

# Ciòre



## Fried Food

### Traditional Small Frittata

Bucatini  
Ground Beef  
Béchamel  
Peas  
Sautéed vegetables  
Smoked Provola Cheese  
30-month-aged  
Parmigiano Reggiano

3 €

### Small Pulled Pork Frittata

Bucatini  
Pulled Pork  
Cheddar BBQ Cream

4,5 €

### Crocchè di Patate

Potatoes  
Parsley  
Smoked Provola  
Cheese  
30-month-aged  
Parmigiano Reggiano

2,5 €

### "Salt And Pepper" Zeppole

3 €

### French Fries

3 €

### French Fries With Cheddar Cream And Crispy Bacon

5,5 €

### Montanara

Tomato  
30-month-aged  
Parmigiano Reggiano  
Basil

3 €

### Traditional Mozzarella In Carriage

2,5 €

### Meatballs Topped With (Dipped In) Pecorino Cheese Fondue

4PZ.

5 €



#tuttopartedalCiore



ciore.it



# Ciòre



## Pizze

### Margherita

San Marzano DOP Tomato  
Agerola Fresh Mozzarella

6 €

### Marinara

San Marzano DOP Tomato  
Oregano  
Garlic

5 €

### Salsiccia e Friarielli

Neapolitan Friarielli  
Agerola DOP Smoked Provolone  
Cheese  
Knife-cut Sausage

9,5 €

### Mantovana

Mantuan Pumpkin Cream  
Agerola Fresh Mozzarella  
Roquefort AOP  
Calabrian Spianata (spicy  
salami from Calabria)  
Amaretti (almond cookies)

11 €

### Decisa

DOP Smoked Provolone  
Cheese  
Baked Potatoes  
Knife-cut Sausage  
Nduja Cream

9 €

### New Scarola della Nonna

Focaccia base, Escarole,  
Smoked Stracciatella,  
Gaeta Olives, Salina  
Capers, Raisins,  
Mediterranean Pine Nuts,  
Cantabrico Anchovies

14 €

### Rustica

DOP Provolone Cheese  
Baked Potatoes  
Homemade Porchetta

10 €

### Romanesca

Artichoke Cream  
DOP Buffalo Mozzarella  
Sautéed Artichokes  
Cooked Ham  
DOP Pecorino Romano

11,5 €

### Vesuviana

San Marzano DOP Tomato  
DOP Smoked Provolone Cheese  
Eggplant in Stew  
Cherry Tomatoes

8 €

### Filetto

San Marzano DOP Tomato  
DOP Buffalo Mozzarella  
Cherry Tomatoes  
Basil Reduction Sauce

8,5 €

### Black Cod

DOP Buffalo Mozzarella  
fondue (from Campania)  
Cod Carpaccio  
Black Olive Powder  
Dried Cherry Tomato  
Passion Fruit Crisp  
Caper Fruit

18 €

### SottoBosco

DOP Smoked Provolone  
Cheese  
Homemade Cardoncelli  
Mushrooms  
Knife-cut Sausage  
Szechuan Pepper

10 €

### Polpettina

San Marzano DOP Tomato  
Meatballs in Tomato Sauce  
DOP Buffalo Mozzarella  
Bocconcini  
Basil Reduction Sauce

11 €

### Diavolona

San Marzano DOP Tomato  
Agerola Fresh Mozzarella  
Calabrian Spianata (spicy  
salami from Calabria)  
Spicy Stracciatella

10 €

### Castagnola

Mantuan Pumpkin Cream  
Agerola Fresh Mozzarella  
Colonnata Lard  
Honey-glazed Chestnuts  
Purple Potato Chips

12 €

### Ricotta e Cicoli

Ricotta Cream  
Agerola DOP Smoked  
Provolone Cheese  
Diced Campanian Cicoli  
(Pork cracklings from  
Campania)  
Black Pepper

9.5 €

### Napoli alla Giovanni

San Marzano DOP Tomato  
Gaeta Olives  
Capers  
Cantabrico Anchovies  
Sun-dried Tomatoes  
Oregano

8 €

### Crudo Stracciato

DOP Buffalo Mozzarella  
Yellow Cherry Tomato  
30-month-aged Simonini  
Cured Ham  
Stracciatella

11 €

### Papacella

Cicory Cream  
Baked Potatoes  
Cardoncelli Mushrooms  
Yellow Datterini Tomatoes  
Papacella (Bell Pepper  
from Napoli)  
IGP Piedmont Hazelnuts

10 €

### Tarallo Giallo

Homemade Yellow Datterino  
Tomato  
Puree  
DOP Smoked Provolone Cheese  
Neapolitan Tarallo  
Black Pepper

10 €

### Fiocco

Fresh Mozzarella Cream  
DOP Smoked Provolone Cheese  
Cooked Ham  
Potato Croquettes  
30-month-aged Parmigiano  
Reggiano  
Pepper

10 €

### Sfiziosa

Homemade Yellow Datterino  
Tomato  
Puree  
DOP Buffalo Mozzarella  
Sun-dried Tomatoes  
DOP Del Monaco Provolone  
Cheese

9,5 €

### Caivanese <sup>New</sup>

Agerola Smoked Provolone Cheese  
Pan-sautéed Escarole  
Lung Sausage  
IGP Hazelnuts

11,5 €

### Polpo e Friarielli

Neapolitan Friarielli  
Agerola DOP Fresh Mozzarella  
Low-temperature Cooked  
Octopus  
Tentacles  
Spilinga Nduja Cream

15 €

Fish

Vegetarian

Vegan

Cover: € 2,50

Options: lactose-free mozzarella 2€

Alternative ingredients: lactose free mozzarella

Extra ingredients additional charge ranges

from 0,5€ to 3,5€

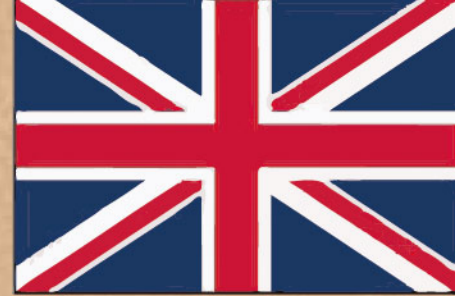
### Attention!

Our olives are hand-pitted, and  
all indicated products are homemade and seasonal.



#tuttopartedalCiore

# Ci@re



## Dolci



### Neapolitan Buccacchiello

Available in various flavors  
(Please ask the staff)

7 €

### Neapolitan Pastiera

6 €

### Babà

6 €

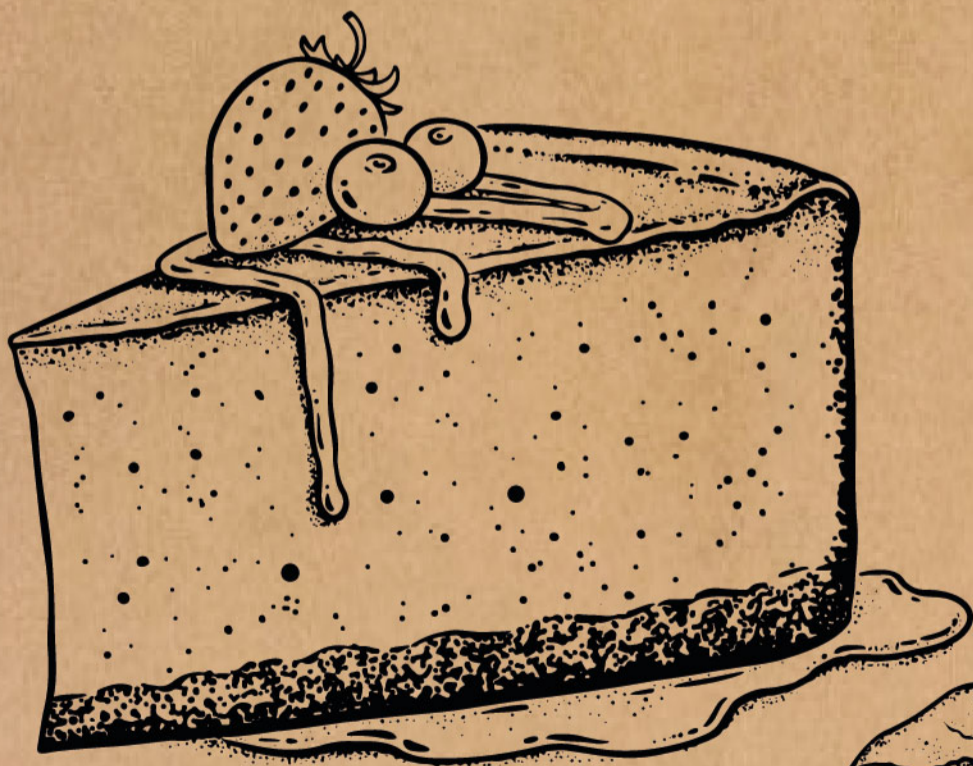
### Sweet Pizza

With Strega Liqueur  
White Chocolate  
Whipped Cream  
Dollops  
Strawberries  
Cinnamon  
Mint

15 €

### Tiramisù

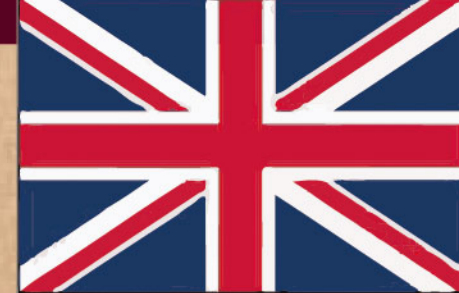
5 €



ciore.it

#tuttopartedalCiore





## Wine list

Enjoy our "Bag in Box" wine  
Make a "Glass Free" choice  
and help the planet.

### "Bag in Box" White Wine

"Sulfite Free" Marche Bianco IGP - Bio  
San Filippo - Marche Trebbiano

### Bag in Box" Red Wine

Vigneti delle Dolomiti Bio  
Riva Wineries (Vegan) Trentino AA Lagrein

"Sulfite Free" Marche Rosso  
Bio San Filippo - Marche  
Montepulciano e Sangiovese

glass 4€

## Bottled Wine

### White Wine

Pecorino IGP  
colline pescarese 2021 BIO Abruzzo  
23€

Ribolla Gialla - Friuli  
25€

Offida passerina DOCG 2021 bio  
az. agricola San Filippo Marche  
20€

### Sparkling Wine

Prosecco DOC Treviso Millesimato  
Paolo Bergamo - Veneto  
21€

Champagne Charles Collin BRUT  
60€

### Red Wine

Morellino di scansano DOCG  
senza solfiti aggiunti - Toscana  
35€

Gutturno Superiore FERMO DOC  
emilia romagna  
17€

Disira Bio - Baglio Diar  
merlot e syrah Sicilia  
23€

Passito (Calice)  
Blanche cuvee tradition  
Chateau Bel Air Saint Coix Du Mont  
5€





## Birre

### DRAFT BEERS

Weltenburger Pils  
Alcol 4,9%

Franziskaner weiss  
Alcol 5%

Small 0,3L 3,50€  
Medium 0,5L 6€

### BOTTLED BEERS

#### German

- Camba Chiemsee Wit 5% (Belgian ale) 44cl 6,50€
- Camba Dry Hop Pale Ale 7% - 33cl 7€
- Weltunburger Kloster Pils 4,5% - 50cl 6,50€
- Weltenburger kloster Weiss 5,4% 50cl 7€

#### Belgian

- Trappistes Rochefort 11,3% - 33cl 7€
- Duval 666 (belgian blond) 6,66% - 33 cl 7€

#### Italian (RentOn Brewery)

- Susi (Kolsch) 5,2% - 33cl 5,50€
- Trini (Blanche) 4,7% - 33cl 5€
- Lola (Saison) 5,5% - 33cl 5,50€
- Bombay (Red ale) 5,7% 33cl 6€
- Jimmy Pale (Session IPA) 4,5% - 33cl 6,50€
- Jacaranda (IPA) 6% 33cl 6,50€

## Drinks

- Water San Bernardo 2,50€
- Still 750cl
- Water San Bernardo 2,50€
- Sparkling 750cl
- Coca Cola 33cl 3€
- Coca Cola Zero 33cl 3€
- Fanta 33cl 3€
- Sprite 33cl 3€
- Chinotto 20cl 3€
- Iced lemon Tea Galvanina 355ml 4€
- Iced peach Tea Galvanina 355ml 4€

## Cafè

- Coffee 1,5€
- Decaffeinated Coffee 1,5€
- Macchiato 2€
- barley coffee (small) 2€
- Ginseng (small) 2€

## Spirits

- Nardini liqueur Cedar water 3€  
(an exquisite and unique alternative to Limoncello)
- Amaro Amarica 4€
- Amaro fragrante insolito 4€

#### Whisky

- Whisky Aberfeldy 12Y 5€
- Whisky bold single malt Paul John 6€

#### Rum

- Rum doorly's 5 years 4€

#### Grappe

- Extra fine white grappa 4€  
B.lo Nardini
- Grappa riserva barricata 5€  
B.lo Nardini

