

# 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.

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# ANTIPASTI

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<b>Mozzarella bar</b>	19
Mozzarella di bufala Campana DOP or Mozzarella affumicata di bufala Campana DOP (smoked), Datterini tomatoes, rocket, bread, olive oil	
<b>Sides:</b>	
olives, capers, dried tomatoes	6
basil pesto	6
grilled vegetables	6
prosciutto di Parma DOP	9
mortadella di bologna	9
<b>Bruschetta with mozzarella</b>	15
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, garlic	
<b>Tuna tartare</b>	25
Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, ciabatta chip in herbs	
<b>Beef Tartare</b>	28
Fassona Piemontese beef, Tropea onion chutney, Worcestershire sauce, hazelnut, black sesame, lardo, mustard, egg yolk, olive oil, ciabatta, smoked butter	
<b>Parmigiana</b>	18
Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil	
<b>Cappelletti</b>	20
Oxtail, demi-glace, ricotta di bufala, nasturtium, basil, Parmigiano-Reggiano DOP, walnut	

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## SOUP

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- Creamy tomato soup with Mozzarella di bufala Campana DOP** 15
- Melon cold soup with prosciutto di Parma** 15

Bread available on request

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## INSALATE

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- 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
- Burrata salad** 25  
Fig, rocket, balsamic vinegar, Datterini tomatoes, mint, almonds, olive oil

Salads are served with homemade focaccia

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### **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.

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# **PASTA**

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- Strigoli di patate** 27  
King Mushroom, hazelnut, Tropea onion, parsley, butter, Parmigiano-Reggiano DOP
- 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, chantarelle, parsley, Parmigiano-Reggiano DOP
- Ravioli** 28  
Roasted duck, hollandaise sauce, raspberry gel, lemon, sage butter, Parmigiano-Reggiano DOP
- Tagliatelle** 29  
Chanterelle, lardo, speck, parmesan milk, Piave DOP

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## MAINS

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### Swordfish

42

Grilled swordfish steak, pistachio of Bronte Sicily DOP, potato puree, ravioli with squid ink, spinach, estragon, 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

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### 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.

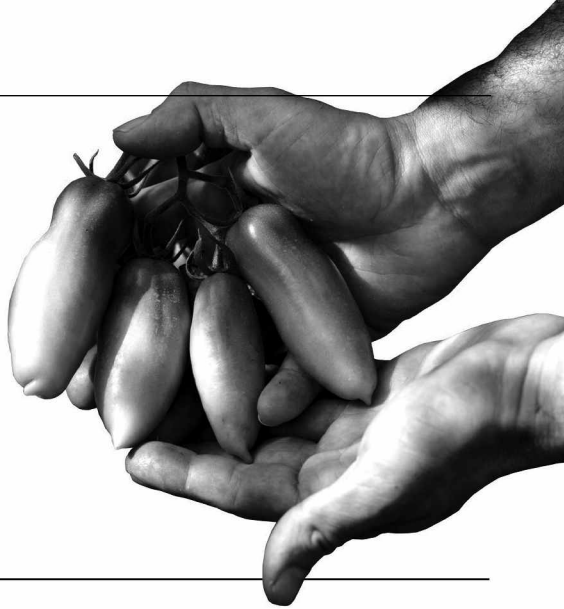
We import Fassona meet every week, directly from a family-run butchery Macelleria Oberto from Rodi in the Piedmont region.



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## **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.



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## **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.



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# PIZZA

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## PIZZE CLASSICHE

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

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# PIZZA

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## PIZZE SPECIALI

### Mezza luna bianca

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

31

### Mezza luna rossa

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

31

### Mezza luna gialla

Half: mozzarella di Bufala Campana DOP, oregano, speck + half calzone: ricotta di bufala, mozzarella di Bufala Campana DOP, chantarelle, egg yolk

31

### Porcinella

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

33

### Calabrese

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

31

### Calzone

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

31

### Fichi

Mozzarella di bufala Campana DOP, gorgonzola, fresh fig, fig and balsamic vinegar mousse

29

## PIZZE GOURMET

### Formaggi

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

33

### Tonnara

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

37

### Mortadella

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

30



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## DESSERTS

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**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

**Ice cream trio** 15

Hazelnut from Piedmont, almond from Sicily with Amaretto, Bronte pistachio from Sicily

**Meringue** 16

Raspberry meringue, pear sorbet with grappa, anglaise sauce, whipped cream, strawberries

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### **PISTACHIO OF BRONTE DOP**

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



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## HOT DRINKS

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### COFFEE

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

### TEA

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

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## MINERAL WATER

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

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### 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.

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## COLD DRINKS

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<b>Galvanina Bio Tea Premium</b>	0,355 l	11
white / peach / lemon		
<b>Galvanina Bio Drinks Premium</b>	0,355 l	11
cola / lemon / orange / mandarine / red grapefruit / pomegranate / blood orange / tangerine & prickly pear		
<b>Galvanina Bio Aperitif Premium</b>	0,355 l	11
cedrata / chinotto / gassosa / ginger ale		
<b>Sanpellegrino</b>	0,33 l	7
aranciata / limonata / aranciata amara		
<b>San Benedetto The</b>	0,33 l	7
lemon / peach / green		
<b>Coca-Cola</b>	0,33 l	9 7
<b>Tonic Acqua Brillante</b>	0,33 l	7
<b>Yoga Juice</b>	0,2 l	7
orange / apple / pineapple / grapefruit / banana / peach		
<b>Fresh orange juice</b>	0,3 l	12

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## NON-ALCOHOLIC COCKTAILS

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

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## BEER

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### 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.

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# ALCOHOL

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## APERITIVO

<b>Negroni</b>	18
Gin, martini, campari	
<b>Aperol Spritz</b>	18
Prosecco, aperol	
<b>Bellini</b>	15
Peach puree, prosecco	

## ITALIAN

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

## COCKTAILS

<b>Nolio</b>	15
Strawberries, lime, prosecco, sugar syrup	
<b>Espresso Martini</b>	15
Vodka, espresso, kahlua	
<b>Raspberry Basil Limoncello</b>	21
Raspberries, basil, limoncello, prosecco	
<b>Nebbia frizzante</b>	19
Gin, prosecco, elderberry syrup, lime juice, lemon juice, thyme	

## CLASSIC

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

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# WINE

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

## HOUSE WINE

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

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 0,1 l / bottle 0,75 l

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.

bottle 0,75 l

Casa Bella

50

### **Lambrusco Frizzante Rosso**

variety: Lambrusco salamina, Lambrusco maestra | 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.

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# WINE

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## 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.

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# WINE

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## 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.



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# WINE

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## 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.

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# WINE

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## 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..

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# WINE

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## 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 Grande 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.

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# WINE

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## 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 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 Volturno IGT 2009

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

The wine has 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.

