DECIMO Scalo

The MENU

EVERY PIZZA IS BORN FROM AN IDEA, BUT ONLY COMES TO LIFE WHEN IT REACHES THE TABLE.

VITTORIO VESPIGNANI

TASTING MENU

**AVAILABLE AT LUNCH*
WEDNESDAY - THURSDAY - FRIDAY
BY RESERVATION ONLY

8 COURSES

MENU VARIES WITH THE SEASONALITY OF PRODUCE

€50 PER PERSON

**DRINKS NOT INCLUDED*

FOR THE PIZZA TASTING SERVICE

FROM TUESDAY TO FRIDAY,
A SUPPLEMENT OF
€5 PER PERSON APPLIES.

LACTOSE FREE PIZZA

**AVAILABLE*
FRIDAY - SATURDAY - SUNDAY

The STARTERS

BEFORE THE PIZZA, THERE'S ALWAYS A GOOD REASON TO GET STARTED.

CROCCHE'

Parma cooked ham, fresh potato, sweet salami,
straw-smoked provola, 20-month Grana Padano DOP,
parsley and freshly ground pepper

(3,8,12,13)*

2.5

CROCCHE' MALANDRINO

Fresh potato with basil
and 20-month aged Grana Padano DOP,
wrapped in crispy black-pepper pancetta.

(3,8,12)*

3

CLASSIC FRIES

French fries

5

PATATE SCOSTUMATE

Skin-on fries, crispy pancetta,
mildly spicy sauce (Andalusian),
Cilento cacioricotta cheese.

8.5

ARANPORCINO

Carnaroli rice, artisanal heavy-pig speck,
radicchio in Gragnano red wine, porcini mushrooms,
straw-smoked provola, 20-month Grana Padano DOP
and freshly ground pepper.

(3,8,12,13)*

3.5

FRITTATINA DI BUCATINI

Parma cooked ham, artisanal béchamel,
straw-smoked provola, 20-month Grana
Padano DOP and freshly ground pepper.

(3,8,12,13)*

3.5

MATESE CULATELLO AND BUFFALO MOZZARELLA

Served on a plate

15

FRIED MONTANARINE

2 PIECES

"CA PUMMAROLA NCOPP"

Roasted San Marzano DOP tomato
cooked with buffalo milk, 20-month Grana Padano DOP and basil

(3,8)*

6

***see the allergen table
on the last page of the menu**

The DOUBLE COOKED

TWO WAYS OF COOKING,
TWO TEXTURES, ONE
EXPERIENCE TO
DISCOVER.

BUTTER AND TOMATO

Cherry tomato cream

TO FINISH

Normandy butter and roasted tomato crisps

(3,8)*

15

ALIFANA

Stewed Alife onions with prime-cut beef lacerto

AFTER BAKING

carrot and Annurca apple extract

(3,8,)

14

***see the allergen table**
on the last page of the menu



The CLASSICS

SOMETIMES ALL IT TAKES IS A SCENT, A BITE, A GESTURE TO FEEL AT HOME AGAIN.

MARGHERITA

San Marzano DOP tomato, fior di latte, basil
and Fontana Lupo “Decimo Scalo” EVO oil

(3,8)*

7

NAPOLETANA

San Marzano DOP tomato, Nubia red garlic,
Gaeta olives, Cetara anchovies, Salina capers,
basil and Fontana Lupo “Decimo Scalo” EVO oil

***Please take care: our olives are pitted by hand**

(5,8,12)*

13

BUFALA

San Marzano DOP tomato, buffalo milk mozzarella,
24-month Grana Padano DOP, basil and
Fontana Lupo “Decimo Scalo” EVO oil

(3,8)*

10

SCARPARIELLO

A touch of San Marzano DOP tomato,
Corbara cherry tomato fillets “Scarpariello”,
Conciato Romano “Slow Food” Presidium cheese,
basil and Fontana Lupo “Decimo Scalo” EVO oil

(3,8)*

9

CARABINIERA

San Marzano DOP tomato, fior di latte, Nubia red garlic,
spicy dry-cured sausage, Gaeta black olives, basil and
Fontana Lupo “Decimo Scalo” EVO oil

***Please take care: our olives are pitted by hand**

(3,8,12)*

12

DOC RIVISITATA

A touch of San Marzano DOP tomato,
buffalo milk mozzarella, semi-dried tomato wedges,
24-month Grana Padano and basil

(3,8)*

12

CAPRICCIOSA

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

(3,8,12)*

15

STUFFED PIZZAS

CASERTANO (BAKED)

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

***Please take care: our olives are pitted by hand**

(3,8,12)*

15

DI UNA SERA (BAKED)

Walnut cream, Parma cooked ham,
straw-smoked provola,
sweet gorgonzola DOP and basil

(3,5,8,12)*

15

SOFFICINO (FRIED)

Roasted San Marzano DOP tomato,
straw-smoked provola, 24-month Grana Padano DOP,
freshly ground pepper

13

COMPLETO (FRIED)

San Marzano DOP tomato, buffalo milk ricotta, straw-smoked provola,
ciccioli (pork cracklings), sweet Neapolitan salami, Parma cooked ham,
freshly ground pepper and Fontana Lupo “Decimo Scalo” EVO oil

(3,8,12)*

15



The SPECIALS

SOME FLAVOURS REACH THE PALATE, OTHERS TRAVEL A LITTLE FURTHER.

MARINARA STATICA

San Marzano DOP tomato, Nubia red garlic,
Salina oregano, EVO oil.

Slow, still-oven baking at 300°C for an extra-crispy bite

(3,8)*

12

PIACERE INCONFESSABILE

Fior di latte and frankfurters

AFTER BAKING

Crispy fries and lime mayonnaise

(3,8)*

12

RAGUTELLA

San Marzano DOP tomato ragù with minced beef,
fior di latte, basil, fried beef meatballs.

AFTER BAKING

Cilento cacioricotta

(3,8,12)*

15

VERDE VAL TALEGGIO

Sautéed Brussels sprouts,
buffalo milk mozzarella, salted anchovies

AFTER BAKING

cave-aged taleggio and Giffoni hazelnuts

(3,8,12)*

15

ROMA ZEBRATA

Yellow cherry tomato cream, dabs of roasted tomato jam,
buffalo milk mozzarella and fresh basil.

AFTER BAKING

Cetara anchovies, a dusting of Pecorino Romano
and Fontana Lupo “Decimo Scalo” EVO oil

(3,8,12)*

13.5

FUMA E PAGLIA

Mantuan pumpkin velouté, straw-smoked provola,
sautéed honey mushrooms

AFTER BAKING

Gorgonzola and toasted Giffoni hazelnuts

(2, 3, 8,12)*

15

MARINARA ALIENA

San Marzano DOP tomato, Napoli salami,
wild Salina oregano, Nubia red garlic,
sweet gorgonzola and 20-month Grana Padano,
basil and Fontana Lupo “Decimo Scalo” EVO oil

(3,8,12)*

13.5

FUOCO E LATTE

Roasted San Marzano DOP tomato,
knife-cut country sausage and 20-month Parmigiano Reggiano DOP.

AFTER BAKING

artisanal buffalo milk mozzarella stracciata
and Fontana Lupo “Decimo Scalo” EVO oil

(3,8,12)*

14

FRENESIA

Walnut cream and straw-smoked provola.

AFTER BAKING

smoked Black Angus roast beef,
sweet gorgonzola DOP and Sorrento walnuts.

(3,8,12)*

15

ARROGANTE

Straw-smoked provola,
oven-roasted potatoes and Ariccia Cioli porchetta.

AFTER BAKING

Young caciocavallo and chestnut honey

(3,8,12)*

15

NAPOLETANA MODERNA

Fior di latte, semi-dried tomato, Taggiasca olive.

AFTER BAKING

wild oregano, dehydrated caper, wild garlic pesto,
Cetara anchovies, lemon zest and dehydrated parsley.

(3,5,12)*

15

CLAUDIO

Fior di latte base, rocket, bresaola carpaccio,
organic plant-based stracchino,
Fontana Lupo “Decimo Scalo” EVO oil

(3,5,12)*

15

LA CULATELLO

Fior di latte base

AFTER BAKING

Matese culatello, rocket,
30-month Grana Padano DOP shavings,
fresh datterino tomato, basil and Fontana Lupo “Decimo Scalo” EVO oil

(3,8)*

15

LA TRE POMO

Yellow Campanian cherry tomato halves,
Corbara cherry tomato fillets, semi-dried tomato,
steamed, fior di latte, basil and Fontana Lupo “Decimo Scalo” EVO oil

AFTER BAKING

Conciato Romano

(3,8)*

13

4 SHADES OF CHEESE

Straw-smoked provola

AFTER BAKING

Caciocavallo, spoonable sweet gorgonzola
and Parmigiano crisps.

(3,8,12)*

14



TIRAMISU'

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

6



NUVOLA

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

6



DELIZIA DELLA COSTIERA

Soft sponge cake, lemon pastry cream,
covered with light whipped cream.

6



CLASSIC NEAPOLITAN BABA'

Soft babà soaked in Jamaican rum

6



FOREST FRUIT CHEESECAKE

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

6



CHOCOLATE SOUFFLE

Dark chocolate soufflé with a creamy, molten centre

6



PISTACHIO SOUFFLE'

Pistachio soufflé with a creamy, molten centre

6



BACIO

Cocoa cremoso and chopped hazelnuts,
chocolate glaze and chopped hazelnuts.

6

ALLERGEN TABLE

1. PEANUTS
2. NUTS
3. MILK
4. MOLLUSCS
5. FISH
6. SESAME
7. CRUSTACEANS
8. GLUTEN
9. LUPIN
10. MUSTARD
11. CELERY
12. SULPHITES
13. SOY
14. EGGS

DECIMO

Scalo®

VITTORIO VESPIGNANI

POWERED BY:

upgradeagency