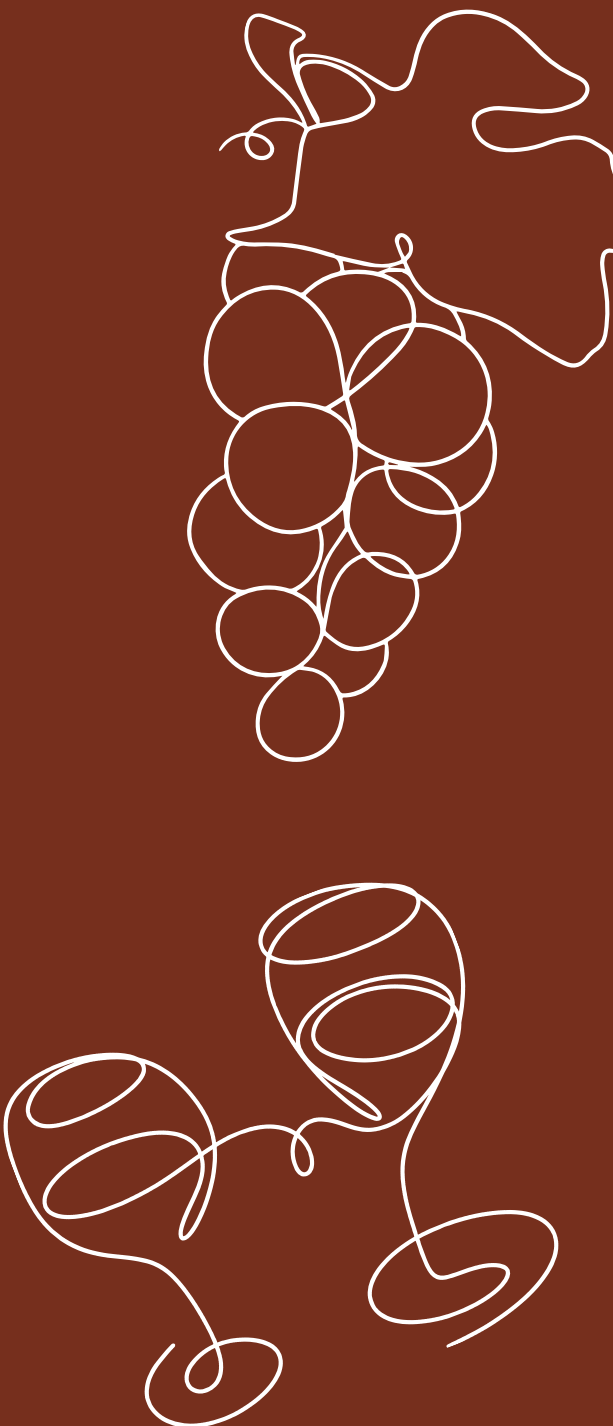
Verrazzano 32€

Merlot DOC Castello di Spessa 30€

Schiava DOC Cantina Valle Isarco 2024 22€

Cannonau di Sardegna DOC Tenute Gregu 25€

Service charge: 2€





LA CAMPAGNOLA
Trattoria e pizzeria dei fratelli Grossi

Via Fuori Porta S. Gennaro 13/14, NA
081 457663