

RISTORANTE PIZZERIA

AUTUMN–WINTER MENU

NAPLES
TRADITION
FAMILY
INGREDIENTS
HOSPITALITY

Golfo di Napoli brings the Neapolitan table to Rome: pizza, fried street food, dishes from the sea and the land, and traditional desserts.

We work with organic tomatoes, Campanian buffalo mozzarella, extra virgin olive oil and Slow Food Presidia.

Our classic pizzas never change.
Our seasonal pizzas follow the seasons,
and every month there's a new one to try.

WHAT THEY SAY ABOUT US

The best Neapolitan pizza in Rome is in Torre Maura.
"Here you are guests, not customers"

IL MESSAGGERO

DUE SPICCHI
GAMBERO ROSSO

Golfo di Napoli

STARTERS

FRIED SPECIALTIES

MONTANARA CLASSICA €4

Slow-cooked sauce of 3 tomatoes, butter, 30-month Parmigiano Reggiano and basil

(1,7)

MONTANARA MORTADELLA €5

Mortadella, buffalo ricotta, lemon zest and balsamic vinegar of Modena glaze

(1,7,12)

FRITTATINA CLASSICA NAPOLETANA €4

Bucatini, béchamel, pepper, pecorino, peas, grilled ham and cicoli (pork cracklings)

(1,7)

CROCCHÈ CLASSICA €3

Potatoes, pecorino, parsley, pepper and fior di latte mozzarella

(1,7)

CROCCHÈ PARMIGIANA €4.50

Potatoes, pecorino, parsley, pepper, fior di latte, aubergine parmigiana

(1,3,7)

POLLO ALLA CACCIATORA €5 #NEW

Hunter-style chicken ball served on a potato mousse

(1,7)

SUPPLÌ €3.50

Tomato risotto, smoked provola, basil

(1,7,9)

FRENCH FRIES €4

STARTERS

CLASSICS

OCTOPUS TENTACLE* €12

Grilled, with mashed potatoes

(4,14)

PEPPERED MUSSELS €10

(14)

CULATTA HAM AND CAMPANIAN BUFFALO MOZZARELLA €12

(7)

SAUTÉED MUSSELS €10

(14)

*products blast-frozen on board

PIZZA OF THE MONTH

CALABRIATA

SLOW-COOKED SAN MARZANO TOMATO WITH ’NDUJA

APULIAN STRACCIATELLA

’NDUJA CREAM

PARSLEY GEL

30-MONTH PARMIGIANO REGGIANO

€16

(1,7)



PIZZAS

SEASONAL PIZZAS

PATATE E GUANCIALE €15

Roasted yellow potato cream, purple potatoes, sweet potatoes, guanciale, Pecorino Romano, Pecorino Romano fondue, Sichuan pepper

(1,7)

CAPRICCIO ROMANO €14

Champignon mushroom cream, cardoncello mushrooms, fior di latte, Irpinian cured ham, slow-cooked egg yolk, olive powder, fried baby artichokes

(1,3,7)

GENOVESE €16

Red onion cream, slow-cooked beef chuck, smoked provola, Conciato Romano cheese, sweet and sour onion

(1,7)

PANI E CASU €16

Bruna Alpina cheese fondue, fior di latte, Bagnolese pecorino, buffalo blue cheese, guttiau bread crisp, Vesuvius apricot jam

(1,7)

ZUCCA E BOSCO €15

Roasted pumpkin cream, sautéed porcini mushrooms, toasted hazelnuts, taleggio, Casertano black pig pancetta

(1,5,7,8)

SPINACI, COTTO E PARMIGIANO €13

Buttered spinach, Parmigiano Reggiano fondue, fior di latte, 30-month Parmigiano Reggiano, roasted ham

(1,7)

With Slow Food Presidium products

To guarantee the quality of our recipes, pizzas cannot be modified

PIZZAS

CLASSIC PIZZAS

MARGHERITA €9

Tomato passata from Migliarese farm, fior di latte, basil, Grana Padano and extra virgin olive oil

(1,7)

MARINARA €7

Slow-cooked San Marzano tomato, Pantelleria oregano, garlic oil

(1)

BUFFALO MARGHERITA €12.50

Tomato passata from Migliarese farm, basil, extra virgin olive oil, buffalo mozzarella and Grana Padano

(1,7)

MARGHERITA CASTELPOTO €14

Tomato passata from Migliarese farm, buffalo mozzarella, pan-fried Castelpoto red sausage (sausage with sweet paprika)

(1,7)

NAPOLI €11.50

Tomato passata from Migliarese farm, fior di latte, extra virgin olive oil and, after baking, Cetara anchovies

(1,4,7)

DIAVOLA €10.50

Tomato passata from Migliarese farm, fior di latte and spicy spianata salami

(1,7)

CAPRICCIOSA €10

Tomato passata from Migliarese farm, fior di latte, mushrooms, grilled ham, Taggiasca olives and Cori artichoke

(1,7)

CROSTINO COTTO €11

Fior di latte, grilled ham

(1,7)

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PIZZAS

CLASSIC PIZZAS

BOSCAIOLA €10

Champignon mushroom cream, fior di latte, pan-fried champignons and slow-cooked sausage

(1,7)

SALSICCIA E FRIARELLI €13

Provola, sausage and friarielli (Neapolitan broccoli rabe)

(1,7)

MARE NERO €15

Slow-cooked San Marzano tomato, fermented black garlic, Pantelleria oregano, Cetara anchovies, semi-dried red cherry tomatoes, Pantelleria capers, black olive powder and extra virgin olive oil

(1,4)

CIRO €11

Tomato passata from Migliarese farm, smoked provola, Provolone del Monaco, pepper and extra virgin olive oil

(1,7)

PIZZA FRITTA €12

Ricotta, cicoli (pork cracklings), Napoli salami, tomato passata from Migliarese farm, smoked provola and pepper

(1,7)

CALZONE IN CROSTA €11

Calzone filled with grilled ham, fior di latte, Grana Padano and extra virgin olive oil

(1,7)

SPICY €15

Tomato passata from Migliarese farm, fior di latte, spicy Castelpoto spread, spicy aged Castelpoto red sausage, chili threads, Parmigiano Reggiano

(1,7)

PIENNOLO €15

Bruna Alpina cheese fondue, fior di latte, Piennolo cherry tomato reduction, Bagnolese pecorino, basil oil, Parmigiano Reggiano crisp

(1,7)

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FROM THE KITCHEN

PASTA

FROM THE SEA

SPAGHETTI WITH MUSSELS AND CLAMS €15

Bronze-drawn spaghetti with clams and mussels

(1,14)

GNOCCHETTI WITH SALMON €15

(1,4,7)

SCIALATIELLI WITH MUSSELS AND BABY OCTOPUS €16

(1,14)

FROM THE LAND

ZITI ALLA GENOVESE €14

Ziti with slow-cooked beef and onion ragù

(1)

PASTA WITH POTATOES AND PROVOLA €10

Mixed pasta, potatoes and smoked provola

(1,7)

GNOCCHI ALLA SORRENTINA €10

With smoked Neapolitan provola

(1,7)

*products blast-frozen on board

FROM THE KITCHEN

MAIN COURSES

FROM THE SEA

FRIED SEAFOOD €22
Squid* and prawns*
(2,14)

GRILLED SWORDFISH* €13
(4)

GRILLED KING PRAWNS* €17
5 pieces
(4)

BABY OCTOPUS IN TOMATO SAUCE €14
(14)

FROM THE LAND

AUBERGINE PARMIGIANA €9
(7)

HAMBURGER €14
Beef burger with a side of your choice

BREADED CUTLET €14
With a side of your choice
(1)

SAUSAGE €14
Hand-cut, with friarielli

BEEF STEAK €35
500/600 g beef steak with a side of your choice

SIDE DISHES €5
Of your choice

*products blast-frozen on board

TO FINISH

DESSERTS

SFOGLIATELLA €3
Riccia (flaky) or frolla (shortcrust)
(1,3,7)

RUM BABÀ €4
(1,3,7,12)

PASTIERA NAPOLETANA €6
(1,3,7)

TIRAMISÙ €6
(1,3,7)

DESSERT OF THE DAY €6
(1,3,7,8,12)

BRIOCHE PIZZA SLICES

LIKE A CANNOLO €6
Ricotta, dark chocolate chips, candied orange
(1,3,7)

PEANUT €6
Peanut butter mousse, peanut praline, peanut crumble
(1,3,5,7,8)

COFFEE, AMARI AND GRAPPA

COFFEE €1.50

AMARI AND GRAPPA €5

DRINKS

WATER €2.50
Still or sparkling, 75 cl

SOFT DRINKS €3
33 cl

SMALL DRAUGHT BEER €3
Forst Pils, 20 cl

MEDIUM DRAUGHT BEER €5
Forst Pils, 40 cl

COVER CHARGE €2.50 PER PERSON

Golfo di Napoli

DUE SPICCHI GAMBERO ROSSO

Slow Food

Ferrarelle

f FLAMINIO

INFORMATION

ALLERGEN LIST

The numbers in brackets next to each dish refer to this list

1 

CEREALS CONTAINING GLUTEN
Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof

2 

CRUSTACEANS
And products thereof

3 

EGGS
And products thereof

4 

FISH
And products thereof, except fish gelatine or isinglass used as a fining agent in beer and wine

5 

PEANUTS
And products thereof

6 

SOYBEANS
And products thereof

7 

MILK
And products thereof, including lactose

8 

NUTS
Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts, and products thereof

9 

CELERY
And products thereof

10 

MUSTARD
And products thereof

11 

SESAME SEEDS
And products thereof

12 

SULPHUR DIOXIDE AND SULPHITES
At concentrations above 10 mg/kg or 10 mg/l, expressed as SO_2

13 

LUPIN
And products thereof

14 

MOLLUSCS
And products thereof

*products blast-frozen on board