




# I DISONANTI

**THE KITCHEN, THE GLUTEN-FREE PIZZA AREA, AND THE PIZZERIA WORK SEPARATELY, THEREFORE DISHES MAY NOT BE SERVED TOGETHER.**

CAKE SERVICE: AN EXTRA CHARGE OF €1.00 PER PERSON WILL BE REQUESTED

COVER CHARGE: €1.50

## STARTERS

<b>Mixed Fried Delights</b>	€ 10,00
(Potato croquettes, pasta omelette, fritters, french fries*, stuffed zucchini flowers*)	
<b>Parma Ham, Burrata pugliese, Semi-Dried Tomatoes</b>	€ 11,00
 <b>Smoked Provola Cheese from Tramonti on a cream of turnip greens with Lemon Zest</b>	€ 10,00
<b>Trio of Montanarine</b>	€ 12,00
(Tomato, Parmesan cheese, basil / tomato, stracciatella, Cetara anchovies / mortadella, stracciatella, basil cream)	

## FIRST COURSES





<b>Dissonanti whole grain Spaghetti</b>	€ 15,00
(Yellow datterino tomatoes, stracciatella, breadcrumbs, anchovy sauce, lemon zest)	
<b>Trofie Tramonti</b>	€ 12,00
(Sausage, porcini mushrooms, smoked Provola cheese from Tramonti)	
<b>Mezze maniche alla Borbone</b>	€ 15,00
(Genoese ragù and truffle caciocavallo shavings)	
<b>Tortellini al balsamico</b>	€ 13,00
(Parmesan crust and balsamic vinegar sauce)	
<b>Costa Paccheri</b>	€ 16,00
(Shrimps*, squids*, clams*, and Corbarino cherry tomatoes)	

## MAIN COURSES

<b>Sliced Beef Steak</b>	€ 20,00
With rocket salad, Parmesan shavings, balsamic vinegar (IGP), and pink pepper	
<b>Pork Tenderloin with Lambrusco Wine</b>	€ 16,00
<b>Chianina IGP Hamburger</b>	€ 14,00
Served with homemade bread, lettuce, smoked provola cheese, crispy bacon, lemon sauce, and French fries	
<b>Mixed Fried Fish "Cuoppo"</b>	€ 16,00
<b>Grilled Chicken Breast</b>	€ 9,00


## SIDE DISHES

€ 4,50

-  **Mixed Salad**
-  **Mixed Vegetables**
-  **Roasted Potatoes**
-  **French Fries\***

## SALADS

All salads can be served in a bread crust (+ €2.00)

<b>Classic Salad</b>	€ 9,00
Lettuce, rocket salad, fennel, cherry tomatoes, corn, tuna, and boiled egg.	
 <b>Greek Salad</b>	€ 9,00
Lettuce, peppers, fennel, black olives, corn, and Feta cheese.	
<b>Capri Salad in Bread Crust</b>	€ 11,00
Lettuce, cherry tomatoes, olives (taggiasche), oregano, fresh mozzarella, anchovies from Cetara, and bread crust.	
<b>Cooked Salad</b>	€ 10,00
Boiled vegetables, Parma ham, Parmesan shavings, and balsamic vinegar (IGP).	
<b>Caesar salad</b>	€ 11,00
Lettuce, sautéed bacon, chicken bites, Parmesan shavings, croutons, and Caesar dressing.	
<b>Vittoria Salad</b>	€ 11,00
Lettuce, cherry tomatoes, smoked salmon, avocado, lemon zest, and toasted almonds.	

I DISO


## PIZZAS

### TYPE 1 WHEAT FLOUR:

*This flour is obtained by milling the whole grain without removing any part. Through a process called “abburattamento” (sifting), the flour is separated by the size of its grains. Type 1 flour contains more bran and wheat germ (rich in nutrients).*

### AVAILABLE ALSO WITH WHOLE GRAIN FLOUR OR GLUTEN-FREE.

Our Suggestions:

<b>Dissonanti</b>	€ 10,00
Mashed potatoes, bacon, grated Parmesan, and balsamic vinegar (IGP).	
<b>Speciale</b>	€ 11,00
Tomato, buffalo mozzarella, cherry tomatoes, oregano, and basil.	
 <b>Terramare</b>	€ 11,50
Mozzarella, cherry tomatoes, anchovies from Cetara, and pepperoni.	
<b>Rustica</b>	€ 10,00
Mozzarella, butcher’s sausage, and roasted potatoes.	
<b>Contadina</b>	€ 11,00
Mozzarella, fresh mushrooms, butcher’s sausage, and peppers.	
<b>Mantovana</b>	€ 12,00
Pumpkin cream, smoked provola cheese from Tramonti, bacon, and rosemary.	
<b>Salmone</b>	€ 13,00
Mozzarella, zucchini, smoked salmon, stracciatella, pink pepper, EVO oil, and lemon zest (added post-baking).	
<b>Marenostrum</b>	€ 13,00
Mozzarella, dried tomatoes, anchovies from Cetara, burrata cheese from Puglia, and fresh basil.	
<b>Valico</b>	€ 13,00
Fior di latte mozzarella, smoked provola cheese from Tramonti, porcini mushrooms*, and shavings of truffle caciocavallo from “Vitagliano Dairy” in Tramonti, added after baking.	


**Addition of “Re Fiascone” tomato** € 3,00

### WHOLE GRAIN FLOUR

*Whole grain flour is characterized by large granules and contains the entire grain, including starch, bran, and wheat germ. This makes it a nutritionally complete food.*

### AVAILABLE ALSO WITH TYPE 1 FLOUR OR GLUTEN-FREE.

Our Suggestions:

<b>Tramonti</b>	€ 11,00
Mozzarella, turnip greens*, and butcher’s sausage.	
<b>Golosa</b>	€ 11,00
Mozzarella, smoked provola cheese from Tramonti, bacon, and grated Parmesan.	
 <b>Sole Rosso</b>	€ 12,00
“Re Fiascone” tomato, yellow cherry tomatoes, San Marzano tomatoes, cherry tomatoes, burrata cheese from Puglia, basil, and EVO oil (added post-baking).	

DISSONANTI

<b>Amalfi</b> Tomato, oregano, anchovies from Cetara, garlic-infused oil, and buffalo mozzarella (added post-baking).	€ 11,00
<b>Calabrese</b> Tomato, mozzarella, olives, red onion, and 'nduja from Calabria.	€ 12,00
<b>Campinola</b> Tomato, mozzarella, smoked provola cheese from Tramonti, and fried egg plants.	€ 11,00
<b>Trevigiana</b> Tomato, mozzarella, Gorgonzola cheese, radicchio.	€ 10,00
<b>Capitano</b> Mozzarella, sun-dried tomatoes, capers, mountain oregano, tuna fillets added after baking.	€ 12,00
<b>Primitiva</b> Pumpkin cream, Gorgonzola, Colonnata lard, hazelnut crumbles added after baking.	€ 13,00
<b>Addition of RE FIASCONE tomato</b>	€ 3,00

**NOTE: GLUTEN-FREE PIZZAS WILL BE SERVED ON PLATES OF A COLOR OTHER THAN WHITE.**

#### GLUTEN-FREE FLOUR

**SUPPLEMENT € 2,00 (for holders of the AIC card, € 1.00 discount).**

*Gluten is a protein found in the seeds of plants that are part of the wheat family. Its primary function is as "binder," a key characteristic in pizza and breadmaking. Our expertise, combined with new technologies, has enabled us to create a mix of flours (deglutenized wheat starch, corn starch, lentil flour, and vegetable fibers) that together deliver a product that pleases the eye, the palate, and the heart.*

#### ALSO AVAILABLE WITH TYPE 1 FLOUR OR WHOLE-WHEAT FLOUR

Our suggestions:

 <b>Caprese</b> Cherry tomatoes, tomato, mountain oregano, buffalo mozzarella, fresh basil, EVO oil after baking	€ 11,00
 <b>Vegetarian</b> Tomato, mixed vegetables, Parmesan.	€ 13,00
 <b>Popeye</b> Tomato, mozzarella, spinach*, Parmesan.	€ 10,00
 <b>Genovese</b> Mozzarella, cherry tomatoes, basil pesto, Parmesan.	€ 10,00
 <b>Pugliese</b> Mozzarella, driedtomatoes, red onion, Parmesan, EVO oil.	€ 11,00
<b>Parma</b> Mozzarella, tomato, Parma ham, rocket, Parmesans havings.	€ 13,00
<b>Carbonara</b> Mozzarella, bacon, egg, grated Parmesan.	€ 11,00
<b>Modena</b> Mozzarella, bacon, rocket salad, Parmesan shavings, balsamic vinegar IGP.	€ 12,00
 <b>VEGAN PIZZA</b> Tomato, vegan mozzarella, freshbasil, EVO oil.	€ 7,00
<b>Addition of RE FIASCONE tomato</b>	€ 3,00


I DISO

## PIZZE DE' I DISSONANTI

### NO INGREDIENT VARIATIONS ALLOWED

- NOT AVAILABLE GLUTEN-FREE


The "RE UMBERTO" tomato is an excellent variety of tomato for sauce and preserves, also known as "FIASCONI" because of its flask-like shape. Its name pays homage to King Umberto I of Savoy, who visited the Tramonti plantations on the Amalfi Coast. It is the variety that gave rise to the San Marzano tomato. Rediscovered and appreciated in recent years thanks to local farmers preserving its seeds, it has now become a Slow Food presidium.

 <b>MARGHERITA RE UMBERTO</b>	€ 8,50
Re Fiascone tomato, fresh mozzarella, basil, EVO oil from "Le Formichelle Tramonti" addedraw	
<b>BEL PAESE</b>	€ 14,00
Re Fiascone tomato, stracciatella, freshbasil, Cetara anchoviesadded after baking.	
<b>FORMICHELE</b>	€ 13,00
Cream of turnip greens, smoked provola cheese from Tramonti, anchovy colatura, and lemon marmalade from "Le FormichelleTramonti" added after baking.	
<b>SFUSATA</b>	€ 13,50
Mozzarella from Tramonti, smoked provola from Tramonti, 24-month Parma ham, lemon EVO oil from "Le FormichelleTramonti," and Amalfi lemon zest.	
<b>OSMOSI + MORTADELLA</b>	€ 15,00
Mozzarella + Mortadella "La Favola," stracciatella, onion and cognac jam from "Agriturismo Il Tintore Tramonti," and hazelnut crumbles added after baking.	
<b>IBERICA</b>	€ 14,00
Re Fiascone tomato, mozzarella from Tramonti, oregano, freshbasil, EVO oil addedraw, Cantabrianan chovies served in their originaltin	
<b>SESTO SENSO</b>	€ 14,00
Fresh mozzarella + selected cooked ham, stracciatella, hazelnut crumbles, chestnut honey added after baking.	
<b>BORBONE</b>	€ 14,00
Mozzarella, Genoese ragù, truffle caciocavallo shavings from "Caseificio Vitagliano Tramonti" added after baking	









### **TAGLIERE PIZZA (SHARED)**

<b>Margherita 40 cm (for 2 people)</b>	€ 12,00
<b>Margherita 50 cm (for 2 ½ people)</b>	€ 15,00
<b>Margherita 60 cm (for 3 people)</b>	€ 18,00
<b>Farcita (stuffed) (40/50/60 cm)</b>	(Price varies depending on selected toppings)

### **CALZONI**

<b>Cetara</b>	€ 13,00
Mozzarella, escarole, nduja from Calabria, olives (taggiasche), anchovies from Cetara.	
<b>Farcito</b>	€ 10,00
Mozzarella, tomato, artichokes, selected cooked ham.	
<b>Napoli (fried)</b>	€ 11,00
Mozzarella, Naples-style salami, ricotta.	
<b>Stella</b>	€ 13,00
Mozzarella + tomato, Parma ham, rocketsalad, Pugliese burrata added after baking.	
 <b>Vegetale</b>	€ 10,00
Mozzarella, spinach, fried zucchini, friedeggplants, grated Parmigiano Reggiano.	

## HOME-MADE DESSERTS

 <b>Cake of the Day</b>	€ 5,00
 <b>Chocolate Mousse</b> Served with mascarpone cream and chocolate flakes	€ 5,00
  <b>Ricotta and Pear in a Jar</b>	€ 5,00
  <b>Mascarpone cream</b> With crushed hazelnuts and unsweetened cocoa	€ 5,00
 <b>Grandmother's English Trifle</b>	€ 5,00
 <b>Cheesecake</b> With salted caramel and mixed berries	€ 5,00
<b>Artisanal Lemon or Orange Sorbet</b>	€ 3,50

## SEMIFREDDI "BINDI"

<b>Filled with Coconut</b>	€ 5,00
<b>Filled with Pineapple</b>	€ 5,00

## DRINKS

<b>Water (cl.50)</b>	€ 1,50
<b>Water in glass (cl. 75)</b>	€ 3,00
<b>Coca Cola/Coca Cola zero/Fanta/Sprite</b>	€ 3,50
<b>Coca Cola in glass (lt. 1)</b>	€ 7,00
<b>Draught beer "Warsteiner" cl.20</b>	€ 3,50
<b>Draught beer "Warsteiner" cl.40</b>	€ 5,00
<b>Draught beer "Warsteiner" lt. 1</b>	€ 10,00
<b>Draught beer "Weiss" cl. 20</b>	€ 3,50
<b>Draught beer "Weiss" cl. 40</b>	€ 5,00
<b>Draught beer "Weiss" lt. 1</b>	€ 10,00
<b>Non-alcoholic beer cl. 33</b>	€ 3,50
<b>Moretti beer cl. 66</b>	€ 4,50

## HOUSE WINES

<b>Trevigiano White Frizzante, by the glass lt. ¼</b>	€ 5,00
<b>Trevigiano White Frizzante, by the glass lt. ½</b>	€ 7,50
<b>Trevigiano White Frizzante, by the glass lt. 1</b>	€ 10,00

## WINES

### RED WINES:

<b>Tramonti Costa d' Amalfi "Cantina San Francesco"</b>	€ 22,00
Ruby red coloured wine; intense and fruity bouquet; dry and moderately tannic.	
<b>Thesauri Rosato "Cantina Tagliaferro" Tramonti</b>	€ 20,00
A wine with peachy pink hues, it expresses hints of strawberry and cherry, then it releases aromas of blackberry and red fruits, pleasant freshness and prolonged flavour.	
<b>Rosso Riserva "Cantina Tagliaferro" Tramonti</b>	€ 35,00
A structured wine with an intense red colour and purplish reflections, pleasant to the palate and balanced between freshness and uniqueness.	
<b>Tramonti Nature (Senza solfiti aggiunti) "Casa Vinicola E. Sammarco" Ravello</b>	€ 25,00
A unique wine, fermented in terracotta amphorae (traditional method rediscovered) without added sulphites. Articulate, unpredictable and original aroma.	
<b>Lambrusco dell' Emilia Igp "Cantina Fangareggi" per I Dissonanti</b>	€ 14,00
Dark ruby red wine in appearance, wonderfully perfumed to the nose, that perfume that only Lambrusco salamino can give.	

### WHITE WINES:

<b>Tramonti Bianco Costa d' Amalfi "Cantina San Francesco"</b>	€ 22,00
A wine with a pale yellow colour; intense and fine perfume reminiscent of green apple and millefiori honey. On the palate it shows a noble acidity and a solid structure	
<b>Falanghina frizzante Zirò "Casa vinicola Ettore Sammarco" Ravello</b>	€ 20,00
Straw yellow coloured wine, elegant, with hints of exotic fruit. Dry, fresh, harmonic, delicate and persistent on the palate	
<b>Tredici "Cantina Tagliaferro" Tramonti</b>	€ 20,00
A wine with floral aromas and notes of thyme and sage. It is dynamic in freshness and persistence	
<b>Ribolla Gialla</b>	€ 21,00
Still wine, straw-yellow colour with faint greenish tones; delicately fruity and slightly floral and herbaceous bouquet; delicate and pleasant structure. Fruity and slightly floral and herbaceous; delicate and pleasant structure.	
<b>Franciacorta "La Montina"</b>	€ 32,00
<b>Prosecco Valdobbiadene Millesimato</b>	€ 22,00

All wines (except Franciacorta and Rosso Riserva) can also be served in glasses. € 5,00

ONNANTI

## CRAFT BEERS CL. 75

La Birra del Poeta bianca al farro	€ 14,00
La birra del poeta ambrata al farro	€ 14,00

## ARTISANAL AND BIOLOGICAL BEERS CL. 50

<b>Theresianer Bock rossa</b>	€ 10,00
Amber coloured, intense aroma with pleasant malt notes, smooth and roasted taste with notes of ripe fruit.	
<b>Theresianer Pils bionda</b>	€ 10,00
Straw yellow in colour, naturally cloudy, intense aroma of hops, dry taste with notes of grain and hops	
<b>Theresianer India Pale Ale</b>	€ 10,00
Dark amber in colour with orange highlights, intense aroma, aromatic and spicy, strong taste, rich and complex.	
<b>Trentina BIO blond beer Hell</b>	€ 8,00
<b>Roen Beer BIO Pale Ale</b>	€ 8,00

## ARTISANAL BEERS CL.33

<b>Theresianer Vienna Amber</b>	€ 5,00
<b>Theresianer Pale Ale Double Malt</b>	€ 5,00
<b>La Birra del Poeta bianca al farro</b>	€ 5,00

## GLUTEN-FREE BEERS

<b>Daura damm (Gluten-free) cl. 33</b>	€ 4,00
<b>Birra Salento Igea (Gluten-free) cl. 33 Artisan</b>	€ 5,00
<b>Minosse Helles cl. 50 (Gluten-free, 50 cl, Artisan, unpasteurized, unfiltered)</b> (Winner of the Slow Food Award 2020/21)	€ 8,00
<b>FREDA APA (Gluten-free, 50 cl, Artisan, unfiltered) cl. 50</b>	€ 8,00

## DIGESTIVES

<b>Amari (Herbal Liqueurs)</b>	€ 3,50
<b>Concerto (Traditional Amaro from Tramonti, made with spices and barley)</b>	€ 3,50
<b>Grappa</b>	€ 4,00
<b>Whisky/Cognac</b>	€ 5,00
<b>Coffee</b>	€ 1,50

\* Frozen product



Vegetarian



Vegan



Gluten-Free



I DISONANTI