

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

16

Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, garlic

Tuna tartare

29

Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, ciabatta chip in herbs

Beef Tartare

32

Fassona Piemontese beef, Tropea onion chutney, Worcestershire sauce, hazelnut, black sesame, lardo, mustard, egg yolk, olive oil, ciabatta, smoked butter

Parmigiana

18

Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil

Fiorello

21

Oxtail, demi-glace, ricotta di bufala, nasturtium, basil
Parmigiano-Reggiano DOP, walnut

SOUP

- Creamy tomato soup with Mozzarella di bufala Campana DOP** 17
- Melon cold soup with prosciutto di Parma** 17

Bread available on request

INSALATE

- Swordfish salad** 28
Smoked swordfish, honey & lemon zucchini, romaine lettuce, radicchio, spinach, Datterini tomatoes, pine nuts, dill dressing
- Beetroot salad** 26
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** 28
Fig, rocket, balsamic vinegar, Datterini tomatoes, mint, almonds, 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

King Mushroom, hazelnut, Tropea onion, parsley, butter, Parmigiano-Reggiano DOP

29

Bigoli

Gorgonzola sauce, tomato sauce, Fassona Piemontese beef, Pecorino Romano DOP, parsley

31

Raviolo

Ricotta di bufala, fresh spinach, egg yolk, burnt butter, sage, chantarelle, parsley, Parmigiano-Reggiano DOP

30

Ravioli

Roasted duck, hollandaise sauce, raspberry gel, lemon, sage butter, Parmigiano-Reggiano DOP

30

Tagliatelle

Chanterelle, lardo, speck, parmesan milk, Piave DOP

31

MAINS

Swordfish

42

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

Loin

39

Pork of Suino Nero di Calabria, polenta with gorgonzola, smoked rib sauce, King Mushroom, collard

Roast beef

66

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

Sides:

demi glace

6

gorgonzola

6

FASSONA PIEMONTESE

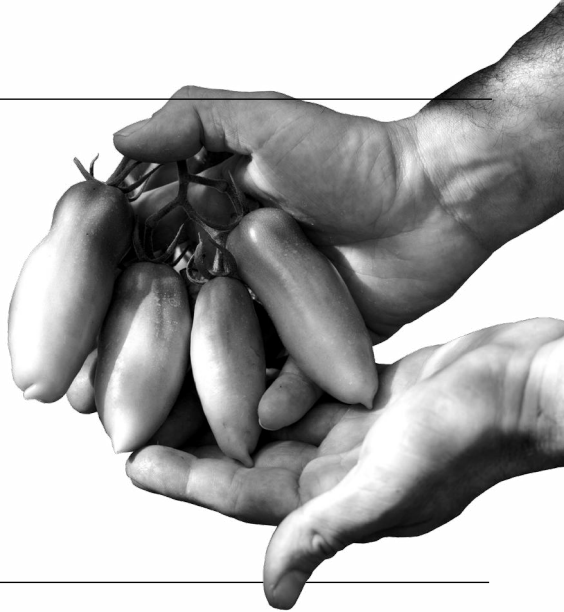
Fassona Piemontese is the breed of the cattle pastured in the Piedmont region. It is called royal due to its delicate, juicy and tender meat.

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

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP

24

Marinara

San Marzano DOP tomatoes , oregano, olive oil, garlic

18

Sopressa

San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil

29

Diavola

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ventricina piccante, Pecorino Romano DOP, olive oil

29

Capricciosa

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil

31

N'duja

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, n'duja, Pecorino Romano DOP, olive oil

28

Primavera

Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil

35

Aglio

Mozzarella di bufala Campana DOP, garlic, ventricina piccante, peperoncino, parsley, olive oil

29

Parmigiana

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, eggplant, Parmigiano-Reggiano DOP, olive oil

28

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

Mezza luna gialla 31

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

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

Salumi e peperoni 31

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, Finocchiona IGP, salsiccia piccante, grilled peppers, olive oil, basil, Pecorino Romano DOP

PIZZE GOURMET

Formaggi 33

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, Piave DOP, oregano, 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 17

Cheesecake 20

Ricotta di bufala, white chocolate, crunchy nut base, caramelized sugar, craquelin, rose ice cream, apricot, raspberry, prosecco jelly

Nougat 19

Hazelnut of Piemonte, pistachio of Bronte, apricot, dark chocolate, mint

Meringue 18

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

**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 Gioletta / 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 Tea Premium	0,355 l	11
white / peach / lemon		
Galvanina Bio Drinks 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		
Coca-Cola	0,33 l	9 7
Tonic Acqua Brillante	0,33 l	7
Yoga Juice	0,2 l	7
orange / apple / 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	15
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	15
Strawberries, lime, prosecco, sugar syrup	
Espresso Martini	15
Vodka, espresso, kahlua	
Raspberry Basil Limoncello	21
Raspberries, basil, limoncello, prosecco	
Nebbia frizzante	19
Gin, prosecco, elderberry syrup, lime juice, lemon juice, thyme	

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

Masseria Coste di Brenta

9 / 29 / 57

Bianco IGP Colline Frentane

variety: Trebbiano d'Abruzzo, Cococciola | region: Abruzzo | type: white, light dry

Masseria Coste di Brenta

9 / 29 / 57

Rosso IGP Colline Frentane

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

SPARKLING WINES

glass 0,15 l / bottle 0,75 l

Azienda Vitivinicola Il Colle | NOLIO SELECTION

15 / 70

Prosecco DOC Treviso Extra Dry

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

we can find aromas of apple, pear and delicate flowery notes.

In taste the wine is delicate but complex, a bit of sweetness goes perfectly with a fresh finish. The wine is perfect any time of the day.

Azienda Vitivinicola Il Colle | NOLIO SELECTION

100

Prosecco Superiore DOCG Millesimo Brut 2016

variety: Glera | region: Veneto | type: dry

The wine has intense and complex aromas.

We will find here aromas of pear, peach, haw and lemon verbena. It's very fresh in taste with a long, smooth and delicate finish.

Azienda Vitivinicola Il Colle | NOLIO SELECTION

17 / 80

Moscato Rosa Spumante Dolce

variety: Moscato Rosa | region: Veneto | type: sweet

It is a delicate, sweet wine, full of fruity and fresh aromas of pear, melon and tropical fruits. It's sweetness goes perfectly with briskness.

WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta | NOLIO SELECTION

13 / 60

Elisio Trebbiano d'Abruzzo DOP 2016

variety: Trebbiano d'Abruzzo | region: Abruzzo | type: dry

The wine is fresh and very fruity. It smells like green apple, pears, citrus and white flowers. Smooth, fresh and crispy in the mouth.

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.

Benazzoili

85

Agata Pinot Grigio DOC 2016

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

It's a delicate wine with flowery and fruity notes where you can taste pineapple and yellow apples. Wine has a fresh and mellow structure with a brace of acidity. This wine gives impression of minerality and good structure.

47 Anno Domini

85

Sottovoce Sauvignon Blanc IGT 2016

variety: Sauvignon Blanc | region: Veneto | type: dry

Wine with really rich aromatic profile. It has a fruity bouquet with noticeable aromas of the black currant leaf, green pepper, gooseberry, elderberry, peach and citrus flowers. Fruity in the mouth with refreshing acidity typical for Sauvignon Blanc.



WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Cascina I Carpini

90

Colli Tortonesi DOC Timorasso 2014

variety: Timorasso | region: Piedmont | type: dry

Wine macerated on the skins as can be seen in its colour. Rich, aromatic with clear fruity notes of apples and plums. The taste is strong and well balanced with delicate tannins in the background.

Azienda Vitivinicola Celli

100

Croppi Albana Secco DOCG 2016

variety: Albana | region: Emilia - Romagna | type: dry

Wine has beautiful gold colour and a lot of aromas. It's full of interesting perfume notes of quince, apricot, sweet apples, but also has some mineral accents. Well built, with juicy fruit, round acidity and pleasant tannins at the finish.

Agriverde

100

Natium Pecorino IGP 2016

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

Organic white wine with the certificate of ICEA and BIO-VEGAN. Fragrant with nectarines and citrus, with sweetness of ripe pears. Complex, intense and really fresh in taste, fruity and mineral with well balanced acidity.

Societa Agricola Don Lorenzo Della Grillaia | NOLIO SELECTION 23 / 110

Lugana DOC 2016

variety: Trebbiano di Lugana | region: Lombardy | type: dry

Incredibly interesting wine with aromas of grapefruit and yellow fruits. A little bit salty at the finish. Wine has great minerality, rocky and citrus notes and good structure which announces long aging potential.

WINE

ROSE WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta | NOLIO SELECTION

13 / 60

Cereasuolo d'Abruzzo DOP 2016

variety: Montepulciano d'Abruzzo | region: Abruzzo | type: dry

The wine has a fruity and fresh aromas with notes of light, red fruits such as cherries and wild strawberries. Fruit aromas combine with stony notes make the wine harmonious and well balanced.

RED WINES

Masseria Coste di Brenta | NOLIO SELECTION

13 / 60

Elisio Montepulciano d'Abruzzo DOP 2014

variety: Montepulciano d'Abruzzo | region: Abruzzo | type: dry

The wine has a fruity and fresh aromas with notes of red fruits. The taste is quite gentle but well balanced. The delicate finish leaves a feeling of pleasant gentility.

Varvaglione

17 / 80

12 e Mezzo Primitivo IGT 2012

variety: Primitivo | region: Apulia | 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.

Tezza

80

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.

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Lagobava

90

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.

Azienda Agricola Poggio Al. Bosco | NOLIO SELECTION

100

Chianti DOCG 2013

variety: 80% Sangiovese, 10% Trebbiano e Malvasia, 5% Colorino, 5% Canaiolo
region: Tuscany | type: dry

The wine is full and concentrated with aromas of mature cherries and herbs with a hint of wood. The perfect combination of velvet tannins and balanced acidity makes the wine incredibly harmonious.

47 Anno Domini

100

Cabernet Franc IGT Marca Trevigiana 2016

variety: Cabernet Franc | region: Veneto | type: dry

Wine with a complex aromas of red fruits, cherry seeds, fragrance of wet leaf and green pepper. In taste dry, expressive, conquered with well balanced acidity. At the end of the wine we find pleasant tannins and refreshing lightness.

Vinicola Tombacco

100

Aglianico IGT del Beneventano

variety: Aglianico | region: Campania | type: dry

In aromas we can find notes of blackberries, plums, ripe cherries, black pepper and vanilla. Wine is full, well built and elegant. Acidity and delicate tannins gives impression of long and smooth finish.

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Societa Agricola Don Lorenzo Della Grillaia | NOLIO SELECTION 23 / 110

Merlot DOC Garda 2015

variety: Merlot | region: Lombardy | type: dry

Wine with a distinctive, red-ruby color. The aromas bring to mind the ripe cherries and wild blackberries. In the mouth the wine is round and harmonious with delicate tannins.

Azienda Agricola Poggio Al Bosco | NOLIO SELECTION 25 / 120

Eclissi IGT Toscana Rosso 2011

variety: 60% Sangiovese, 35% Merlot, 5% Colorino | region: Tuscany | type: dry

Wonderful wine with a high concentration, rich aromas and with many years of aging potential, but in the best moment to drink. In the bouquet we will find red and black fruits, clearly noticeable berries, eucalyptus and balsamic notes. Strong and powerful in taste, with a beautiful and long lasting finish.