

NOLIO

CUCINA & PIZZA

TUESDAY - THURSDAY	16:00 - 22:00	Service is not included. For groups over 8 people we charge 10% service.
FRIDAY	16:00 - 23:00	
SATURDAY	13:00 - 23:00	
SUNDAY	13:00 - 22:00	
MONDAY	CLOSED	

NOLIO Restaurant is a proud member of Associazione Verace Pizza Napoletana from Naples, with registered number 584.

We pay great attention to the ingredients in our kitchen. We import most of them directly from Italy. We never use substitutes for our products, which quality and taste may differ from the original Italian products. So sometimes it happens that some dishes are temporarily unavailable.

VERA PIZZA



584
Napoletana

CERTIFICATIONS





EXTRA VIRGIN OLIVE OIL

Our olive oils come from the family plantation Olio Anfosso in Liguria, Italy.

ANTIPASTI

Mozzarella bar	19
Mozzarella di bufala Campana DOP or Mozzarella affumicata di bufala Campana DOP (smoked), Datterini tomatoes, rocket, bread, olive oil	
Sides:	
olives, capers, dried tomatoes	6
basil pesto	6
grilled vegetables	6
prosciutto di Parma DOP	9
mortadella di bologna	9
Bruschetta with mozzarella	15
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, garlic	
Tuna tartare	25
Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, ciabatta chip in herbs	
Carpaccio	24
Fassona Piemontese beef, parmesan ice cream, caper, thyme, dehydrated raspberry, Parmigiano-Reggiano DOP, celery, Worcestershire sauce, smoked butter	
Parmigiana	18
Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil	
Cappelletti	20
Oxtail, demi-glace, ricotta di bufala, nasturtium, basil Parmigiano-Reggiano DOP, walnut	
Asparagus	21
White asparagus, prosecco sauce, speck, parsley, Piave DOP	

SOUP

Creamy tomato soup with Mozzarella di bufala Campana DOP 15

Bread available on request

INSALATE

Swordfish salad 27

Smoked swordfish, honey & lemon zucchini, romaine lettuce, radicchio, spinach, Datterini tomatoes, pine nuts, dill dressing

Beetroot salad 25

Marynated beetroot, orange zest, romaine lettuce, radicchio, spinach, Datterini tomatoes, ricotta di bufala, pumpkin seeds, hazelnuts, Pecorino Romano DOP, balsamic vinegar, olive oil

Salads are served with homemade focaccia

MOZZARELLA DI BUFALA CAMPANA DOP

It is made from the milk of Italian black bufalo. It is manufactured under strict regulations in the area of Southern Italy.

RICOTTA DI BUFALA CAMPANA

It is an Italian whey cheese made from Italian water buffalo milk whey left from the production of cheese.





PASTA FRESCA

We produce pasta in NOLIO ourselves with only Italian flour. Our pasta is homemade and fresh.

PASTA

Gnocchi	27
Swordfish marinated in thyme, lemon sauce, nut sauce, peperoncino, hazelnuts	
Bigoli	31
Gorgonzola sauce, tomato sauce, Fassona Piemontese beef, Pecorino Romano DOP, parsley	
Raviolo	28
Ricotta di bufala, fresh spinach, egg yolk, burnt butter, sage, green asparagus, parsley, Parmigiano-Reggiano DOP	
Ravioli	28
Roasted duck, hollandaise sauce, raspberry gel, lemon, sage butter, Parmigiano-Reggiano DOP	

MAINS

Swordfish

42

Grilled swordfish steak, pistachio, potato puree, ravioli with squid ink, spinach, wild garlic, raspberry

Beef cheeks

45

Fassona Piemontese beef, smoked shallot puree, apricot, beurre blanc sauce, radicchio, hazelnut

Roast beef

66

Fassona Piemontese steak, roasted potato, rocket, Datterini tomatoes, Parmigiano-Reggiano DOP

Sides:

demi glace

6

gorgonzola

6

FASSONA PIEMONTESE

Fassona Piemontese is the breed of the cattle pastured in the Piedmont region. It is called royal due to its delicate, juicy and tender meat.

We import Fassona meet every week, directly from a family-run butchery Macelleria Oberto from Rodi in the Piedmont region.



SAN MARZANO DOP TOMATOES

These tomatoes are grown in the rich volcanic soil at the base of Mt. Vesuvius. They are naturally sweet and perfect for true Neapolitan pizza sauce.



NEAPOILTAN PIZZA

Here at NOLIO we utilize the same methods practiced for hundreds of years in Naples. It is no more than 3-4 mm thick with a puffy, raised rim of 1-2 cm thick.

Neapolitan pizza is a Traditional Specialty Guaranteed (TSG) product. It must be prepared according to the Naples tradition, using the clearly defined ingredients.

TECHNIQUE

Our dough is made according to the traditional recipe from the whole-wheat type 00 Italian flour, water, sea salt and a hint of yeast. It rises at least 8 hours then it is formed only by hand.

On our pizza we put San Marzano DOP tomatoes, extra virgin olive oil and Mozzarella di bufala Campana DOP.

The pizza is baked for 60-90 seconds at 485°C in our hand-built brick oven made especially for us by a Neapolitan craftsman Stefano Ferrara.



PIZZA

PIZZE CLASSICHE

Margherita DOP	23
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP	
Marinara	18
San Marzano DOP tomatoes , oregano, olive oil, garlic	
Sopressa	29
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP	
Diavola	27
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ventricina piccante, Pecorino Romano DOP	
Capricciosa	30
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP	
Bianco Verde	32
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil pesto, rocket	
Primavera	33
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil	
Aglio	28
Mozzarella di bufala Campana DOP, garlic, ventricina piccante, peperoncino, parsley, olive oil	
Grigliata	28
Mozzarella di bufala Campana DOP, grilled vegetables, olive oil	

PIZZA

PIZZE SPECIALI

Mezza luna bianca 31

Half: Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, olive oil
+ half calzone: ricotta di bufala, spinach, garlic, Gorgonzola DOP

Mezza luna rossa 31

Half pizza margherita + half calzone: prosciutto cotto, salami dolce, ricotta di bufala, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, pepper

Porcinella 33

Mozzarella affumicata di bufala Campana DOP (smoked), porcini mushroom, potato, rosemary, pepper

Calabrese 31

Mozzarella di bufala Campana DOP, 'Nduja calabrese piccante, olives, onion of Tropea, olive oil

Calzone 31

Folded pizza, ricotta di bufala, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, salami dolce, prosciutto cotto, pepper

PIZZE GOURMET

Formaggi 33

Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, caciocchione di bufala, olive oil

Tonnara 37

Mozzarella di bufala Campana DOP, tuna steak, onion, dried tomatoes, olive oil

Mortadella 30

Mozzarella di bufala Campana DOP, mortadella di Bologna, pistachio of Bronte Sicily DOP, pepper, lemon

DESSERTS

- Pistachio tiramisù** 15
- Ricotta di bufala cheesecake** 17
Ricotta di bufala, white chocolate, crunchy nut base, caramelized sugar, rhubarb, meringue, apricot, lemon sorbet, crunchy chocolate
- Semifreddo** 17
Semifreddo, lemon grass, mango, passion fruit, mint, chilli, Malibu
- Meringue** 16
Raspberry meringue, pear sorbet with grappa, anglaise sauce, whipped cream, strawberries
-

**PISTACHIO
OF BRONTE DOP**

Our pistachios come from Bronte, Sicily. They grow on lava rocks at the foot of Etna volcano.



HOT DRINKS

COFFEE

Espresso	5
Espresso macchiato	6
Espresso con panna	7
Espresso doppio	8
Espresso corretto	15
Espresso, grappa La Trentina - Morbida	
Cappuccino / Cappuccino grande	8 / 9
Americano / Americano grande	7 / 8
Caffè latte macchiato	9

TEA

Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint	7
Romeo a Giuletta / Sogno d'amore / Notti di Tibett	8

MINERAL WATER

Nolio 0,3l / 0,7l sparkling / still	6 / 10
Galvanina 0,75l sparkling / still	15

GALVANINA

Galvanina is an Italian brand of high quality water and fruit-juice-flavoured sodas. The water source is an ancient spring located at the foot of the Apennine Mountains.

COLD DRINKS

Galvanina Bio Herbata Premium 0,355 l	11
white / peach / lemon	
Galvanina Bio Napoje Premium 0,355 l	11
cola / lemon / orange / mandarine / red grapefruit / pomegranate / blood orange / tangerine & prickly pear	
Galvanina Bio Aperitif Premium 0,355 l	11
cedrata / chinotto / gassosa / ginger ale	
Sanpellegrino 0,33 l	7
aranciata / limonata / aranciata amara	
San Benedetto The 0,33 l	7
lemon / peach / green	
John Lemon 0,33 l	9
bio quince / lime / blackcurrant / cola / plum	
Yerbata 0,33 l	9
classic / pomegranate	
Coca-Cola 0,33 l	7
Tonic Acqua Brillante 0,33 l	7
Yoga Juice 0,2 l	7
orange / apple / pineapple / grapefruit / banana / pomegranate / peach	
Fresh orange juice 0,3 l	12

NON-ALCOHOLIC COCKTAILS

Santa Fe 0,5 l	12
Sanpellegrino aranciata, pineapple juice, passion fruit syrup	
Santa Maria 0,5 l	12
Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup	
Santa Teresa 0,5 l	12
Sanpellegrino limonata, fresh orange juice, strawberry syrup	
Bella 0,5 l	12
San Benedetto The, sugar syrup, succo di limone, citrus fruit	

BEER

DRAFT

Tucher Ubersee Export 0,3l / 0,5l 8 / 10

light beer

Tucher Helles Hefeweizen 0,3l / 0,5l 10 / 12

wheat beer

BOTTLED

Hasen Brau Extra 0,5l 11

light beer

Hasen Weisser 0,5l 11

white beer

Tucher Pilsener 0,5l 11

light beer

Tucher Urfrankish Dunkel 0,5l 11

dark beer

Tucher Cola Weizen 0,5l 11

wheat beer & coke mix

Tucher Dunkles Hefe Weizen 0,5l 12

dark wheat beer

Tucher Kloster Weisse Hell 0,5l 12

wheat beer

Tucher Kristal Weizen 0,5l 12

wheat clear beer

NON-ALCOHOLIC

Tucher Reifbrau Alkoholfrei 0,5l 10

Tucher Radler Alkoholfrei 0,5l 10

Tucher Helles Hefeweizen Alkoholfrei 0,5l 10

Syrups 1



There are two reasons why we offer Tucher, the German beer. First of all – this premium beer is absolutely excellent. Secondly – it comes from Nuremberg, the Cracow partner city. And the Nuremberg House in Cracow is home to Nolio.

ALCOHOL

APERITIVO

Negroni	18
Gin, martini, campari	
Aperol Spritz	18
Prosecco, aperol	
Bellini	14
Peach puree, prosecco	

ITALIAN

Aperol	8
Campari	9
Grappa La Trentina – Tradizionale	19
Grappa La Trentina – Morbida	20
Grappa Le Diciotto Lune	22
Brandy Vecchia Romana	19
Amaretto	8
Sambuca	11
Bombardino	9
Crema Alpina Nocciola	12
Limoncello	12

COCKTAILS

Nolio	14
Strawberries, lime, dry red wine, coke	
Espresso Martini	15
Vodka, espresso, kahlua	
Raspberry Basil Limoncello	19
Raspberries, basil, limoncello, prosecco	
Paradiso	19
Vodka, limoncello, aperol, fresh orange juice	

CLASSIC

Wyborowa	7
Havana Club 3	9
Havana Club 7	13
Jack Daniels	14
Bombay	12
Kahlua	10
Martini	10
ambrato / rubino	
Martini 100 ml	10
bianco / rosso / extra dry / rosato	

WINE

Wine list in NOLIO is composed of only Italian wines. Most of our wines come from small, traditional, family run vineyards.

HOUSE WINE

glass 0,15l / caraffe 0,5l / caraffe 1l

Cantina Leo Nardin

9 / 29 / 57

Bianco di Casa

variety: Friuliano and Verduzzo | region: Veneto | type: white, semi dry

Cantine Pepi

9 / 29 / 57

Nero d'Avola

variety: Nero d'Avola | region: Sicily | type: red, light dry

SPARKLING WINES

glass 0,1l / bottle 0,75l

San Martino Vini

Prosecco DOC Treviso Millesimato Extra Dry 2015

11 / 75

variety: Glera | region: Veneto | type: semi dry

Wine with floral aromas, apples, pears and peaches hints.
In the mouth it is composed of slightly sensible sweetness
and pleasantly refreshing finish.

glass 0,15l / bottle 0,75l

Casa Bella

50

Lambrusco Frizzante Rosso

variety: Lambrusco salamina, Lambrusco maestri | region: Emilia-Romagna | type: sweet

In the aromas one may find notes of berries, especially blackberries and raspberries.
The taste is sweet, supported by a pleasant and refreshing acidity.



WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Valle Reale

12 / 55

Lupi Reali Trebbiano d'Abruzzo DOC 2016

variety: Trebbiano | region: Abruzzo | type: light dry

The wine is fresh and very fruity. It smells with green apple and flowers. In the mouth it is smooth and crispy.

Cantine Cellaro Luma

65

Grillo IGT 2015

variety: Grillo | region: Sicily | type: dry

Distinct, full-bodied wine with aromas of fruit, among which one may find citrus and peaches. The character of this wine is given by a clear herbal note. In the mouth it is rich, intense and round.

Vesevo Beneventano

70

Falanghina IGT 2016

variety: Falanghina | region: Campania | type: dry

The wine has an intense fruit and complex aroma, a bouquet is characterized by notes of apple, pear, bitter orange and spicy-mineral accents. Well balanced and long.

Zenato

16 / 75

Soave Classico DOC 2015

variety: Garganega | region: Veneto | type: dry

The wine has an intense and subtle bouquet dominated by citrus-floral aromas with a hint of almonds and apples. In the mouth, soft, fresh with a smooth finish.

Ornella Molon

75

Pinot Grigio DOC 2015

variety: Pinot Grigio | region: Veneto | type: light dry

The wine has aromas of white fruits. It is crispy and fresh. In the mouth one may find noticeable citrus notes. The impression of minerality coupled with pleasant acidity results in well structured wine.



WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Varvaglione

17 / 80

12 e Mezzo Malvasia IGT 2015

variety: Malvasia | region: Puglia | type: semi dry

The wine has a very aromatic bouquet, full of sweet grapes, vanilla and orange blossom. The taste is fruity, very pleasant and light.

Cascina I Carpini

90

Colli Tortonesi DOC Timorasso 2014

variety: Timorasso | region: Piedmont | type: dry

Wine macerated on the skins as evidenced by its color. Rich, aromatic with clear fruity notes of apples and plums. The taste is strong and well balanced.

Cantine Dell'Angelo

120

Greco di Tufo DOCG 2013

variety: Greco | region: Campania | type: dry

The wine is full of interesting flavors of saffron, almonds and tropical fruit. In the mouth it brings the taste of yellow grapefruit. Distinct, very fresh and mineral.

Alois Lagede

25 / 120

Gewürztraminer DOC 2016

variety: Gewürztraminer | region: Trentino-Alto Adige | type: dry

The wine is full of fresh and clean floral aromas as well as tropical fruits. Clearly perceptible aroma of rose and lychee. In the mouth a strong taste of grapes, with gentle bitterness in the finish.

Cantina Del Barone

120

Particella 928 Fiano IGP 2013

variety: Fiano | region: Campania | type: dry

In this wine floral notes are interspersed with citrus aromas to the smell of bitter orange marmalade. In the mouth it is balanced, with pleasant acidity, finesse and expressive.



WINE

ROSE WINES

glass 0,15 l / bottle 0,75 l

Zenato

16 / 75

Bardolino Chiaretto DOC 2015

variety: Corvina, Rondinella, Merlot | region: Veneto | type: light dry

The wine is delicate and crisp. It has a subtle fruity bouquet with noticeable aromas of raspberries, strawberries and currants, also mineral notes.

In the mouth fruity and pleasantly refreshing.

RED WINES

Valle Reale

12 / 55

Lupi Reali, Montepulciano d'Abruzzo DOC 2016

variety: Montepulciano | region: Abruzzo | type: light dry

The wine has a fruity aroma with notes of cherries, strawberries and herbs.

The taste is quite gentle, delicate and fresh.

Tezza

60

Valpolicella Corte Majoli DOC 2015

variety: Corvina, Rondinella, Corvione | region: Veneto | type: dry

Among the aromas of wine we will find the smell of ripe blackberries, cloves and tobacco. Velvety and refreshing in taste, full body and complete.

Varvaglione

16 / 75

12 e Mezzo Primitivo IGT 2012

variety: Primitivo | region: Puglia | type: semi dry

Full and concentrated wine with aromas of cherries, strawberries, raspberries and cocoa. In the mouth soft with noticeable plum jam hints and nicely accented sweetness.

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Lagobava

80

Piemonte Barbera DOC 2014

variety: Barbera | region: Piedmont | type: dry

The wine is fruity and lively. The nose is dominated by red berries, cherries and stone fruit aromas. Well balanced with a pleasant tannin and acidity.

Cantina Santadi

80

Grotta Rossa Carignano DOC 2014

variety: Carignano | region: Sardinia | type: dry

The elegant wine with a rich fruit aroma and a hint of licorice. In the mouth complex, intense and well structured.

Cantine Cellaro Luma

85

Nero d'Avola IGT 2015

variety: Nero d'Avola | region: Sicily | type: dry

The wine has a high concentration of aromas of red fruits and flowers with clear balsamic hints. Definitely fruity, concentrated, full body. In the mouth it is "warm" and long-lasting.

Valle Reale

19 / 90

Passi Reali, Montepulciano d'Abruzzo 2015

type: Montepulciano | region: Abruzzo | type: light dry

Organic wine made from dried grapes. The nose brings aromas of very ripe fruits, wild cherry, prunes and fruit jam. The taste is complex with a strong body and a long finish..



WINE

RED WINES

glass 0,15 l / bottle 0,75 l

San Pietro

100

Chianti Classico DOCG 2011

variety: Sangiovese | region: Tuscany | type: dry

The wine with the aroma of ripe fruit with a slightly peppery note. In the mouth it is well-balanced, linking in a pleasant way velvety tannins and good acidity.

Ghiomo

23 / 110

Nebbiolo Vigna Granda DOC 2014

variety: Nebbiolo | region: Piedmont | type: dry

The wine has a complex floral-fruity bouquet. Noticeable aromas of violets and stone fruit, and a smell of freshly brewed tea and leather.

In the mouth elegant, well-balanced.

Azienda Vitivinicola Il Cancelliere

23 / 110

Aglianico IGT IGP 2014

variety: Aglianico | region: Campania | type: dry

The wine has a rich bouquet in which the concentrated aromas of dark fruit and pepper are mixed with mineral notes.

Intense, distinctly tannic, harmonious and elegant.

G.D. Vajra

120

Monterustico Piemonte Rosso DOC 2014

variety: Barbera, Nebbiolo, Dolcetto | region: Piedmont | type: very dry

The wine is fruity with noticeable aromas of cherries and raspberries.

Low acidity ideally harmonizes with very fine tannins.

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Azienda Vinicola San Patrignano

120

'Ino 2012 IGT

variety: Cabernet Sauvignon, Cabernet Franc | region: Tuscany | type: dry

The wine has a an intense and complex bouquet with notes of berries, cinnamon and cloves. Full in the mouth, elegant, with soft tannins and a long, floral finish.

Castello Del Terriccio

130

Capannino IGT 2014

variety: Sangiovese, Cabernet Sauvignon, Cabernet Franc | region: Tuscany | type: dry

The wine has a complex bouquet with aromas of red fruit and eucalyptus. In the mouth juicy with gentle tannins, holding the wine lively acidity and a slightly spicy finish.

ALE.P.A. Società Agricola

130

Riccio Nero Pallagrello Nero Terre del Volturmo IGT 2009

variety: Pallagrello Nero | region: Campania | type: dry

The wine has a an intense and complex bouquet with notes of berries, cinnamon and cloves. In mouth full, elegant, with soft tannins and a long finish.

SWEET WINES

glass 0,05 l

Mezzacorona | Classici

7

MoscatoGiallo DOC 2014

variety: Moscato Giallo | region: Trentino-Alto Adige | type: sweet

The wine has a very aromatic bouquet of ripe fruits. In the mouth clean taste of exotic fruits, melon and peach.

