

NOLIO

CUCINA & PIZZA

TUESDAY - THURSDAY	16:00 - 22:00	Service is not included. For groups over 6 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



ANTIPASTI

Olives	9
Our favourite olives	
Mozzarella bar	23
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, oregano and sea salt focaccia, olive oil	
Sides:	
olives, capers, dried tomatoes	6
basil pesto	6
Focaccia genovese	21
Goat blue cheese Capridor, rocket and pistachio pesto, Mortadella Bologna IGP	
Italian cured meat platter	27
Selection of Villani cured meats	
Bruschetta with mozzarella	18
Mozzarella di bufala Campana DOP, Datterini tomatoes, Aceto Balsamico di Modena IGP, basil, garlic	
Tuna tartare	31
Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, spelt chip	
Beef tartare	34
Fassona Piemontese beef, Hollandaise sauce, chive mayonnaise, spelt, onions in balsamic vinegar, walnuts, mustard, tomato sauce, olive oil, chanterelle, guanciale, ciabatta	
Parmigiana	19
Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano Reggiano DOP, rocket, olive oil	
Sides:	
Speck	2

SOUP

Creamy tomato soup

19

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP

Bread available on request

INSALATE

Swordfish salad

30

Smoked swordfish, honey & lemon zucchini, mixed leaves, Datterini tomatoes, pine nuts, dill dressing

Melon salad

26

Romaine lettuce, Datterini tomatoes, melon, pumpkin, pistachio, goat blue cheese Capridor, Aceto Balsamico di Modena IGP

BerghemBlu salad

27

Italian tomatoes: Costoluto, Datterino arancione, Datterino giallo, Cirio giallo, Fondanello; blue cheese BerghemBlu, almonds, soy sauce, coriander, ginger, chilli

Salads are served with homemade bread

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

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

Spinach, ricotta di bufala, egg yolk, burnt sage butter, chanterelle, Parmigiano Reggiano DOP

29

Tagliatelle

Basil pesto, mozzarella di bufala Campana, zucchini, shallot, Datterini tomatoes, rocket, Parmigiano Reggiano DOP

31

Cappelletti

Beef, Parmigiano Reggiano aged 36 months, broccoli, demi glace, pancetta, radicchio, wild garlic

32

Agnolotti

Mortadella Bologna IGP, rocket and pistachio pesto, Parmigiano Reggiano DOP, hollandaise sauce, onions in balsamic vinegar, Datterini tomatoes, Aceto Balsamico di Modena IGP

30

Gnocchi

Blue cheese BerghemBlu, truffle, leek

32



MAINS

Pork loin

39

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

Tagliolini nero

38

Cod, curry sauce, coconut milk, cucumber, honey, lime, romanesco broccoli, pomegranate, olive oil

Tuna

42

Baked sweet potato, Italian heirloom tomatoes, chilli-coriander-lime sauce

Pork cheeks

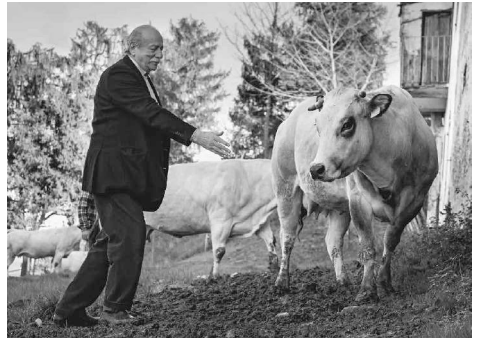
39

Potato purée, truffe, porter beer, shallot, pumpkin, Speck, nasturtium

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	31
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	
Cuore della Calabria	33
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, Pecorino Romano DOP, peperoncino, 'Nduja, Salsiccia Piccante, onion of Tropea, olive oil	
Capricciosa	33
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami Napoli, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil	
Primavera	36
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto crudo Villani, Parmigiano Reggiano DOP, olive oil	
Aglio	32
Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese Piccante, peperoncino, parsley, olive oil	

PIZZA

PIZZE SPECIALI

- Mezza luna bianca** 33
Half: Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, olive oil
+ half calzone: ricotta di bufala, spinach, garlic, Gorgonzola DOP
- Mezza luna rossa** 33
Half pizza margherita + half calzone: prosciutto cotto, salami dolce, ricotta di bufala, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, pepper
- Capra con Cipolla** 33
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, goat cheese, ricotta di bufala, Tropea onion chutney, peperoncino
- Salumi con olive** 34
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto, Spianata Calabrese Piccante, salami Napoli, olives, Pecorino Romano DOP, olive oil, basil
- Paradiso e inferno** 33
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, 'Nduja, Pecorino Romano DOP, olive oil, basil
- Formaggi** 33
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, Taleggio DOP, oregano, olive oil
- Tonnara** 37
Mozzarella di bufala Campana DOP, tuna steak, onion, dried tomatoes, olive oil
- Bella Mortadella** 32
Mozzarella di bufala Campana DOP, Mortadella Bologna IGP, basil pesto, Datterini tomatoes, black pepper, olive oil

DESSERTS

Cheesecake

20

Ricotta di bufala, caramelized cane sugar, pear, pineapple, malibu, lime, coconut ice cream, salted caramel

Chocolate brioche

19

Mascarpone cream, dark chocolate, chocolate ice cream, Jack Daniels

Nugat

19

Hazelnut of Piemonte, pistachio of Bronte DOP, melon, mango, passion fruit

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 in Tibet / Frutti di bosco	10

MINERAL WATER

Still water 0,4l / 0,7l	7 / 11
Sparkling water 0,4l / 0,7l	7 / 11
Acqua Panna 0,75l still	15
S.Pellegrino 0,75l sparkling	15

COLD DRINKS

Galvanina Bio Tea Premium	0,355 l	14
white / peach / lemon		
Galvanina Bio Drinks Premium	0,355 l	14
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	14
cedrata / chinotto / gassosa / ginger ale		
Tonic Acqua Brillante	0,33 l	9
Sanpellegrino	0,33 l	8
aranciata / limonata / aranciata amara / aranciata rossa		
San Benedetto The	0,33 l	8
lemon / peach / green		
Coca-Cola	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

DRAUGHT BEER

Tucher Ubersee Export 0,3l / 0,5l 11 / 14
light beer

Tucher Helles Hefeweizen 0,3l / 0,5l 11 / 14
wheat beer

BOTTLED BEER

Hasen Brau Extra 0,5l 14
light beer

Hasen Weisser 0,5l 14
white beer

Tucher Pilsener 0,5l 14
light beer

Tucher Urfrankish Dunkel 0,5l 14
dark beer

Tucher Radler 0,5l 14
light beer with lemonade

Tucher Cola Weizen 0,5l 14
wheat beer & coke mix

Tucher Dunkles Hefe Weizen 0,5l 14
dark wheat beer

Zirndorfer Landweizen 0,5l 14
wheat beer

Ausburger Original 0,5l 14
light beer

Hasen Rotbier 0,5l 14
red beer

Tucher Lager Hell 0,5l 14
light beer



Tucher is excellent German premium beer. It comes from Nuremberg, the Cracow partner city.

BEER

NON-ALCOHOLIC

- Tucher Reifbrau Alkoholfrei** 0,5 l 14
light beer
- Tucher Radler Alkoholfrei** 0,5 l 14
light beer with lemonade
- Tucher Helles Hefeweizen Alkoholfrei** 0,5 l 14
wheat beer

APERITIVO

- Nolio Spritz** 19
Aperitivo, Icy Bubbles, sparkling water, orange, olives
- Negroni** 23
Gin, martini speciale, campari
- Bellini** 19
Peach purée, Icy Bubbles
- Hugo** 21
Icy Bubbles, elderberry liqueur, lime, sparkling water

KOKTAJLE

- Nolio** 21
Strawberries, lime, Icy Bubbles, sugar syrup
- Espresso Martini** 19
Vodka, espresso, kahlua
- Arancia al rosmarino** 24
Aperitivo, Campari, peach purée, lemon juice, fresh orange juice, rosemary
- Whiskey e pera** 25
Whiskey, pear juice, lime juice, honey syrup, sparkling water

ALCOHOL

ITALIAN

Aperitivo	12
Campari	14
Grappa La Trentina – Tradizionale	20
Grappa La Trentina – Morbida	21
Grappa Le Diciotto Lune	24
Brandy	20
Amaretto	12
Sambuca	12
Bombardino	14
Crema Alpina Nocciola	14
Limoncello Luxardo	14
Maraschino	16

CLASSIC

Belvedere	18
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

10 / 31 / 60

Bianco IGP Colline Frentane

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

Masseria Coste di Brenta

10 / 31 / 60

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

17 / 80

Rose Extra Dry, DOC Treviso

variety: Pinot Nero, Raboso Veronese | region: Veneto | wine style: semi dry

WILD STRAWBERRY | ROSE PETALS | REFRESHING SWEETNESS

Azienda Vitivinicola Il Colle

110

Prosecco Superiore DOCG Millesimo Brut 2018

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

CITRUS FRUITS | ALMONDS | ACACIA

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 2017

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

CITRUIS FRUITS | APPLES | GOOD ACIDITY | REFRESHING

Azienda Agricola Valter Scarbolo

90

Friulano Scarbolo, DOC 2017

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

MINERALITY | SPRING FLOWERS | APPLES | HERBS

Società Agricola Antico Castello

90

Irpinia Falanghina, DOP 2016

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

FRESH FRUITS | LEMON | CORIANDER | WILDFLOWERS

Tenuta Giustini

20 / 95

Frida, IGT 2018

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

WHITE LILAC | TROPICAL FRUITS | ACACIA | HONEY

Cantina Antonella Corda

95

Vermentino di Sardegna, DOC 2018

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 21 / 100
IL Ramato Pinot Grigio, DOC 2017

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

RICH ORANGE COLOUR | MINERALITY | PAPAYA | MANDARINS

Società Agricola Antico Castello 21 / 100
Irpinia Greco, DOP 2016

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

QUINCE | APPLES | SMOKED PLUM | SALTY

Azienda Agricola Valter Scarbolo 110
Sauvignon Scarbolo, DOC 2017

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

REFRESHING/ GOOSEBERRY/ ZESTY/ BLACKCURRANT LEAFS

Società 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 Müller Thurgau, DOC 2017

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

ELEGANCE | MINERALITY | FLOWERS | SAGE

Azienda Agricola Le Battistelle 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

27 / 130

Spicchio di Luna Kerner, DOC 2017

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

VARIETAL AROMATIC | GOOD STRUCTURE | PEACH | RIPE APRICOT

Azienda Agricola Valter Scarbolo

140

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

80

Bio Cerasuolo d'Abruzzo, DOP 2017

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

STRAWBERRIES | RASPBERRIES | RED CHERRIES | POWDER SWEETS

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



WINE

RED WINES

glass 0,15 l / bottle 0,75 l

l'Armangia

17 / 80

Sopra Berruti Barbera d'Asti, DOCG 2017

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

RED FRUITS | SILKY TANINS | TOBACCO | HERBS

Scopone

90

Il Gregoriano Sant'Antimo Montalcino, DOC 2016

variety: Merlot, Sangiovese, Petit Verdot, Cabernet Sauvignon | region: Tuscany | wine style: dry

DRIED PLUMS | RAISINS | INTENSITY

Marotti Campi

95

Rubico Lacrima di Morro D'Alba, DOC 2018

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

FRESH AND FRUITY | VELVETY | ROSE | VIOLET

Tenuta Giustini

20 / 95

Patù Primitivo, IGT 2018

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

RIPE FRUITS | CHOCOLATE | HERBS | SOUTHERN SUN

Cantina Antonella Corda

20 / 95

Cannonau di Sardegna, DOC 2017

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

ELEGANCE | RASPBERRIES | SPICY | SOFT TANNINS

Società Agricola Antico Castello

23 / 110

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

Scopone

120

Rosso di Montalcino, DOC 2017

variety: Sangiovese | region: Tuscany | wine style: dry

BLACKBERRIES | OAK | PEPPER

Casina di Cornia

25 / 120

Chianti Classico, DOCG 2015

variety: Sangiovese | region: Tuscany | wine style: dry

BLACK TEA | BLACK PEPPER | LEATHER

Cantina Donati Marco

25 / 120

Fratte Alte Pinot Nero, DOC 2018

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

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

Società Agricola Luna Sicana

25 / 120

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 2017

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

STRAWBERRIES | RED CHERRIES | SOFT TANNINS | PLUMS

Cantina Donati Marco

130

Rubino Lagrein, DOC 2018

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