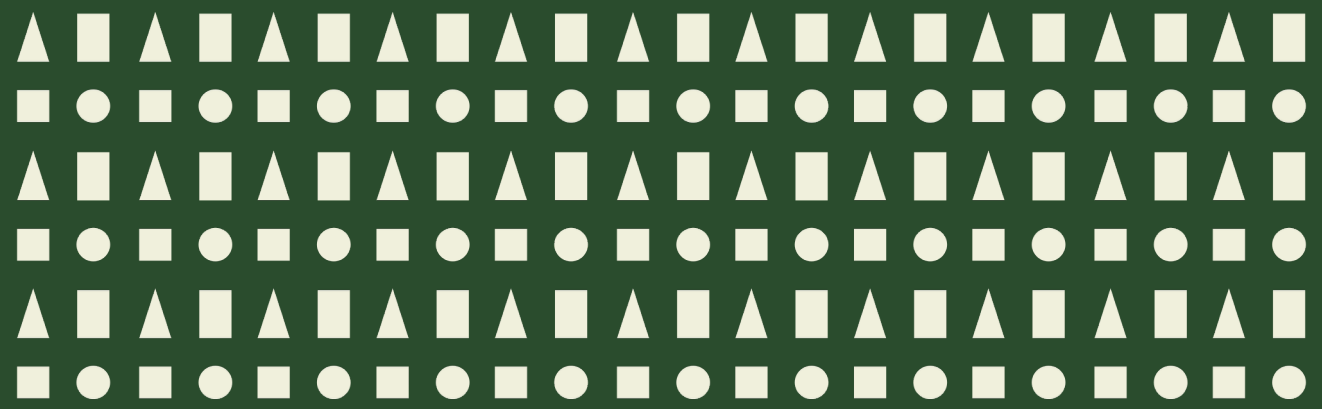




CAMBIA-MENTI

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

Montanara champion

Ancient Neapolitan tomato, three varieties of parmesan, basil pesto

Orto

Buffalo mozzarella, Bari broccoli purée, Friarielli, Sautéed escarole with raisins and pine nuts, Papaccella sauce, Rainbow chard, Olive powder

Volevo essere un hamburger

Buffalo mozzarella, Marchigiana tartare, onion brunoise, garlic oil, peanut butter, hydroponic lettuce, mustard and cucumber sauce, Cetara anchovies

Tonno & Cipolla

PanVitiello, Provola cheese paired with buffalo mozzarella, Crunchy onion, Marinated onion infused with raspberry and honey, Tuna sauce, Tuna belly with chives

Nero Gentile

Pizza in pala, Fior di latte embraced by buffalo mozzarella, Caserta black pork lard, sautéed leeks, black truffle.

Five courses to articulate a vision: that pizza can transcend traditional boundaries. Fried, baked, on a peel, or in a pan—each phase of this journey communicates a distinct narrative, yet all converge on the same vision: a pizza that evolves, integrates, and defies convention while maintaining its connection to its roots.

€30 p.p.

*minimum 2 guests

ask the staff for allergies

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



Classic croquette



2,5

Red potatoes with smoked provola, fior di latte, Grana Padano, Parmigiano Reggiano, and hydroponic basil.

*Dippers Fries

3,5



VEGAN PRODUCT
AVAILABLE

*Blast Chilled or frozen
product

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

Napolitan Montanara 15

Overcooked tomato, chopped capers and olives, Green Sauce, Matese Oregano, Cetara Anchovies

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
AVAILABLE

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

Jamón Multicolor



19

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

Radici Contadine



16

Provola cheese paired with buffalo mozzarella, Caserta black pork coppa CBT,, Double texture of papaccella, Parsley

Uova & Patate



15

CBT potatoes sautéed in butter, egg yolk and pecorino cream, guanciale, Chives

Formaggi e Pancetta



14

Buffalo-kissed provolone, Buffalo blue cheese fondue, Muletrum pecorino, Grana Padano brittle, artisanal bacon, freshly ground pepper

Salsiccia & Friarielli



16

Buffalo mozzarella, Caserta black pork sausage (CBT), broccoli rabe prepared in three textures, garlic, oil, and chili mayonnaise, Shichimi Togarashi

Pollo & Miele



16

Focaccia super morbida, Pollo in umido speziato con scarola riccia da idroponica, Mandorle tostate al sale Maldon, Miele alla nduja, Grana croccante

**Olives may contain stones.

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

 VEGAN PRODUCT
AVAILABLE

CLASSIC ROUND PIZZA

-  **Al mercato**     **14**
- Buffalo mozzarella, Bari broccoli purée, Friarielli, Sautéed escarole with raisins and pine nuts, Papacella sauce, Rainbow chard, Olive powder
- Diavola**   **12**
- Fior di latte kissed by buffalo mozzarella, slow-cooked tomato, Napoli salami, Muletrum pecorino, and chili oil
- 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
- 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.

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 VEGAN PRODUCT
AVAILABLE

DESSERTS

A Creation in Miniature

Polvere di Stelle



6

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

Lemon Caprese



6

Served with lemon curd

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 available by contacting the staff on duty.

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CAMBIA-MENTI
Ciccio Vitiello

Be the change
you wish to see

www.cambia-menti.pizza

