



TAKEAWAY MENU

pizzeriafratellidauria.it

FRIED SPECIALTIES

Potato croquette (1 pc) **3,00 €**

Sila potatoes IGP, Pecorino Romano DOP, eggs, pepper, parsley and fior di latte mozzarella. (1, 3, 7)

Classic pasta frittatina (1 pc) **6,00 €**

Bucatini, homemade béchamel, white Bolognese ragù and peas. (1, 7)

Carbonara pasta frittatina (1 pc) **6,00 €**

Bucatini, homemade béchamel, Pecorino Romano DOP, eggs and guanciale. (1, 3, 7)

Rice arancino (1 pc) **4,00 €**

Rice, Pecorino Romano DOP, Parmigiano Reggiano DOP, cubeb pepper and butter. (1, 3, 7)

Zeppole (6 pcs) **5,50 €**

(1)

Rustic fries **5,50 €**

FRIED PIZZAS

Classica **11,50 €**

San Marzano tomato DOP, Campania buffalo mozzarella DOP and basil. (1, 7)

Completa **14,00 €**

San Marzano tomato DOP, smoked provola, buffalo ricotta and mild Napoli-style salami. (1, 7)

Pulcinella **13,00 €**

Smoked Agerola provola, cow's milk ricotta, Neapolitan pork cicolì, San Marzano tomato DOP and pepper. (1, 7)

OUR DOUGHS

Classic

Type 0 flour from 100% Italian wheat.

Stretched

Thin, crisp and with a low crust.

Multigrain **+ 1,50 €**

Blend of flours and cereal seeds: flax, toasted barley, sunflower, rye and soy flakes.

CLASSIC PIZZAS

D.O.P. **12,00 €**

San Marzano tomato DOP, Campania buffalo mozzarella DOP, fresh basil and EVO oil. (1, 7)

Marinara **6,50 €**

San Marzano tomato DOP, Nubia red garlic, mountain oregano and EVO oil. (1)

Margherita **7,50 €**

San Marzano tomato DOP, fior di latte mozzarella, basil and EVO oil. (1, 7)

Cosacca **9,50 €**

San Marzano tomato DOP, Parmigiano Reggiano DOP, Pecorino Romano DOP and EVO oil. (1, 7)

La Napoletana **12,00 €**

San Marzano tomato DOP, fior di latte mozzarella, Pantelleria capers IGP, Cetara anchovies and EVO oil. (1, 4, 7)

La Caprese **12,50 €**

Fior di latte mozzarella, Piennolo del Vesuvio DOP cherry tomatoes, basil, 24-month Parma ham DOP and EVO oil. (1, 7)

Parma **12,00 €**

San Marzano tomato DOP, fior di latte mozzarella, 24-month Parma ham DOP and EVO oil. (1, 7)

Diavola **10,50 €**

San Marzano tomato DOP, fior di latte mozzarella, spicy spianata and EVO oil. (1, 7)

Funghi **9,00 €**

San Marzano tomato DOP, fior di latte mozzarella, button mushrooms and EVO oil. (1, 7)

Gran Biscotto **10,50 €**

San Marzano tomato DOP, fior di latte mozzarella, Gran Biscotto Gourmet Rovagnati cooked ham and EVO oil. (1, 7)

Prosciutto & Funghi **12,00 €**

San Marzano tomato DOP, fior di latte mozzarella, Gran Biscotto Gourmet Rovagnati cooked ham, button mushrooms and EVO oil. (1, 7)

Contadina **11,00 €**

San Marzano tomato DOP, fior di latte mozzarella, button mushrooms, roasted artichokes, Leccine olives and EVO oil. (1, 7)

4 Stagioni **11,00 €**

San Marzano tomato DOP, fior di latte mozzarella, button mushrooms, sausage, frankfurter, Gran Biscotto Gourmet Rovagnati cooked ham and EVO oil. (1, 7)



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CLASSIC PIZZAS

Wurstel & Patatine	10,50 €	Ortolana	11,50 €
San Marzano tomato DOP, fior di latte mozzarella, frankfurter and fries. (1, 7)		San Marzano tomato DOP, fior di latte mozzarella, peppers, courgettes and grilled aubergines, EVO oil. (1, 7)	
Siciliana	11,00 €	Bresaola	16,50 €
San Marzano tomato DOP, fior di latte mozzarella, Neapolitan-style aubergines and EVO oil. (1, 7)		Fior di latte mozzarella, top-round bresaola, rocket, 24-month Grana Padano DOP and EVO oil. (1, 7)	
Mascarpinata	11,00 €	Regina	17,50 €
San Marzano tomato DOP, fior di latte mozzarella, mascarpone, South Tyrolean Speck IGP and EVO oil. (1, 7)		San Marzano tomato DOP, fior di latte mozzarella, 24-month Parma ham, rocket, cherry tomato, Campania buffalo mozzarella DOP, 24-month Grana Padano DOP and EVO oil. (1, 7)	
Salsiccia & Friarielli (stagionale)	13,00 €	Calzone Classico	11,00 €
Fior di latte mozzarella, fresh sausage, house-prepared friarielli and EVO oil. (1, 7)		Fior di latte mozzarella and Gran Biscotto Gourmet Rovagnati cooked ham. (1, 7)	
Zingara	12,50 €	Calzone Piccante	12,50 €
San Marzano tomato DOP, fior di latte mozzarella, crispy pancetta, fresh button mushrooms, fresh sausage, chilli pepper and organic Tuscan IGP EVO oil infused with red garlic. (1, 7)		Spicy Rovagnati spianata, 'nduja di Spilinga and Agerola provola. (1, 7)	
Croccopizza	11,50 €	Calzone Napoli	13,50 €
Smoked provola, crispy Piacenza pancetta DOP, potato croquette and basil. (1, 7)		Fior di latte mozzarella, buffalo ricotta, mild Napoli-style salami, pepper and egg. (1, 3, 7)	

TWO GREAT CLASSICS, REIMAGINED

La Capricciosa secondo D'Auria	14,50 €	Quattro formaggi in quattro consistenze	14,50 €
Artichoke cream, fior di latte mozzarella, mild Napoli-style salami, sautéed button mushrooms, San Marzano tomato DOP reduction, Gran Biscotto Gourmet Rovagnati cooked ham, Taggiasca olive crumble and extra virgin olive oil. (1, 7)		Fior di latte mozzarella, Pecorino Toscano DOP, ricotta mousse, Gorgonzola DOP fondue, Parmigiano Reggiano DOP crisps, basil and extra virgin olive oil. (1, 7)	

DOUBLE-COOKED PIZZAS

Fried at 180 °C and finished in the oven at 280 °C to enhance crispness, structure and flavour. Where tradition meets contemporary technique.

Evoluzione di Margherita	16,00 €	La Pisana	16,00 €
San Marzano tomato DOP reduction, cooked for 6 hours, Campania buffalo mozzarella DOP, 24-month Red Cow Parmigiano Reggiano, basil cream and extra virgin olive oil. (1, 7)		100% Italian San Marzano tomato DOP reduction, cooked for 6 hours, Cetara anchovies, Red Cow Parmigiano Reggiano aged at least 24 months, Pantelleria capers IGP and extra virgin olive oil. (1, 4, 7)	
Amatriciana Sublime	16,00 €		
San Marzano tomato DOP reduction, cooked for 6 hours, crispy guanciale, light Pecorino Romano DOP foam, Parmigiano Reggiano DOP and extra virgin olive oil. (1, 7)			

CONTEMPORARY PIZZAS

Fratelli D'Auria	14,00 €	Porchetta & Mela	16,50 €
Fior di latte mozzarella, San Marzano tomato DOP fillets, burrata, basil cream and extra virgin olive oil. (1, 7)		multigrain base, roasted onion cream, fior di latte mozzarella, crispy porchetta, sweet-and-sour onion petals and marinated green apple. (1, 7)	
Parmigiana Contemporanea	16,50 €	Marinara 2.0	16,50 €
Aubergine parmigiana, San Marzano tomato DOP, fior di latte mozzarella, 30-month Parmigiano Reggiano DOP in two textures, fresh basil and extra virgin olive oil. (1, 7)		Smoked Agerola provola, Campania buffalo mozzarella DOP, Pienolo del Vesuvio DOP cherry tomatoes, yellow Monte Somma cherry tomato, Cetara anchovies, Pecorino Romano DOP, basil and organic EVO oil. (1, 4, 7)	



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CONTEMPORARY PIZZAS

San Giusto 15,90 €

San Marzano tomato DOP, fior di latte mozzarella, 24-month Parma ham, buffalo burrata and EVO oil. (1, 7)

Favola 16,90 €

Fior di latte mozzarella, Mortadella Favola with Bronte pistachios, Puglian burrata, pistachio cream, lemon zest and extra virgin olive oil. (1, 7, 8)

La Campania 14,00 €

Smoked Agerola provola, Campania buffalo mozzarella DOP, Piennolo del Vesuvio DOP cherry tomatoes, yellow Monte Somma cherry tomatoes, basil and extra virgin olive oil. (1, 7)

Tonno del Vesuvio 13,50 €

Fior di latte mozzarella, Piennolo del Vesuvio DOP cherry tomatoes, crispy roasted onion, Armatore selection Mediterranean tuna and extra virgin olive oil. (1, 3, 7)

Toscana 19,50 €

Mozzarella made with milk from San Piero a Grado by Caseificio Aquaviva, crispy Tuscan pancetta, Pecorino Toscano DOP shavings, grated Tuscan truffle and a light finish of truffle oil. (1, 7)

La Porchetta 14,50 €

Agerola provola, roasted potatoes, our artisan porchetta and extra virgin olive oil. (1, 7, 8)

Chapeau 16,50 €

Agerola provola, crispy guanciale, Caciocavallo Silano DOP, semi-dried cherry tomatoes, caramelised onion, IGP hazelnuts and extra virgin olive oil. (1, 7, 8)

Verde Oro 17,50 €

Basil burrata cream, Piennolo del Vesuvio DOP cherry tomatoes, yellow Vesuvian datterini tomatoes, torn burrata, 24-month Parma ham DOP Gran Riserva Casa Graziani and extra virgin olive oil. (1, 7)

Margherita d'Oro 15,00 €

Yellow cherry tomato velouté, Campania buffalo mozzarella DOP, 30-month Parmigiano Reggiano DOP, crisp basil and extra virgin olive oil. (1, 7)

In tre tempi 17,00 €

Parmigiano Reggiano DOP fondue, La Giovanna pancetta by Salumificio Capitelli in three textures, fresh stracciatella, marinated red onion, herb bread crumble, citrus note and extra virgin olive oil. (1, 6, 7)

Babaganoush 16,50 €

Roasted aubergine cream, semi-dried cherry tomatoes, caramelised onion, light lemon ricotta mousse, sweet paprika and extra virgin olive oil. (1, 7)

PANUOZZI

Panuzzo & Parmigiana 15,00 €

Agerola provola and la nostra aubergine parmigiana homemade. (1, 7)

Classico 10,00 €

Fior di latte mozzarella and Tuscan pancetta. (1, 7)

Arrabbiato 12,00 €

Fior di latte mozzarella, Piacenza pancetta DOP, Taggiasca olives and chilli. (1, 7)

Boscaiolo 13,00 €

Fior di latte mozzarella, cooked ham and mushrooms. (1, 7)

Salamino 11,00 €

Fior di latte mozzarella, spicy salami and San Marzano tomato DOP. (1, 7)

Speck 12,00 €

Fior di latte mozzarella, mascarpone and South Tyrolean Speck IGP. (1, 7)

Porcellino 12,50 €

Agerola provola and our artisan porchetta. (1, 7)

Gustoso 13,00 €

Fior di latte mozzarella, Piacenza pancetta DOP, fresh button mushrooms, San Marzano tomato DOP and chilli. (1, 7)

Americano 12,50 €

Fior di latte mozzarella, artisan frankfurter, rustic fries and mayonnaise. (1, 7)

Salsiccia & Friarielli (stagionale) 13,50 €

Fior di latte mozzarella, sausage and friarielli prepared by us according to tradition. (1, 7)

Misto 14,00 €

Fior di latte mozzarella, Piacenza pancetta DOP, fresh button mushrooms, San Marzano tomato DOP and sausage. (1, 7)

Ortolano 13,00 €

Fior di latte mozzarella, peppers, courgettes and grilled aubergines. (1, 7)

Azz! 13,50 €

Smoked provola, grilled aubergines, South Tyrolean Speck IGP, sliced tomatoes and extra virgin olive oil. (1, 7)

Crudo & Burrata 16,00 €

Fior di latte mozzarella, 24-month Parma ham, buffalo burrata and EVO oil. (1, 7)

Caprese 15,50 €

Campania buffalo mozzarella DOP, 24-month Parma ham, cherry tomatoes, extra virgin olive oil and basil. (1, 7)

Max 14,00 €

Smoked provola, 'nduja di Spilinga, Neapolitan-style aubergines and San Marzano tomato DOP. (1, 7)

Principesco 16,00 €

Campania buffalo mozzarella DOP, top-round bresaola, rocket, 24-month Grana Padano DOP and extra virgin olive oil. (1, 7)

Supermania 17,00 €

Smoked provola, our artisan porchetta, sausage, artisan frankfurters, rustic fries, mayonnaise and ketchup. (1, 7)

ALLERGEN KEY

1 Cereals containing gluten - 3 Eggs - 4 Fish - 6 Soy - 7 Milk and dairy products - 8 Nuts

For any allergy or intolerance, please inform our staff before ordering. Some products may be frozen at source or blast-chilled in accordance with regulations.