

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, oregano and sea salt focaccia, olive oil

Sides:

olives, capers, dried tomatoes

6

basil pesto

6

Italian cured meat platter

25

Selection of Italian cured meats from our own import: Culatello, Mortadella Bologna IGP, Salame Montanaro, Spianata Calabrese Piccante; oregano and sea salt focaccia

Asparagus

23

White asparagus, speck, prosecco sauce, parsley, Parmigiano Reggiano DOP

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, Hollandaise sauce, anchois sauce, raspberry pickled onions, walnuts, mustard, tomato sauce, olive oil, ciabatta

Parmigiana

18

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

SOUP

Creamy tomato soup with Mozzarella di bufala Campana DOP 17

Fish soup 27

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

Goat cheese salad 27

Goat cheese, speck, stawberries, melon, wild garlic

Salads are served with homemade ciabatta

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

Swordfish, green asparagus, white wine, taleggio DOP, garlic, peperoncino, herb 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, green bean, burnt sage butter, herb breadcrumbs, Parmigiano-Reggiano DOP

30

Ravioli

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

31

Tagliatelle

Homemade fresh tagliatelle, basil pesto, romanesco broccoli, zucchini, Datterini tomatoes, Parmigiano-Reggiano DOP

29

MEAT

Pork loin

39

Nero di Calabria pork, parmesan purée with mustard, balsamic onion, mixed salad, radish, turnip, dried tomatoes

Tagliata

49

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

FISH

Swordfish

45

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

Tuna

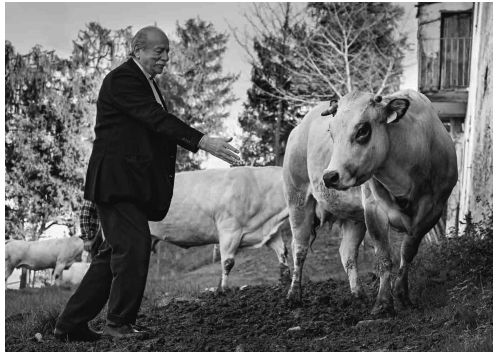
45

Grilled tuna steak, peas, tarragon, walnut sauce, capers, tomato concasse, green asparagus

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	
Quattro pomodori	25
San Marzano DOP tomatoes, Pacchetelle tomatoes, Pacchetelle Gialle tomatoes, Camone tomatoes, garlic, oregano, olive oil	
Sopressa	29
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil	
Diavola	28
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, Spianata Calabrese Piccante, Pecorino Romano DOP, olive oil	
Capricciosa	31
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil	
Bianco verde	33
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil pesto, rocket	
Primavera	35
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil	
Aglio	29
Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese 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

Porcinella

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

33

Salami e cipolla

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

31

Salumi con olive

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto, saliccia piccante, spianata calabrese, olives, Pecorino Romano DOP, olive oil, basil

31

Paradiso e inferno

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

32

Gorgonzola con Speck

Mozzarella di bufala Campana DOP, Gorgonzola DOP, Speck, walnuts, olive oil

32

PIZZE GOURMET

Formaggi

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, Taleggio 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 Bologna IGP, pistachio of Bronte Sicily DOP, pepper, lemon

30

DESSERTS

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, mango, passion fruit, dark chocolate, mint	
Chef's dessert	18
Ask staff	

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 doppio	8
Espresso corretto	15
Espresso, grappa La Trentina - Morbida	
Cappuccino / Cappuccino grande	9 / 12
Americano / Americano grande	7 / 8
Caffè latte macchiato	12

TEA

Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint	7
Romeo a Gioletta / Sogno d'amore / Notti di Tibett	10

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 / blood orange, black carrot and blueberry		
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 9 / 11
light beer

Tucher Helles Hefeweizen 0,3l / 0,5l 11 / 13
wheat beer

BOTTLED

Hasen Brau Extra 0,5l 12
light beer

Hasen Weisser 0,5l 12
white beer

Tucher Pilsener 0,5l 12
light beer

Tucher Urfrankish Dunkel 0,5l 12
dark beer

Tucher Cola Weizen 0,5l 12
wheat beer & coke mix

Tucher Dunkles Hefe Weizen 0,5l 13
dark wheat beer

Tucher Kloster Weisse Hell 0,5l 13
wheat beer

Tucher Kristal Weizen 0,5l 13
wheat clear beer

NON-ALCOHOLIC

Tucher Reifbrau Alkoholfrei 0,5l 11

Tucher Radler Alkoholfrei 0,5l 11

Tucher Helles Hefeweizen Alkoholfrei 0,5l 11

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

Gin, martini speciale, campari

19

Aperol Spritz

Prosecco, aperol

18

Bellini

Peach puree, prosecco

16

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

Strawberries, lime, prosecco, sugar syrup

16

Espresso Martini

Vodka, espresso, kahlua

16

Campari Fragola

Campari, strawberry syrup, fresh orange juice, lemon juice

18

Aranzia al rosmarino

Aperol, fresh orange and grapefruit juice, lime juice, muddled rosemary

19

CLASSIC

Wyborowa

9

Havana Club 3

10

Havana Club 7

14

Jack Daniels

14

Bombay

14

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 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

15 / 70

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 2016

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 2017

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

90

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.

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, 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.

WHITE WINES

glass 0,15 l / bottle 0,75 l

Tenuta Ca' Bolani

110

Traminer Superiore, DOC 2016

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 2017

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

18 / 85

Bio Cereasuolo d'Abruzzo, DOP 2016

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

Biological wine, fresh and delicate. Full of red fruit's aromas, you'll feel cherries, strawberries and raspberries. Its freshness perfectly matches soft stoney notes, creating ideally balanced and harmonious wine.

RED WINES

Masseria Coste di Brenta | NOLIO SELECTION

15 / 70

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 2016

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 sweetnees 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 2015

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 2015

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, DCG 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

110

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 Sagraedegna, DOC 2014

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 2016

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.