CAMBIA-MENTI

Ciccio Vitiello

FOOD MENU

WHOEVER IS BORN ROUND CAN EVOLVE IN ANY SHAPES

CICCIO PIZZA TOUR

A Journey Into the World of Pizza by Ciccio Vitiello

Five courses to share an idea: that pizza can go beyond itself. Fried, oven-baked, in pala or padellino — each step tells its own story, yet all speak the same truth: a pizza that evolves, embraces influence, and frees itself from form, while staying true to where it began

€30 p.p.

*minimun 2 guests

**saturday not included

APPETIZERS

Classic Frittatina — 3
Bronze-drawn bucatini with tender scottona beef ragù, *sweet peas, crispy pancetta, and a silky Grana Padano béchamel.

Cacio & Pepe Frittatina — 3,5
Bronze-drawn bucatini with a creamy Pecorino Romano sauce and freshly cracked black pepper

Friarielli & Sausage Frittatina — 6
Square bronze-drawn spaghetti with friarielli béchamel, red-wine braised beef sausage, and garlic, oil & chili mayonnaise

Frittatina for all — 4
Bronze-drawn bucatini with cauliflower, Montoro onion caramelized with rosemary, Gondino cheese and seasoned plant-based mince

Cod Rocher and Papaccella Sauce 3pcs — 5
Creamed salt cod with potatoes, served with sweet Papaccella pepper sauce

Classic croquette — 2,5
Red potatoes with smoked provola, fior di latte, Grana Padano, Parmigiano Reggiano, and hydroponic basil.

French fries — 3,5

Arrabbiata Octopus Supplì — 5
Carnaroli rice with spicy arrabbiata-style *octopus, smoked provola, fior di latte, Taggiasca olives, and Corbarino tomatoes

VEGAN PRODUCT AVAIABLE

THE ALTERNATIVES

Not everything that leaves our oven follows the same journey.
Here, doughs take their own paths — transforming through different bakes, textures, and expressions.
Our Alternatives come from the desire to offer honest variations, crafted for those who enjoy taking a small detour.
A reimagining of the classic round pizza, true to our vision of taste, craftsmanship, and respect for raw materials.

Classic Montanara  12

Slow-Cooked Tomato Pulp, Grana Padano Fondue and 24-Month Grated Grana, Basil Pesto, and Extra Virgin Olive Oil

P.M.  15

Mini pan pizza with fior di latte kissed by buffalo mozzarella, hydroponic lettuce, lemon mayonnaise, Donkey mortadella, Provolone del Monaco in double texture, and fresh chives

With Crudo  15

Mini Pan with Buffalo-Kissed Fior di Latte, Buffalo Stracciata, Sauris Cured Ham, Crispy Grana Cheese, Basil Pesto, Grana Fondue, and Extra Virgin Olive Oil

Genovese  15

Mini pan pizza with fior di latte kissed by buffalo mozzarella, slow-cooked beef Genovese with Montoro onions, Muletrum pecorino, and a creamy pecorino fondue

*It is possible to request **lactose-free** Bufala mozzarella with a supplement of €3.

 VEGAN PRODUCT AVAIABLE

CLASSIC ROUND PIZZA

Known as “La Genesis” — as Ciccio says, the beginning of everything. Created with his personally chosen flours and leavened through the 100% biga method, honoring one of the world’s oldest arts of bread-making

Recensione Negativa — 15
Buffalo mozzarella with Corbara cherry tomatoes, basil pesto, a hint of Sichuan pepper, a secret touch, and lemon-scented extra-virgin olive oil

Carne e noccioline — 16
Fior di latte kissed by buffalo mozzarella, Marchigiana beef tartare, raspberry vinegar–marinated onion, garlic oil, peanut butter, hydroponic lettuce and Anchovies mayo

Jamón Multicolor — 19
Fior di latte kissed by buffalo mozzarella, Jamón Ibérico, multicolor Swiss chard with its stems, hazelnut mayonnaise, and black olive powder

Tonno e Cipolla — 18
Fior di latte kissed by buffalo mozzarella, onion crisp, red onion marinated in Pallagrello Nero wine and wildflower honey, tuna sauce, and tuna belly

Zucca e Salsiccia — 16
Fior di latte kissed by buffalo mozzarella, pumpkin velouté, roasted pumpkin and slow-cooked beef sausage, Parmigiano Reggiano, salsa verde, chili oil, tomato powder, and toasted hazelnuts

Formaggi e Pancetta — 14
Fior di latte kissed by buffalo mozzarella, buffalo blue cheese fondue, Muletrum pecorino, Grana Padano crisp, country-style pancetta, and freshly ground black pepper

Diavola — 12
Fior di latte kissed by buffalo mozzarella, slow-cooked tomato, Napoli salami, Muletrum pecorino, and chili oil

**Olives may contain stones.

*It is possible to request **lactose-free** Bufala mozzarella with a supplement of €3.

VEGAN PRODUCT AVAIABLE

CLASSIC ROUND PIZZA

Super Cosacca 10
Slow-cooked tomato pulp, butter-glazed crust, and freshly grated Muletrum pecorino

Margherita topped with Buffalo Mozzarella 10
Buffalo mozzarella with tomato and extra virgin olive oil

Margherita 8
Fior di Latte Kissed by Buffalo Milk, Tomato, and Extra Virgin Olive Oil

Napoli 10
Tomato, Minced Black Olives and Capers, Garlic, Oregano, Cetara Anchovies, and Extra Virgin Olive Oil

Marinara 6
Tomato, Garlic, Extra Virgin Olive Oil, Oreganoano

Al mercato 14
Fior di Latte Kissed by Buffalo Milk, Cream of Apulian Broccoli and Its Blossoms, Escarole, Black Olives, Tuscan Kale, Papaccelle Pepper Jam, and Toasted Celery and Lime Sauce

Margherita provola e pepe 10
Provola Cheese, Tomato, Sichuan Pepper, Extra Virgin Olive Oil

Margherita affumicata 10
Smoked “Fermaggio”, Tomato, Toasted Black Pepper

**Olives may contain stones.

*It is possible to request **lactose-free** Bufala mozzarella with a supplement of €3.

VEGAN PRODUCT AVAIABLE

DESSERTS

A Creation in Miniature

Whispers of Stardust — 5
Multigrain cocoa base with artisanal hazelnut cream, cocoa crumble, and white chocolate

Max — 7
Soft pan-baked dough with Vesuvian “Pellecchiella” apricot and white chocolate, white chocolate ganache with Bourbon vanilla, and salted toasted almonds with Maldon salt

Cicciomisù — 7
Cocoa padellino, mascarpone and Marsala cream, Madagascar vanilla, dark chocolate, and cocoa crumble

Caprese — 7
Caprese with fior di latte ice-cream

VEGAN PRODUCT AVAIABLE

allergeni

- GLUTEN
- EGG
- CRUSTACEANS
- NUTS
- CLAMS
- SOY
- FISH
- DAIRY PRODUCTS
- PEANUTS
- SESAME SEEDS
- CELERY
- LUPINI
- MUSTARD
- SULFUR DIOXIDE OR SULPHITES

SERVICE 3€

*informations regarding the presence of substances or products that cause allergies or intolerances is avaiable by contacting the staff on duty.

CAMBIA-MENTI

Ciccio Vitiello

Be the change
you wish to see

www.cambia-menti.pizza