

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 affmicata 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, black trufe, hazelnut, lardo, mustard, egg yolk, olive oil, focaccia	
Parmigiana	18
Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil	
Rotolo di cap ra	21
Goat cheese, speck, acacia honey, lettuce, pumpkin seeds, grissini	

SOUP

Creamy tomato soup with Mozzarella di bufala Campana DOP¹⁷

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

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 bufalo 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

Swordfish, white wine, taleggio DOP, dried tomato pesto, garlic, peperoncino, breadcrumbs, parsley

33

Casoncelli

Fassona Piemontese beef, Parmigiano-Reggiano DOP aged 40 months, demi glace, basil olive oil, crumble

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

Gorgonzola sauce, black truffle, Parmigiano-Reggiano DOP, basil

33

MEET

Bacon

33

Nero di Calabria pork, pumpkin purée, celery purée, balsamic sauce, fennel

Tagliata

49

Fassona Piemontese roast beef, gratin with truffle and Tallegio DOP, artichoke tempura, demi glace

FISH

Swordfish

42

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

Codfish

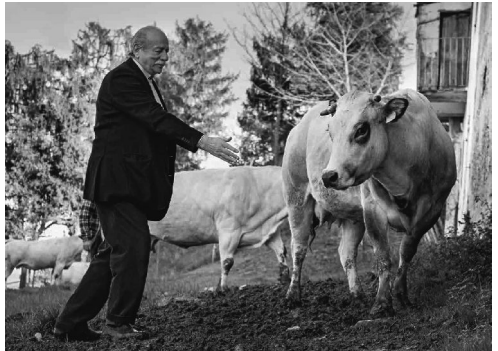
38

Codfish fillet, sous vide egg, romanesco broccoli, Parmigiano-Reggiano DOP aged 40 months, crumble

FASSONA PIEMONTESE

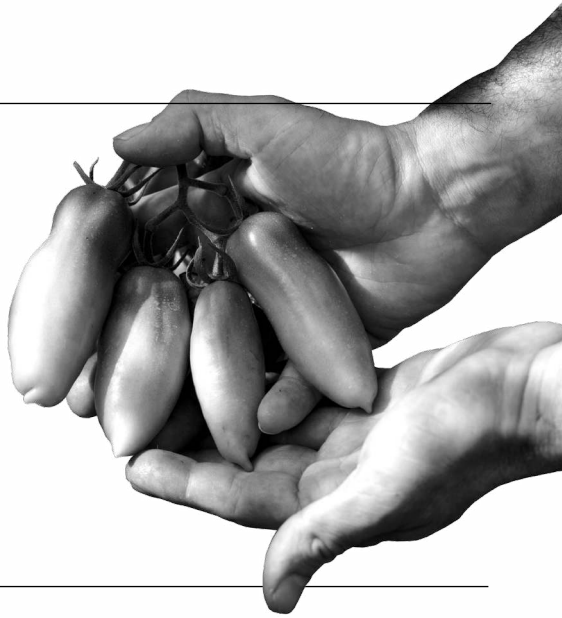
Fassona Piemontese is the breed of the cattle pastured in the Piedmont region. It is called royal due to its delicate, juicy and tender meat.

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	24
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	
Sop ressa	29
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil	
Diavola	29
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ventricina piccante, Pecorino Romano DOP, olive oil	
Capriccios a	31
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil	
N'duja	28
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, n'duja, Pecorino Romano DOP, olive oil	
Primavera	35
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil	
Ag lio	29
Mozzarella di bufala Campana DOP, garlic, ventricina piccante, peperoncino, parsley, olive oil	
Parmigiana	28
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, eggplant, Parmigiano-Reggiano DOP, olive oil	

PIZZA

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

33

Salami e cipolla

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, salame Milano, onion of Tropea, olives, olive oil, basil, Pecorino Romano

30

Salumi e peperoni

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

31

PIZZE GOURMET

Formaggi

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

DESSERTS

Pistachio tiramisù 18

Cheesecake 20

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

Nougat 19

Hazelnut of Piemonte, pistachio of Bronte, plum in marsala, dark chocolate, mint

Pear 18

Pear in red wine, raspberry and rosemary ice-cream, smoked white chocolate, hazelnut, pistachio

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	7
Espresso con panna	8
Espresso doppio	8
Espresso corretto	15
Espresso, grappa La Trentina - Morbida	
Cappuccino / Cappuccino grande	9 / 10
Americano / Americano grande	7 / 8
Cafè latte macchiato	11

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 0,75 l 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 / black		
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	8
aranciata / limonata / aranciata amara		
San Benedetto The	0,33 l	8
lemon / peach / green		
Coca-Cola	0,33 l	8
Tonic Acqua Brillante	0,33 l	8
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	
Be llini	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	16
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	8
Havana Club 3	9
Havana Club 7	13
Jack Daniels	14
Bombay	12
Kahlu a	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 / caraff 0,5 l / caraff 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 D.O.C.G. 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.

WHITE WINES

glass 0,15 l / bottle 0,75 l

Di Filippo

90

Grechetto, IGT 2016

variety: Grechetto | region: Umbria | type: dry

Biologic wine that brings to mind aromas of yellow fruits with noticeable hints of green pepper. In the mouth gently salty, mineral with balanced acidity and light bitterness.

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.

Pievalta

21 / 100

Verdicchio Classico Superiore, Verdicchio dei Castelli di Jesi, DOP 2016

variety: Verdicchio | region: Marche | type: dry

Wine is full with fresh expression of Verdicchio. In aromas we can find citrus, minerals and herbs hints. In taste intense and dry, with flavour of roasted almonds. Finish with clearly and fresh acidity.

Azienda Vitivinicola Celli

21 / 100

I Croppi, Albana Secco, DOP 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.

WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

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.

Tenuta Ca' Bolani

110

Traminer Superiore, DOC 2015

variety: Traminer | region: Friuli | type: light dry

Wine has fresh and clearly aromas of flowers and tropical fruits. Fragrants with rose and lichee. In the mouth strong grape's flavour with noticeable bitterness on the finish.

Michele Biancardi

23 / 110

Solo Fiano, IGT 2016

variety: Fiano | region: Apulia | type: dry

Wine from the south of Italy comes from ecological cultivation. In aromas we can find stone fruits, citrus, honey and white flowers. Fruity and elegant, with gently spicy finish.

Societa Agricola Don Lorenzo Della Grillaia | NOLIO SELECTION 25 / 120

Lugana, DOC Lugana 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.

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.

Azienda Giacomo Vaccaro

80

Nero d'Avola Vaccaro, IGT 2015

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

Wine from ecological cultivation. Wine has aromas of red fruits like cherries, plums and gently hints of cloves. Despite of typical sweetneess for wines from the south Italy, this one is fresh and light.

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Di Filippo

90

Montefalco Rosso, DOC 2014

variety: Sangiovese 60%, Barbera 30%, Sagrantino 10% | region: Umbria | type: dry

Wine has aromas of field berries, blackcurrant and sweet cherries. In the mouth smooth, refreshing and gently tannic with long finish and light acidity.

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.

47 Anno Domini

100

Cabernet Franc Marca Trevigiana, IGT 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.

Azienda Agricola Poggio Al. Bosco | NOLIO SELECTION

21 / 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.

Vinicola Tombacco

100

Aglianico del Beneventano, IGT 2016

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.

RED WINES

glass 0,15 l / bottle 0,75 l

Michele Biancardi

23 / 110

Uno Piu Uno, IGT 2016

variety: 50% Nero di Troia, 50% Primitivo | region: Apulia | type: dry

Full and concentrated biological wine with aromas of cherries, strawberries, field berries and violet. In wine we can find flavour of stew plum, pleasant sweetness and gently tannins.

Meloni Vini

110

Terreforru Cannonau di Sagra degna, DOC 2013

variety: Cannonau | region: Sardinia | type: dry

Organic wine in typical Sardinian style. The wine has a very aromatic bouquet, full of sun-filled fruits, herbs and vanilla fragrance, resulted from aging in oak barrel. Vibrant acidity is combined with noticeable Tannins.

Societa Agricola Don Lorenzo Della Grillaia | NOLIO SELECTION 25 / 120

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

130

Eclissi Toscana Rosso, IGT 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.