

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

Our favourite olives

9

Arancini

Arborio rice, mozzarella di bufala Campana DOP, parmesan and lemon mayonnaise

6 / pc.

Mozzarella bar

Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, oregano and sea salt focaccia, olive oil

23

Sides:

olives, capers, dried tomatoes

basil pesto

6

6

Italian cured meat platter

Selection of Villani cured meats

27

Bruschetta with mozzarella

Mozzarella di bufala Campana DOP, Datterini tomatoes, Aceto Balsamico di Modena IGP, basil, garlic

15

Tuna tartare

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

31

Beef tartare

Fassona Piemontese beef, blue cheese BerghemBlu, Hollandaise sauce, pumpkin, walnuts, mustard, tomato sauce, basil olive oil, ciabatta

34

Parmigiana

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

19

SOUP

Creamy tomato soup

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP

19

Fish soup

with seafood

29

Bread available on request

INSALATE

Swordfish salad

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

30

Goat cheese salad

Goat cheese, ricotta di bufala, beetroot, mixed leaves, Aceto balsamico di Modena IGP, Datterini tomatoes, walnuts, orange, mint, olive oil

30

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.

PARMIGIANO REGGIANO DOP

Our Parmigiano Reggiano DOP cheese come from family owned dairy Agricola Giansanti di Muzio in Parma. The cheese is a purely natural product completely without additives or preservatives. It has been crafted there by skilled artisans, in the same way for centuries.

- Parmigiano Reggiano does not contain any lactose or galactose
- It takes about 550 litres of milk to make one wheel of Parmigiano Reggiano.
- It is produced only in the provinces of Parma, Reggio Emilia, Modena, Mantua (partly) and Bologna (partly).
- Our Parmigiano Reggiano DOP aged for 24 months won Gold Medal at World Cheese Award in 2014
- Our Parmigiano Reggiano DOP aged for 36 months won Gold Medal at Alma Caseus 2016, Italian cheese competition



PASTA

- Raviolo** 29
Spinach, ricotta di bufala, egg yolk, burnt sage butter, king oyster mushroom, Parmigiano Reggiano DOP
- Tagliatelle** 36
Codfish, red curry sauce, pomegranate, romanesco broccoli, lime
- Cappelletti** 32
Beef, Parmigiano Reggiano aged 36 months, broccoli, demi glace, p. ancetta, radicchio
- Tortellini** 31
Ricotta di bufala, onion of Tropea, Parmigiano Reggiano DOP, porcini mushrooms, mushroom broth, thyme, rosemary
- Pork loin** 39
Culurgiones, potatoes, Parmigiano-Reggiano, mustard, honey, pork loin, Marsala, burnt shallot, roasted onion, thyme, rosemary, romanesco broccoli
- Ravioli** 32
Duck, hollandaise sauce, raspberry gel



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 OO 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 Napoli, 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	
Parma	34
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, rocket, Prosciutto di Parma, 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 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, 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, blue cheese BerghemBlu, 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

Tiramisù

19

Hazelnuts, caramel, pistachio of Bronte DOP, mascarpone, cocoa

Lemon curd

16

Lemon cream, biscuits, Italian meringue

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	8
Espresso macchiato	9
Espresso doppio	10
Espresso corretto	15
Espresso, grappa	
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 / Notti in Tibet / Frutti di bosco	12

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	15
white / peach / lemon		
Galvanina Bio Drinks Premium	0,355 l	15
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	15
cedrata / chinotto / gassosa / ginger ale		
Tonic Acqua Brillante	0,33 l	10
Sanpellegrino	0,33 l	9
aranciata / limonata / aranciata amara / aranciata rossa		
San Benedetto The	0,33 l	9
lemon / peach		
Coca-Cola	0,33 l	8
Yoga Juice	0,2 l	8
orange / apple		
Fresh orange juice	0,3 l	15

NON-ALCOHOLIC COCKTAILS

Santa Fe	0,5 l	15
Sanpellegrino aranciata, pineapple juice, passion fruit syrup		
Santa Maria	0,5 l	15
Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup		
Santa Teresa	0,5 l	15
Sanpellegrino limonata, fresh orange juice, strawberry syrup		
Bella	0,5 l	15
San Benedetto The, sugar syrup, succo di limone, citrus fruit		

BEER

DRAUGHT BEER

Tucher Ubersee Export 0,3l / 0,5l 12 / 14
light beer

Tucher Helles Hefeweizen 0,3l / 0,5l 12 / 14
wheat beer

BOTTLED BEER

Hasen Brau Extra 0,5l 15
light beer

Hasen Weisser 0,5l 15
white beer

Tucher Pilsener 0,5l 15
light beer

Tucher Urfrankish Dunkel 0,5l 15
dark beer

Tucher Radler 0,5l 15
light beer with lemonade

Tucher Cola Weizen 0,5l 15
wheat beer & coke mix

Tucher Dunkles Hefe Weizen 0,5l 15
dark wheat beer

Zirndorfer Landweizen 0,5l 15
wheat beer

Hasen Rotbier 0,5l 15
red beer

NON-ALCOHOLIC

Tucher Reifbrau Alkoholfrei 0,5l 15
light beer

Tucher Radler Alkoholfrei 0,5l 15
light beer with lemonade

Tucher Helles Hefeweizen Alkoholfrei 0,5l 15
wheat beer

APERITIVO

Aperol Spritz	21
Aperol, Icy Bubbles, sparkling water, orange, olive	
Campari Spritz	21
Campari, Icy Bubbles, sparkling water, orange, rosemary	
Dry Martini	26
Gin, dry vermouth, Angostura, olive	
Antonio	21
Barbera, Campari, cederata, zest	

CLASSICS

Negroni Dry	25
Gin, bitter, dry vermouth, zest	
Negroni Sweet	25
Gin, aperitivo, sweet vermouth, zest	
Whiskey e pera	25
Whiskey, pear juice, honey syrup, sparkling water, pear	
Boulevardier	35
Whiskey, sweet vermouth, amaro, dried plum	
Gin Tonic	25
Gin Malfy, tonic, lime	

ALCOHOL

Aperol	14
Campari	14
Cynar	14
Amaretto	14

ALCOHOL

Borghetti Di Vero Caffè Espresso Liqueur	15
Mandarine Napoleon	16
Amaro	20
Aperitif Percher Mignon	20
Italicus Rosolio Di Bergamotto Liqueur	25
Grappa Le Farfallea Moscato	16
Grappa Le Farfallea Chardonnay	16
Sambuca V54	18
Whiskey Cragganmore 12	28
Whiskey Lagavulin 16	36
Gin Malfy Originale	22
Gin Crafter's Aromatic Flower	22
Rum Botucal Reserva Exclusiva	26
Rum Union 55 Salted & Spiced	26
Vermouth Carpano Classico Rosso	18
Vermouth Carpano Bianco	18
Vermouth Carpano Dry	18
Vermouth Noilly Prat Rouge Dry	20
Vermouth Martini Ambrato	20
Vermouth Martini Rubino	20
Belvedere Vodka	19

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

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 2018**

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

Società Agricola Antico Castello

90

Irpinia Falanghina, DOP 2018

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

20 / 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 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 23 / 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 2018

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

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 2015

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

95

Cannonau di Sardegna, DOC 2018

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 2016

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

BLACK TEA | BLACK PEPPER | LEATHER

Cantina Donati Marco

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

27 / 130

Rubino Lagrein, DOC 2018

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

ROBUST | RIPE FRUITS | VANILLA | SOFT TANNINS