RISTORANTE - PIZZERIA

LAMIONE

da Dorotea

Menu

We illustrate you a story of love and

passion for the #cuisine

To start off...

Classic Appetizer: €10.00

PGI Prosciutto crudo, DOP buffalo mozzarella bites

Farmer's Appetizer: €15.00

Mixed seasonal vegetables

Vegan Appetizer: €18.00

Mixed seasonal vegetables, legumes, vegan burger or sausage

PDO buffalo mozzarella bites: €1.00

Battered courgette flowers: €3.00

Mixed fried fish: €12.00

Arancini, croquettes, and appetizers

Cheese platter: €15.00

Cilento DOP platter:

€20.00 for 2 people

€40.00 for 4 people

Selection of Cilento DOP cured meats with cheeses and buffalo mozzarella bites

** All ingredients may vary to respect the seasonality and freshness of the raw materials*

If you love pasta...

The tradition

Fusilli al ragù cilentano € 10,00

Hand-made pasta, meat sauce in our traditional way

Cavatelli cilentani al tegamino € 9,00

Hand-quarried pasta, tomatoes, cheese, PDO bufala

Ravioli with PDO bufala ricotta and porcini mushrooms € 12,00

Dorotea spaghetti € 11,00

Tomato sauce, bacon, brie and Bronte pistachio pesto

Corteccia alla Brutazza € 9,00

Cherry tomatoes pulp, aubergine chunks, bacon and fresh provola cheese

Cavatiello Montanaro € 11,00

Sausage, courgette flowers and provolone

Gluten-free and vegetarian pasta option

Barbecue

The marks that certify the quality of our meat

Grilled Chicken Leg: €11.00

Chianina Rib Eye Steak (PGI): €3.80 per 100g
The PGI-certified "Vitellone Bianco dell'Appennino Centrale" (White Vitellone of the Central Apennines) meats, thanks to rigorous controls and traditional feeding, are distinguished by their flavor, tenderness, and low cholesterol content.

Chianina Entrecôte (PGI): €22.00

Chianina Fillet (PGI): €24.00

Cinta Senese Fillet (PGI in Forca): €15.00
Pork Tenderloin Medallions (approximately 250 grams), grilled.

Chianina Fiorentina (PGI): €4.70 per 100g
The history of the Florentine steak is at least as old as the city from which it takes its name, and traces of it have been lost in time. However, its tradition, fame, and name can be traced back to the celebration of the feast of San Lorenzo and the Medici family.
Its flavor is unmistakable, its tenderness irresistible.

Mixed grill: €18.00
Veal, pork, sausage, and chicken.

Chianina PGI burger and fries: €10.00

Local sausage: €10.00

Chianina PGI steak, arugula, and parmesan: €15.00
250-300 grams of Chianina PGI steak, seared over the grill and seasoned with arugula, parmesan, and balsamic

vinegar.

Chianina PGI steak with porcini mushrooms: €17.00
250-300 grams of Chianina PGI steak, seared over the grill and seasoned with porcini mushrooms.

Tomahawk Aberdeen Black Angus Scotland: €4.80 per 100g
Named after the axe Native Americans used for fighting. Angus is a breed introduced to northeast Scotland in the early 19th century, when sturdier cattle were selected. Its distinctive meat is characterized by its strong, aromatic flavor, thanks in part to its diet of grasses and forage.

Children's Special: Schnitzel and Chips: €10.00

Seafood cuisine

Appetizers

Baked and fried anchovies: €12.00

Seafood appetizer: €25.00

Selection of 5 hot and cold options.

Mussels with pepper: €12.00

First courses

Spaghetti with clams: €18.00

Second courses

Fried calamari and shrimp: €18.00

Grilled prawns: €18.00

Mixed grilled fish: €25.00

Grilled cuttlefish: €15.00

Sesame-crusted tuna: €22.00

The availability of seafood dishes may vary depending on product availability, as all ingredients are fresh.

Sandwiches

Americano: €10.00

Pulled pork, fries, cheese, ketchup, and mayonnaise.

Atomic: €13.00

Chianina burger, pulled pork, lettuce, cherry tomatoes, and cheese.

Bacon burger: €11.00

Hamburger, bacon, cheese, lettuce, and fries.

Chianina burger: €10.00

Chianina PGI burger, fries, lettuce, cheese, ketchup, and mayonnaise.

Delicious: €12.00

Pulled pork, fried egg, provolone cheese, lettuce, and mayonnaise.

Egg burger: €13.00

Chianina burger, fried egg, bacon, lettuce, fries, and mayonnaise.

Panuozzi

Chianina Panuozzo: €12.00

IGP Chianina beef burger, cheese, fries, salad, marinated onion, cherry tomatoes, burger sauce, and barbecue sauce.

Panuozzo with porchetta: €12.00

Porchetta, fries, smoked provola cheese, mayonnaise.

Panuozzo with Cinta Senese sausage: €12.00

Cinta Senese sausage, smoked provola cheese, salad, marinated onion, cherry tomatoes, fries, burger sauce, and barbecue sauce.

Panuozzo of your choice: starting at €10.00

Side dishes

French fries: €4.00

Dipper fries: €5.00

Crispy fries: €5.00

Baked potatoes: €5.00

Green salad: €4.00

Mixed salad: €5.00

Mixed vegetables: €8.00

Vegetables: €6.00

Grilled vegetables: €8.00

The pizzeria

The dough is made of stone-ground flours and self-produced sourdough.

All the pizzas are seasoned with bufala mozzarella DOP and EVO oil.

4 cheeses: €8.00

Buffalo mozzarella DOP, provola, Emmental, and Gorgonzola.

4 seasons: €8.00

Buffalo mozzarella DOP, tomato, artichokes, mushrooms, olives, anchovies, and cooked ham.

Bianca with ham: €7.00

Buffalo mozzarella DOP and cooked ham.

Bianca with cream and ham: €8.00

Buffalo mozzarella DOP, cream, and cooked ham.

Bianca with arugula and parmesan: €8.00

Buffalo mozzarella DOP, arugula, shavings of Grana Padano.

Bianca with arugula, parmesan, and cherry tomatoes: €9.00

Buffalo mozzarella DOP, arugula, shavings of Grana

Padano, and cherry tomatoes.

Bianca with sausage and fries: €7.00

DOP buffalo mozzarella, sausage, fries.

Bianka: €7.00

DOP buffalo mozzarella, provolone, and pancetta.

Bolognese: €8.00

DOP buffalo mozzarella, IGP mortadella, and Bronte pistachio DOP.

Boscaiola: €8.00

DOP buffalo mozzarella, tomato, mushrooms, and cooked ham.

Stuffed calzone: €10.00

Ingredients of your choice.

Caprese: €9.00

DOP buffalo mozzarella, fresh cherry tomatoes, and basil.

Capricciosa: €9.00

DOP buffalo mozzarella, tomato, artichokes, mushrooms, black olives, and cooked ham.

Cilentana: €8.00

Cooked tomato fillet and goat cheese.

Cocktail: €12.00

Buffalo mozzarella DOP, shrimp, salad, and cocktail sauce.

Contadina: €8.00

Buffalo mozzarella DOP, provolone, pumpkin, and black olives.

Delziosa: €8.00

Buffalo mozzarella DOP, provolone, pancetta, and artichokes.

Diavola: €7.00

Buffalo mozzarella DOP, tomato, and spicy salami.

Dorotea: €9.00

Medium filling with ricotta, buffalo mozzarella DOP, spicy salami, and surprise flavors.

Emma: €9.00

Buffalo mozzarella DOP, tomato, porcini mushrooms, and speck.

Estate: €9.00

Buffalo mozzarella DOP, mixed salad, and raw cherry tomatoes.

Zucchini Flowers: €11.00

Buffalo Mozzarella DOP, zucchini flowers.

Zucchini Flowers, Sausage, and Provola: €13.00

Buffalo Mozzarella DOP, zucchini flowers, sausage, and provola.

Fornarina: €3.00

Golosona: €8.00

Buffalo Mozzarella DOP, pancetta, provola, and chickpeas.

Lamione: €9.00

Buffalo Mozzarella DOP, porcini mushrooms, boiled potatoes, and sausage.

Maihrj: €8.00

Buffalo Mozzarella DOP, boiled potatoes, and pancetta.

Margherita: €6.00

Buffalo Mozzarella DOP and tomato.

Margherita with hot dogs and fries: €8.00

Buffalo Mozzarella DOP, tomato, hot dogs, and fries.

Marinara: €7.00

Tomato, anchovies, black olives, capers, garlic, and

oregano.

Mediterranean: €7.00

Fresh cooked cherry tomatoes, anchovies, olives, capers, garlic, and oregano.

Neapolitan: €4.00

Tomato, garlic, and oregano.

Orsetto: €5.00

Buffalo mozzarella DOP, tomato, French fries.

Ortolana: €8.00

Buffalo mozzarella DOP, zucchini, eggplant, and peppers.

Porchettona: €10.00

Buffalo mozzarella DOP, porchetta, French fries, and truffle cheese sauce.

Saracena: €8.00

Tomato, buffalo mozzarella DOP, spicy salami, and fried egg.

Sfiziosa: €9.00

Buffalo mozzarella DOP, tomato, asparagus, sausage, porcini mushrooms, and pecorino cheese.

Stella: €9.00

Pieces stuffed with buffalo mozzarella DOP, ricotta, and spicy salami. The center is filled with eggplant, zucchini, and peppers.

Tartufona: €9.00

Buffalo mozzarella DOP, porcini mushrooms, and truffle.

Tirolese: €8.00

Buffalo mozzarella DOP, speck, and shaved parmesan.

Tuna and onion: €8.00

Buffalo mozzarella DOP, tuna, and onion.

Trevisana: €8.00

Buffalo mozzarella DOP, radicchio, walnuts, strips of speck, and parmesan.

Vesuvio: €9.00

Cover filled with ricotta. Tomato and DOP buffalo mozzarella in the center.

Vulcano: €8.00

DOP buffalo mozzarella, tomato, prosciutto, and bocconcino.

All pizzas are drizzled with extra virgin olive oil and made with DOP buffalo mozzarella.

Pizza availability may vary depending on seasonality, as all ingredients are fresh.

For those with a sweet tooth

Artisanal sweets	€ 7,00

Drinks

Mineral water: €2.00

Still water: €2.00

Ferrarelle water: €3.00

Natia water: €3.00

Coca-Cola 1 liter: €4.50

Coca-Cola 33 cl. glass: €2.50

Coca-Cola Zero 33 cl. glass: €2.50

Fanta 33 cl. glass: €2.50

Sprite 33 cl. Glass: €2.50

Nastro Azzurro Beer 66cl: €4.00

Fravort Fresh Beer 33cl: €4.50

Fravort La Bionda del Brenta Craft Beer 33cl: €5.00

Fravort La Rossa del Brenta Craft Beer 33cl: €5.00

Digestives: limoncello, meloncello, fennel: €2.00

Coffee: €1.00

Coperto: €2.00

Our vinery

Sparkling Wine

De Conciliis – Selim Sparkling Wine Cilento – Charmat Method 75cl: €25.00

I Barisei – Brut Rosé Vintage Lombardy Franciacorta DOCG 75cl: €45.00

Piera Martellozzo 075 Carati – Brut Sparkling Wine Friuli Venezia Giulia 75cl: €18.00

Feudi di San Gregorio – Brut Sparkling Wine Falanghina Campania 75cl: €20.00

Red wines

House red wine 0.5 liters: €5.00

House red wine 1 liter: €10.00

Luigi Maffini – Kleos Paestum Cilento DOP 75cl: €35

Don Vito Polito – Aglianico Cilento DOP 75cl: €30

San Salvatore – Ceraso Paestum IGT 75cl: €25

San Salvatore – Jungano Paestum IGP 75cl: €35

De Conciliis Donnaluna – Aglianico Cilento DOC 75cl: €25

Alfonso Rotolo – Le Ghiandaie Paestum IGP 75cl: €20

Pippo Greco – Acquaviva Aglianico Paestum IGP 75cl: €20

Tenuta Cobellis – Piscriddi Rosso Cilento IGP 75cl: €20

Casa Setaro – Munazei Rosso Vesuvio DOC 75cl: €25

Cantine di Solopaca – Lillè Sparkling Benevento 75cl: €15

Torrevarano – Aglianico Benevento IGT 75cl: €10

Ottouve Salvatore Martusciello – Sparkling Red Gragnano DOC 75cl: €25

Cantine di Solopaca – Barbera Prime Vigne Benevento IGP 75cl: €12

Feudi di San Gregorio – Taurasi DOCG 75cl: €40

Tenuta I Gelsi – Gelso Rosso Basilicata IGP 75cl: €12

Feudi di San Gregorio – Aglianico del Vulture DOC 75cl: €18

Feudi di San Marzano – Talò Primitivo DOC 75cl: € 20

Venturini Baldini – Montelocco Lambrusco DOC 75cl: €12

Cusumano – Nero d'Avola Sicilia DOC 75cl: €22

White wines

House white wine 0.5 liters: €5.00

House white wine 1 liter: €10.00

Luigi Maffini – Kratos Fiano Cilento DOP 75cl.: €35

Pippo Greco – Acquachiara Paestum Fiano IGT 75cl.: €20

Polito – Falanghina Paestum IGT 75cl.: €20

Benito Ferrara – Greco di Tufo DOCG 75cl.: €40

Cantine di Solopaca Identitas – Falanghina Sannio DOP wine 75cl.: €20

Rosé wines

San Salvatore – Vetere Rosé IGT Paestum 75cl: €28

Alfonso Rotolo – Desiderio Sparkling Rosé 75cl: €22

Paolo Leo – Rosamora Malvasia Nera Salento IGT 75cl: €18

Sparkling wine & Prosecco

Berlucchi – Sparkling wine € 27,00

Alc. 12,5%

Shah Mat – Prosecco € 15,00

Alc. 11,5%

Valdobbiadene – Prosecco Superiore DOCG € 18,00

Alc. 11,0%

Santero 9.5.8 € 18,00

Grappas and Bitters

Zacapa Rum 23 Years: €8.00

Francoli Barricata Visione Grappa: €4.00

Francoli Bianca Visione Grappa: €4.00

Francoli Gattinara Grappa: €6.00

Francoli Moscato Grappa: €6.00

Francoli Nebbiolo Grappa: €6.00

Francoli Riserva 3 Years: €5.00

Amaro del Capo: €4.00

Amaro Lucano: €3.00

Amaro Unicum: €3.00

Amaro Jefferson: €4.50

Amaro Jagermeister: €3.50

Amaro Borsch: €3.00

Amaro Fernet: €3.00

Allergen information

EC Regulation 1169/2011

Dear customer,

If you have any food allergies and/or intolerances please ask about our food and drinks. We are prepared to advise you in the best way.

In compliance with the provisions of European Regulation n. 1169/2011, but above all in order to ensure the protection of our customers, please note that the courses as indicated in the menu may contain traces of allergens, where "may contain" means that "it is not possible to exclude the presence of..." in accordance with normal preparation procedures.

For preparing our dishes, we use ingredients purchased from time to time fresh local and quality, checking their traceability.

In case of frozen ingredients, they are clearly indicated in the menu with the symbol "*" asterisk and in any case always communicated by our staff.

To avoid unpleasant inconveniences, please inform the staff, which has been properly trained, of any intolerances and/ or allergies to food and drinks, so as to serve you at best.

The table lists the dishes offered in the menu that contain allergens.

Allergens

Regulation EC 1169/2011

The foods and drinks offered IN THIS EXERCISE are produced in laboratories and administered in rooms using and serving products containing the following allergens:

- SULPHUR DIOXIDE AND SULPHITES
- CEREALS containing gluten
- CRUSTACEANS and products thereof
- PEANUTS and peanut products
- SOYA and soya products
- LUPINS and lupin products
- EGGS and egg products
- FISH and fish products
- MILK and milk-based products (including lactose)
- NUTS: almonds, hazelnuts, walnuts
- CELERY and products thereof
- SESAME SEEDS and products thereof
- MOLLUSCS and mollusc products

Therefore cross-contamination cannot be excluded

Dear Customer,

If you suffer from food allergies or intolerances, report it to our staff, who will be able to avoid foods that contain products to which you are allergic or intolerant.

The direction