

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 23

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

Burrata 25

Burrata di bufala, butternut squash, Datterini tomatoes, basil pesto, hazelnuts, olive oil, balsamic vinegar, thyme

Italian cured meat platter 25

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

Bruschetta with mozzarella 18

Mozzarella di bufala Campana DOP, Datterini tomatoes, Aceto Balsamico di Modena IGP, 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, truffle mayonnaise, tapioca chips, raspberry pickled onions, walnuts, mustard, tomato sauce, olive oil, ciabatta

Parmigiana 19

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

SOUP

Creamy tomato soup

19

San Marzano DOP tomatoes, stracciatella di bufala

Bread available on request

INSALATE

Swordfish salad

30

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

Grilled peach salad

27

Grilled peach, goat cheese, fennel, Roman salad, black sesame seeds, peach and prosecco dressing

Salads are served with homemade ciabatta

MOZZARELLA DI BUFALA CAMPANA DOP

It is made from the milk of Italian black buffalo. 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

Pasta is our passion and pride. All pasta in NOLIO is homemade, so each and every day you can find on our tables only self-made pasta fresca. We keep looking for new forms, shapes, varieties and tastes.

PASTA

- Raviolo** 28
Spinach, ricotta di bufala, egg yolk, burnt sage butter, Parmigiano-Reggiano DOP
- Lingue di suocera** 28
San Marzano DOP tomatoes, stracciatella di bufala, Parmigiano-Reggiano DOP, basil
- Tortellini** 31
Prosciutto di Parma, mortadella, speck, Pecorino Romano DOP, Parmigiano-Reggiano aged 36 months, leek, basil olive oil, Aceto Balsamico di Modena IGP
- Tagliatelle** 30
Basil pesto, Datterini tomatoes, romanesco broccoli, Parmigiano-Reggiano DOP
- Ingannapreti** 37
Guanciale, egg yolk, Parmigiano-Reggiano DOP, pistachio of Bronte DOP, truffle

NOLIO SPECIALITÀ

Our own courses based on homemade fresh pasta. Cooked with passion and love. Inspired by Italian cuisine, made with only Italian ingredients, imported by ourselves directly from the producers.

Pork loin

39

Culurgiones, potatoes, Parmigiano-Reggiano, mustard, honey, Nero di Calabria pork, Marsala, burnt shallot, roasted onion, thyme, rosemary, romanesco broccoli

Tagliata

42

Cappelletti, Fassona Piemontese beef, gorgonzola, ricotta di bufala, lentil, demi glace, zucchini

Duck

35

Ravioli, roasted duck, raspberry, mango, celery, burnt butter, Aceto Balsamico di Modena IGP, samphire, lobster and veal sauce

Sea bass

38

Gnocchi 'Nduja, sea bass, shrimps, bergamot gel, basil olive oil, spring onion

Swordfish

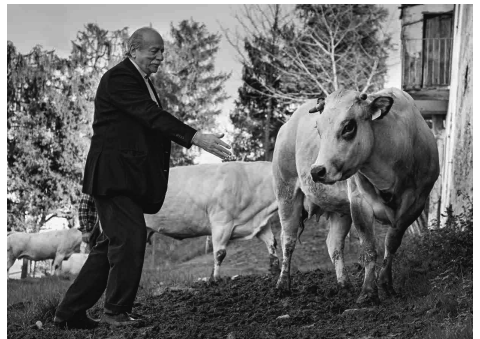
39

Fagottini with swordfish, grilled vegetables, San Marzano DOP tomatoes, caper sauce, parsley

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	26
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP	
Marinara	19
San Marzano DOP tomatoes, oregano, olive oil, garlic	
Parmigiana	29
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, eggplant, Parmigiano-Reggiano DOP, olive oil	
Sopressa	30
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, Spianata Calabrese Piccante, Pecorino Romano DOP, olive oil	
Diavola con cipolla	30
San Marzano DOP tomatoes, mozzarella di bufala affumicata, Spianata Calabrese Piccante, onion of Tropea, Pecorino Romano DOP, olive oil	
Capricciosa	32
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami Napoli, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil	
Bianco verde	34
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil pesto, rocket, olive oil	
Primavera	36
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil	
Aglio	31
Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese Piccante, peperoncino, parsley, olive oil	

PIZZA

PIZZE SPECIALI

Burratina

San Marzano DOP tomatoes, Piennolo tomatoes, peperoncino
burrata, olive oil, basil

29

Mezza luna bianca

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

33

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

33

Capra con Cipolla

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, goat cheese,
ricotta di bufala, Tropea onion chutney, peperoncino

32

Salumi con olive

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto,
Spianata Calabrese Picante, salami Napoli, olives, Pecorino Romano DOP, olive oil, basil

32

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

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

Cheesecake

20

Ricotta di bufala, caramelized cane sugar, pear, pineapple, malibu, lime, sorbet from mulled wine

Nougat

19

Hazelnut of Piemonte, pistachio of Bronte DOP, mango, passion fruit, dark chocolate, mint

Trifle

16

Mascarpone, cherry, Marsala, chocolate and hazelnut cookie

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	6
Espresso macchiato	7
Espresso doppio	9
Espresso corretto	16
Espresso, grappa La Trentina - Morbida	
Cappuccino / Cappuccino grande	9 / 12
Americano / Americano grande	8 / 9
Caffè latte macchiato	12

TEA

Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint	8
Romeo a Giuletta / 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	13
white / peach / lemon		
Galvanina Bio Drinks Premium	0,355 l	13
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	13
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	8
orange / apple / ACE		
Fresh orange juice	0,3 l	14

NON-ALCOHOLIC COCKTAILS

Santa Fe	0,5 l	14
Sanpellegrino aranciata, pineapple juice, passion fruit syrup		
Santa Maria	0,5 l	14
Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup		
Santa Teresa	0,5 l	14
Sanpellegrino limonata, fresh orange juice, strawberry syrup		
Bella	0,5 l	14
San Benedetto The, sugar syrup, succo di limone, citrus fruit		

BEER

LANE

Tucher Ubersee Export 0,3l / 0,5l 10 / 12
light beer

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

BUTELKOWE

Hasen Brau Extra 0,5l 13
light beer

Hasen Weisser 0,5l 13
white beer

Tucher Pilsene 0,5l 13
light beer

Tucher Urfrankish Dunkel 0,5l 13
dark beer

Tucher Radler 0,5l 13
light beer with lemonade

Tucher Cola Weizen 0,5l 13
wheat beer & coke mix

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

Zirndorfer Landweizen 0,5l 13
wheat beer

Ausburger Original 0,5l 13
light beer



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.



BEER

NON-ALCOHOLIC

Tucher Reifbrau Alkoholfrei 0,5l light beer	12
Tucher Radler Alkoholfrei 0,5l light beer with lemonade	12
Tucher Helles Hefeweizen Alkoholfrei 0,5l wheat beer	12
Syrups	1

ALCOHOL

APERITIVO

Negroni Gin, martini speciale, campari	22
Aperol Spritz Prosecco, aperol	19
Bellini Peach puree, prosecco	19

KOKTAJLE

Nolio Strawberries, lime, prosecco, sugar syrup	21
Espresso Martini Vodka, espresso, kahlua	19
Brezza Rosea Gin, rose syrup, lime juice	21
Arancia al rosmariono Aperol, fresh orange and grapefruit juice, lime juice, muddled rosemary	21
Salvia Gin Gin, Martini Extra Dry, tonic, sage, lime juice, sugar syrup	23

ALCOHOL

ITALIAN

Aperol	12
Campari	11
Grappa La Trentina – Tradizionale	19
Grappa La Trentina – Morbida	20
Grappa Le Diciotto Lune	22
Brandy Vecchia Romana	20
Amaretto	10
Sambuca	12
Bombardino	10
Crema Alpina Nocciola	14
Limoncello	14

CLASSIC

Wyborowa	10
Havana Club 3	12
Havana Club 7	14
Jack Daniel's	16
Bombay	15
Kahlua	14
Martini Riserva Speciale ambrato / rubino	14
Martini 100 ml bianco / rosso / extra dry / rosato	14

WINE

Our wine menu is composed only of carefully selected Italian wines. We source bottles direct from Italian producers to secure the best quality and your pleasure. May every bottle be full of joy!

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 | wine style: white, light dry

Masseria Coste di Brenta

9 / 29 / 57

Rosso IGP Colline Frentane

variety: Montepulciano | region: Abruzzo | wine style: red, light dry

SPARKLING WINES

glass 0,15 l / bottle 0,75 l

Azienda Vitivinicola Il Colle

17 / 80

Prosecco Extra Dry, DOC Treviso

variety: Glera | region: Veneto | wine style: semi dry

APPLES | PEARS | WHITE FLOWERS | REFRESHING

Azienda Vitivinicola Il Colle

110

Prosecco Superiore DOCG Millesimo Brut 2016

variety: Glera | region: Veneto | wine style: dry

CITRUS FRUITS | ALMONDS | ACACIA

Azienda Vitivinicola Il Colle

17 / 80

Moscato Rosa Spumante Dolce

variety: Moscato Rosa | region: Veneto | wine style: sweet

PEACH | PEAR | TROPICAL FRUITS | SWEETNESS

Cantina La Fiorita

220

Franciacorta Saten, DOCG 2017

variety: Chardonnay | region: Lombardy | wine style: dry

FRESH BREAD | BUTTER | RASPBERRY | GOAT CHEESE

WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Marotti Campi

17 / 80

Luzano Verdicchio Classico Superiore, Verdicchio dei Castelli di Jesi, DOC 2017

variety: Verdicchio | region: Marche | wine style: dry

MINERAL NOTES | SAVORY | QUINCE | HINTS OF ALMONDS

Masseria Coste di Brenta

80

Bio Trebbiano d'Abruzzo, DOP 2016

variety: Trebbiano d'Abruzzo | region: Abruzzo | wine style: dry

CITRUIS FRUITS | APPLES | GOOD ACIDITY | REFRESHING

Tenuta Giustini

19 / 90

Frida, IGT 2017

variety: Minutolo, Malvasia | region: Apulia | wine style: light dry

WHITE LILAC | TROPICAL FRUITS | ACACIA | HONEY

Azienda Agricola Valter Scarbolo

90

Friuliano Scarbolo, DOC 2017

variety: Tocai Friulano | region: Friuli | wine style: dry

MINERALITY | SPRING FLOWERS | APPLES | HERBS

Societa Agricola Antico Castello

19 / 90

Irpinia Falanghina, DOP 2016

variety: Falanghina | region: Campania | wine style: dry

FRESH FRUITS | LEMON | CORIANDER | WILDFLOWERS

Cantina Antonella Corda

95

Vermentino di Sardegna, DOC 2017

variety: Vermentino | region: Sardinia | wine style: dry

VIBRANT | CRISPY | SEA SALTY | CITRUS FRUITS

WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Azienda Agricola Valter Scarbolo

20 / 95

IL Ramato Pinot Grigio, DOC 2017

variety: Pinot Grigio | region: Friuli | wine style: dry

RICH ORANGE COLOUR | MINERALITY | PAPAYA | MANDARINS

Societa Agricola Antico Castello

100

Irpinia Greco, DOP 2016

variety: Greco | region: Campania | wine style: dry

QUINCE | APPLES | SMOKED PLUM | SALTY

Azienda Agricola Valter Scarbolo

21 / 100

Sauvignon Scarbolo, DOC 2017

variety: Sauvignon Blanc | region: Friuli | wine style: dry

REFRESHING/ GOOSEBERRY/ ZESTY/ BLACKCURRANT LEAFS

Societa Agricola Luna Sicana

110

Grillo Luna Sicana, DOC 2017

variety: Grillo | region: Sicily | wine style: dry

APPLE | SUN OF SICILY | RIPE GOOSEBERRY | MINERALITY

Cantina Donati Marco

120

Albeggio Muller Thurgau, DOC 2017

variety: Muller Thurgau | region: Trentino | wine style: dry

ELEGANCE | MINERALITY | FLOWERS | SAGE

Azienda Agricola Le Battistelle

25 / 120

Soave Classico Battistelle, DOC 2017

variety: Garganega | region: Veneto | wine style: dry

VOLCANIC SOILS | WHITE FLOWERS | CITRUS FRUITS | FRESH HERBS

WINE

WHITE WINES

glass 0,15 l / bottle 0,75 l

Don Lorenzo della Grillaia

25 / 120

Lugana, DOC Lugana 2017

variety: Trebbiano di Lugana | region: Lombardy | wine style: dry

GRAPEFRUIT | YELLOW FRUITS | MINERALITY | SALTY

Cantina Donati Marco

130

Spicchio di Luna Kerner, DOC 2017

variety: Kerner | region: Trentino | wine style: dry

VARIETAL AROMATIC | GOOD STRUCTURE | PEACH | RIPE APRICOT

Azienda Agricola Valter Scarbolo

130

Lara (Sunset Blend) Chardonnay, DOC 2016

variety: Chardonnay | region: Friuli | wine style: dry

BARREL | TROPICAL FRUITS | CLOVE | SWEET ALMONDS

ROSE WINES

Masseria Coste di Brenta

75

Bio Cereasuolo d'Abruzzo, DOP 2017

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

STRAWBERRIES | RASPBERRIES | RED CHERRIES | POWDER SWEETS

RED WINES

l'Armangia

16 / 75

Sopra Berruti Barbera d'Asti, DOCG 2017

variety: Barbera | region: Piedmont | wine style: dry

RED FRUITS | SILKY TANINS | TOBACCO | HERBS



WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta

80

Montepulciano d'Abruzzo, DOP 2016

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

RED FRUITS | SPICY | OAK | CHERRIES STONE

Marotti Campi

90

Rubico Lacrima di Morro D'Alba, DOC 2017

variety: Lacrima | region: Marche | wine style: dry

FRESH AND FRUITY | VELVETY | ROSE | VIOLET

Tenuta Giustini

19 / 90

Patu Primitivo, IGT 2017

variety: Primitivo | Region: Apulia | wine style: light dry

RIPE FRUITS | CHOCOLATE | HERBS | SOUTHERN SUN

Fattoria San Michele a Torri

19 / 90

Chianti, DOCG 2016

variety: Sangiovese, Canaiolo, Colorino, Merlot | region: Tuscany | wine style: dry

RED CHERRIES | BLACK CURRANT | TABACCO | SPICY

Cantina Antonella Corda

95

Cannonau di Sardegna, DOC 2016

variety: Cannonau | region: Sardinia | wine style: dry

ELEGANCE | RASPBERRIES | SPICY | SOFT TANNINS

Societa Agricola Antico Castello

21 / 100

Irpinia Aglianico, DOP 2014

variety: Aglianico | region: Campania | wine style: dry

TABACCO | BALSAMICO | NUTS | RED GRAND PEPPER

WINE

RED WINES

glass 0,15 l / bottle 0,75 l

Cantina Donati Marco

23 / 110

Fratte Alte Pinot Nero, DOC 2017

variety: Pinot Nero (Pinot Noir) | region: Trentino | wine style: dry

LIGHT BODY RED | WILD RED FRUITS | CHERRY STONES | LEATHER

Societa Agricola Luna Sicana

110

A'Zita Cu Zitu Nero d'Avola, DOC 2015

variety: Nero d'Avola | region: Sicily | wine style: dry

RIPE FRUITS | SUN OF SICILY | SPICINESS | WET LEAVES

Don Lorenzo della Grillaia

120

Merlot, DOC Garda 2016

variety: Merlot | region: Lombardy | wine style: dry

STRAWBERRIES | RED CHERRIES | SOFT TANNINS | PLUMS

Cantina Donati Marco

130

Rubino Lagrein, DOC 2017

variety: Lagrein | region: Trentino | wine style: dry

ROBUST | RIPE FRUITS | VANILLA | SOFT TANNINS

Fattoria San Michele a Torri

140

Chicchirossi, IGT 2016

variety: Malvasia Rossa, Canaiolo, Cilieggiolo, Montepulciano | region: Tuscany | wine style: dry

CHERRIES | GREEN PEPPER | COCOA | PLEASANTLY TANNIN