



DECIMO
Scalo®
VITTORIO VESPIGNANI

◆ MENÙ ◆

TASTING ITINERARY

**AVAILABLE FOR LUNCH
WEDNESDAY - THURSDAY - FRIDAY
BY RESERVATION*

8 COURSES

**A MENU THAT CHANGES
ACCORDING TO THE SEASONALITY
OF THE INGREDIENTS.**

€50 PER PERSON*
BEVERAGES NOT INCLUDED

LACTOSE-FREE PIZZA

**AVAILABLE
FRIDAY, SATURDAY, AND SUNDAY*

WAITING FOR THE PIZZAS

CROCCHÈ

2.5

Parma cooked ham, fresh potato, sweet salami, smoked provola aged in straw, Grana Padano DOP 24 months, parsley, and freshly ground pepper.

*(3,8,12,13)**

CROCCHÈ MALANDRINO

3

Fresh potato with basil extract and 24-month Grana Padano DOP, wrapped in crispy pancetta with black pepper.

*(3,8,12)**

PATATINA CLASSICA

5

Fried potatoes.

PATATE SCOSTUMATE

8.5

Skin-on fried potatoes, crispy pancetta, semi-spicy Andalusian sauce, Cilento cacioricotta cheese.

ARANZUCCHINO

3

Carnaroli rice, artisan heavy-pig speck, local courgettes, straw-smoked provola, 24-month Grana Padano DOP and freshly ground pepper.

*(3,8,12,13)**

WAITING FOR THE PIZZAS

FRITTATINA CLASSICA DI BUCATINI

3

Parma cooked ham, homemade béchamel, smoked provola aged in straw, Grana Padano DOP 24 months, and freshly ground pepper.

*(3,8,12,13)**

MATESE CULATELLO AND BUFFALO MOZZARELLA

15

(served on a plate)

MONTANARINE FRITTE **2 pieces** **5.5** "CA PUMMAROLA NCOPP"

Roasted San Marzano DOP tomatoes cooked with buffalo milk, 24-month aged Grana Padano DOP, and basil.

*(3,8)**

MONTANARINE FRITTE **2 pieces** **6.5** "PARMIGIANA STRACCIATA"

Parmigiana ragù, 24-month Grana Padano DOP, stracciatella of buffalo milk mozzarella, basil and Fontana Lupo "Decimo Scalo" extra virgin olive oil.

*(3,8)**

MONTANARINE FRITTE **2 pieces** **6.5** "INNOMINATA"

Artisanal Casertana breed mortadella, stracciatella of buffalo milk mozzarella, lemon zest.

*(3,8)**



DOUBLE COOKING

Fried and baked dough

AFFUMICATA

15

Fried and baked focaccia.

After cooking: roasted tomato cooked with buffalo milk, smoked provola aged in straw, lemon zest, freshly ground pepper, basil, and Fontana Lupo “Decimo Scalo” EVO oil.

*(3,8)**

L'IMMORTAZZA

16

Fried and baked focaccia.

After cooking: Artisanal Casertana breed mortadella, buffalo mozzarella, slices of fresh lemon, freshly ground pepper, and Fontana Lupo “Decimo Scalo” EVO oil.

*(3,8,12)**



DECIMO
10

CLASSIC PIZZAS

MARGHERITA

7

San Marzano PDO tomato, fior di latte, basil, and Fontana Lupo “Decimo Scalo” EVO oil.
(3,8)*

NAPOLETANA

10

San Marzano PDO tomato, Nubia red garlic, Gaeta olives, Cetara anchovies, Salina capers, basil, and Fontana Lupo “Decimo Scalo” EVO oil.
(5,8,12)* ***Please be careful with hand-pitted olives.**

BUFALA

9

San Marzano DOP tomato, buffalo mozzarella, Grana Padano DOP 24 months, basil, and Fontana Lupo “Decimo Scalo” EVO oil.
(3,8)*

SCARPARIELLO

8

San Marzano PDO tomato base, Corbara cherry tomatoes “Scarpariello,” Conciato Romano (Slow Food presidium), basil, and Fontana Lupo “Decimo Scalo” EVO oil.
(3,8)*

CARABINIERA

10

San Marzano PDO tomato, fior di latte, Nubia red garlic, spicy dry sausage, Gaeta black olives, basil, and Fontana Lupo “Decimo Scalo” EVO oil.
(3,8,12)* ***Please be careful with hand-pitted olives.**

**Please refer to the allergen table on the last page of the menu.*

CLASSIC PIZZAS

CAPRICCIOSA

15

San Marzano PDO tomato, fior di latte, porcini mushrooms, roasted artichokes, Gaeta olives, Napoli salami, Parma cooked ham, and basil.

(3,8,12) *Please be careful with hand-pitted olives.*

DOC RIVISITATA

11

San Marzano PDO tomato base, buffalo mozzarella, semi-dried tomatoes, Grana Padano DOP 24 months, and basil.

*(3,8)**

STUFFED PIZZAS

NAPOLETANO (BAKED OR FRIED)

13.5

Smoked buffalo provola, buffalo milk ricotta, Napoli salami, freshly ground pepper, basil and EVO oil.

*(3,8,12)**

RIPIENO RICCIO "BAKED"

15

Raw curly endive, Gaeta olives, Salina capers, Cetara anchovies, fior di latte mozzarella, yellow Piennolo cherry tomatoes, and extra virgin olive oil Fontana Lupo "Decimo Scalo"

(3,5,8,12) *Please be careful with hand-pitted olives.*

RIPIENO CASERTANO

13.5

Buffalo milk mozzarella, cooked ham, porcini mushrooms. Sealed with tomato, 24-month Grana Padano DOP and basil.

*(3,8,12)**



SPECIAL PIZZAS

LUNA CAPRESE 15

Creamed Corbarino tomato base

After baking: beefsteak tomato, buffalo milk mozzarella, dried tomato cream drops, oregano, basil, and Fontana Lupo "Decimo Scalo" extra virgin olive oil.

*(3,8,12)**

DECIMO SCALO 14

Fior di latte, basil pesto, fresh cherry tomatoes.

After baking: buffalo stracciatella and toasted almonds.

*(3,8,12)**

NAIROBI 15

Cream of yellow corbarino, 24-month Grana Padano,

After cooking: Cilento sun-dried tomatoes in olive oil, roasted tomato drops, yellowfin tuna fillet, bruised Cilento olives, wild oregano, cream of wild garlic, and Cilento cacioricotta.

(3,5,8,12) *Please be careful with hand-pitted olives.*

MARINARA ALIENA 13.5

San Marzano DOP tomato, Napoli salami, wild Salina oregano, Nubia red garlic, sweet gorgonzola, 24-month Grana Padano, basil and Fontana Lupo "Decimo Scalo" EVO oil.

*(3,8,12)**

DONNA MARIA 13.5

Fior di latte, oven-baked potatoes, crispy pancetta and basil.

After baking: buffalo stracciatella and crumbled almond & pepper tarallo.

*(3,8,12)**

SPECIAL PIZZAS

SPAGNOLITA

13.5

Fior di latte base. After baking: Spanish salami, crushed Cilento olive, sheep's milk caciotta aged in grape marc.

(3,8,12) *Please be careful with hand-pitted olives.*

CORBARINO

11

Corbara cherry tomatoes, buffalo milk mozzarella, country sausage, basil and Fontana Lupo "Decimo Scalo" EVO oil. After baking: young caciocavallo.

*(3,8,12)**

4 SFUMATURE DI FORMAGGIO **14**

Straw-smoked provola. After baking: Caciocavallo, spoon-soft sweet gorgonzola and Parmigiano wafers.

*(3,8,12)**

PARMIGIANA STRACCIATA **13.5**

Parmigiana ragù, 24-month Grana Padano DOP. After baking: buffalo milk mozzarella stracciatella, basil and Fontana Lupo "Decimo Scalo" EVO oil.

*(3,8)**

TI FACCIO A PACCHETELLE **12**

Red Piennolo tomatoes, mushroom-style eggplant, buffalo milk mozzarella. After baking: wine-aged sheep's milk caciotta cheese, basil pesto, and Fontana Lupo "Decimo Scalo" extra virgin olive oil.

SPECIAL PIZZAS

CLAUDIO

14

Fior di latte base, rocket, bresaola carpaccio, organic plant-based stracchino, Fontana Lupo "Decimo Scalo" extra virgin olive oil.

(3,5,8)*

ORTOLANA

13

Seasonal sautéed vegetables, Gaeta olives, Salina capers, smoked provola aged in straw, and Grana Padano PDO 24 months. After cooking: crumbled fried bread and fresh parsley.

(3,8)*

LA CULATELLO

15

Fior di latte cheese base.

After cooking: Culatello from Matese, arugula, shavings of Grana Padano PDO aged 30 months, fresh datterino tomatoes, basil, and Fontana Lupo "Decimo Scalo" Extra Virgin Olive Oil (EVOO).

(3,8)*

TI CONSIGLIO LA CONSIGLIO

13

San Marzano DOP tomato, buffalo ricotta.

After cooking: buffalo mozzarella, Fontana Lupo "Decimo Scalo" EVO oil, lemon zest, and basil.

(3,8)*

SPECIAL PIZZAS

NAPOLETANA MODERNA 13.5

Fior di latte, semi-dried tomatoes, Taggiasca olives. After cooking: wild oregano, dried capers, wild garlic pesto, Cetara anchovies, lemon zest, and dried parsley.

(3,5,8) *Please be careful with hand-pitted olives.*

LA TRE POMO 13

Yellow "Piennolo" tomatoes, Corbara cherry tomatoes, semi-dried tomatoes, fior di latte, basil, and Fontana Lupo "Decimo Scalo" EVO oil.

After cooking: Conciato Romano.

*(3,8)**

LE CAMPESTRE 13

"Homage to Manuel Lombardi."

Creamed local zucchini, zucchini flowers, freshly ground pepper, buffalo milk mozzarella.

After cooking: Conciato Romano (Slow Food Presidium) and Fontana Lupo "Decimo Scalo" extra virgin olive oil.

*(3,8)**

CIUMMARIELLO 14

Cream of river chili peppers, sautéed river chili peppers, confit cherry tomatoes, basil, and buffalo milk mozzarella.

After cooking: Cilento ricotta cheese and raw river chili peppers.

*(3,8)**

***The "GIROPIZZA" service,
available from Tuesday to Friday,
carries a €5 surcharge per person.***



❖ DESSERT ❖



TIRAMISÙ

6

Cocoa tartlet, soft sponge cake, chocolate and coffee cream, mascarpone cream, and cocoa powder.



NUVOLA

6

Coconut mousse with a soft dark chocolate heart, grated coconut, and soft chocolate biscuit.



DELIZIA DELLA COSTIERA

6

Soft sponge cake, lemon custard, topped with a soft whipped cream.

❖ DESSERT ❖



BABBÀ CLASSICO 6 NAPOLETANO

Soft baba soaked in Jamaican rum.



CHEESECAKE 6 FRUTTI DI BOSCO

Almond streusel, cream cheese, and red fruit gelée, decorated with fresh forest berries.



SOUFFLÉ AL 6 CIOCCOLATO

Dark chocolate soufflé with a molten and creamy heart.

◆ DESSERT ◆



ORO DI DUBAI

6

Pistachio mousse with kataifi pastry heart, placed on a crunchy biscuit, with kataifi cream filling.



CAPRESE CROCCANTE

6

Crunchy wafer and white chocolate; all enhanced by a vanilla Chantilly cream with a gold leaf decoration.

ALLERGEN TABLE



1_peanuts



2_nuts



3_milk



4_molluscs



5_fish



6_sesame



7_crustaceans



8_gluten



9_lupins



10_mustard



11_celery



12_sulphites



14_soy



13_eggs

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upgrade**agency**