



Sapori  
di  
Napoli



RESERVATIONS  
513 513 573

# VERA PIZZA



## Napoletana

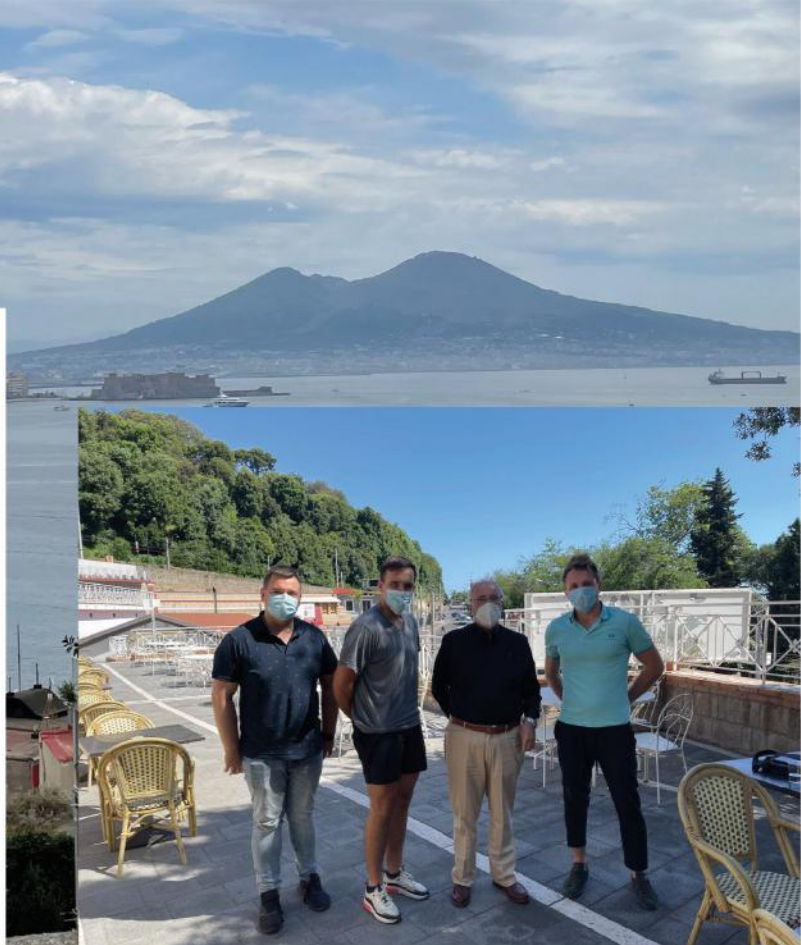
### Sapori di Napoli

pizza • pasta • vino

#### One and only in Rzeszów and Podkarpacie

899 certified restaurant in the world! AVPN restaurants exist in whole world: from Europe trough countries of Asia like: Kuwait, Taiwan, Singapore, China, South Korea, Japan and also Antipodes: Australia, New Zeland trough United States of America, South America: Brasil, Argentina, Venezuela, Mexico, Chile.

Sapori di Napoli is 14th restaurant in Poland and one and only in Rzeszów and Podkarpacie certified by Associazione Verace Pizza Napoletana. It is the place, where serve real neapolitan pizza. Pizza in Sapori is being made based on neapolitan recipes and original italian ingredients. The closely guarded secret is pizza dough and preparation process. Due to caring for high quality and using real italian ingredients our neapolitan pizza is unique and perfect.



with president of AVPN - Antonio Pace



  @saporirzeszow

Info:

\* If you need invoice inform waitress before payment

\* We do not separate bills over 6 person

# ANTIPASTI

## BRUSCHETTA AL POMODORO | 22,-

Bruschetta (3 pcs) on root bread with tomatoes, basil, garlic and balsamic cream



## BRUSCHETTA ASPARAGO | 26,- **NEW**

Bruschetta (3 pcs.) with 18-months old Prosciutto di Parma DOP, asparagus, Taleggio DOP, extra virgin olive oil

## FOCACCIA | 28,-

Baked pizza dough (26 cm) with extra virgin olive oil and Grana Padano DOP



## CHEESE AND CHARCUTERIE BOARD | 99,- / 350 g

Mozarella di Bufala Campana DOP, Gorgonzola DOP, Grana Padano DOP, Feta DOP, 18-month-old Prosciutto di Parma DOP, Salami Napoli, Salami Spianata Piccante, Pancetta, focaccia

# FRUTTI DI MARE

## MARINE MUSSELS | 54,- / 300 g

Shell mussels cooked in dry white wine with extra virgin olive oil, garlic, onion, chilli peppers, parsley and focaccia



## SPAGHETTI AGLIO OLIO E PEPERONCINO WITH MUSSELS | 55,- / 300 g

Spaghetti with extra virgin oil, garlic, chilli, green parsley and with mussels in the shell  
Pasta garnished with Grana Padano DOP and chilli strands



## PRAWNS | 33,- / 160 g

Prawns (6 pieces) sautéed in dry white wine with garlic, chilli, parsley, focaccia and lemon



# ZUPPA

## TOMATO SOUP | 20,- / 200 ml

With parsley, Creme fraiche, Grana Padano DOP, extra virgin olive oil and focaccia



## ZUCCHINI CREAM | 22,- / 200 ml **NEW**

With Gorgonzola DOP, Cremefine Fraiche and pieces of focaccia



dish for vegetarians dish for vegans slightly spicy dish



# Sapori di Napoli

pizza · pasta · vino

APPROVATO

VERA  
PIZZA



Napoletana

APPROVED



## ISTRUZIONE

**Burrata** – Cheese from Apulia in the shape of ball filled with cream and straciatella,

**Gorgonzola DOP** – soft, ripened blue cheese from Lombardia,

**Grana Padano DOP** - ripened, hard cow's milk cheese,

**Mozzarella Fior di Latte** – italian cow's milk mozzarella,

**Mozzarella di Bufala Campana DOP** – original buffalo's milk mozzarella from Campania region

**'Nduja** – spicy italian sausage with a soft structure,

**Leccino olives** - from beautiful Tuscany, characterized soft sweet aftertaste,

**Pancetta** – ripened pig's bacon from Italy,

**San Marzano tomatoes** - italian tomatoes with oblong shape growing under the Vesuvius

**Prosciutto Cotto** – italian, cooked pig's ham,

**Prosciutto di Parma DOP** – original Parma ham ripened at least 18 months,

**Ricotta** – cow's milk cheese with soft structure and taste,

**Salami Napoli** – mild salami made from lean pork meat,

**Salami Spianata Piccante** - slightly spicy salami from Calabria,

**Pastrami** - long marinated with herbs brisket,

**Taleggio DOP** - soft and ripened cheese from Lombardia with characteristic, intensive smell and taste,

**DOP** - from Italian, protected destination of origin

# PIZZA NAPOLETANA

## Original Neapolitan pizza is special!

Napoletana has very thin dough (3-4mm) and swollen edges with 1-2 cm height.

According to AVPN's guidelines the dough consists of 4 ingredients: flour, water, sea salt and yeast. After baking our pizza smells intensely of fresh bread, and seasoned only with salt San Marzano tomatoes and Mozzarella give her slightly sour taste.

The most characteristic is the process of preparing our pizza, which is baking in temperature of 480 C in just 60-90 seconds so it will never be crispy

## PIZZE CLASICHE

### MARINARA | 29,-

San Marzano tomato sauce, garlic, oregano, fresh basil, extra virgin olive oil



### MARGHERITA | 34,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Grana Padano DOP, fresh basil, extra virgin olive oil



### MARGHERITA BUFALA DOP | 39,-

San Marzano tomato sauce, Mozzarella di Bufala Campana DOP, Grana Padano DOP, fresh basil, extra virgin olive oil



## PIZZE SPECIALI

### 4 STAGIONI PRIMAVERA | 46,- **NEW**

Pizza with different quarters: 1/4 asparagus and Gorgonzola DOP, 1/4 peperoncini peppers, 1/4 Salami Napoli and Taleggio DOP, 1/4 Margherita, extra virgin olive oil

### 4 STAGIONI PICCANTE | 45,-

Pizza with a variety of savoury quarters: 1/4 'Nduja, 1/4 Margherita and peperoncino, 1/4 Salami Piccante and ricotta, 1/4 Salami Piccante and chilli strands, extra virgin olive oil



### 4 CARNI | 45,-

Pizza with different quarters with selected Italian cold cuts: 1/4 Prosciutto di Parma DOP, 1/4 Prosciutto Cotto, 1/4 Salami Napoli, 1/4 Salami Spianata Piccante, extra virgin olive oil

### CAMPANIA | 39,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Napoli, garlic, extra virgin olive oil

### CAPRICIOSA | 45,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Prosciutto Cotto, mushrooms, Leccino olives, garlic, fresh basil, extra virgin olive oil

### ASPARAGO PANCETTA | 46,- **NEW**

San Marzano tomato sauce, Mozzarella Fior di Latte, Pancetta, Taleggio DOP, asparagus, extra virgin olive oil

### VEGANO | 38,- **NEW**

San Marzano tomato sauce, dried cherry tomatoes, grilled pepper, sugar snap peas, extra virgin olive



### PARMA | 48,-

San Marzano tomato sauce, Mozzarella Fior di Latte, extra virgin olive oil. After the oven: 18-month-old Prosciutto di Parma DOP, Grana Padano DOP, arugula

### CALZONE NAPOLETANO | 42,-

Classic wrapped Neapolitan calzone - ricotta, Salami Napoli, Mozzarella Fior di Latte. On top: Tomato sauce San Marzano, Mozzarella Fior di Latte, fresh basil

### PARADISO E INFERNO | 42,-

San Marzano tomato sauce, Mozzarella Fior di Latte, 'Nduja, ricotta, caramelised red onion, extra virgin olive oil



### PROSCIUTTO FUNGHI | 40,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Prosciutto Cotto, mushrooms, extra virgin olive oil

### DUE SALAMI | 43,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Napoli, Salami Spianata Piccante, extra virgin olive oil



### NAPOLI | 42,-

San Marzano tomato sauce, DOP Mozzarella Fior di Latte, Salami Napoli, Leccino olives, extra virgin olive oil, fresh basil

### SPIANATA | 39,-

San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Spianata Piccante, red onion, extra virgin olive oil



### BURRATINA | 49,- **NEW** ask for availability

San Marzano tomato sauce, garlic, extra virgin olive oil. After baking: burrata, cherry tomatoes, basil pesto, basil



## BIANCA

### PERA | 42,- **NEW**

Mozzarella Fior di Latte, caramelized pear, Gorgonzola DOP, extra virgin olive oil. After baking: walnuts



### FRESCO | 46,- **NEW**

Cremefine Fraiche, Mozzarella Fior di Latte, Salami Spianata Piccante, peperoncini peppers, green tomato chutney, extra virgin olive oil. After baking: lemon rind



### PASTRAMI | 48,-

Mozzarella Fior di Latte, red onion, extra virgin olive oil. After the oven: beef pastrami, arugula, Dijon mustard Senf with walnuts

**Change Mozzarella Fior di Latte for di Bufala Campana DOP +6 zł**

SIZE OF PIZZA - 32 cm

Additional ingredients and take-home packages charged extra

dish for vegetarians dish for vegans slightly spicy dish



# PASTA

## SPAGHETTI AGLIO OLIO E PEPERONCINO | 32,-

With extra virgin olive oil, garlic, chilli, parsley  
Pasta served with chilli threads and Grana Padano DOP  
PASTA ALSO AVAILABLE ALSO WITH MUSSELS | 52,-

## TAGLIATELLE ALLA BOLOGNESE | 44,-

Homemade pasta with beef and pork Bolognese ragu.  
Pasta garnished with arugula and Grana Padano DOP

## LINGUINE 'NDUJA | 45,- **NEW**

With creamy sauce with 'Nduja, dried cherry tomatoes, spinach and red onion  
Pasta served with Grana Padano DOP

## SPAGHETTI POLLO PEPPERONCINI | 46,- **NEW**

In a creamy sauce with chicken, wild mushrooms, red onion and garlic.  
Pasta garnished with arugula and Grana Padano DOP

## SPAGHETTI ALLA CARBONARA | 45,-

With egg yolks, Pancetta, onions, parsley and Grana Padano DOP.  
Garnished with Grana Padano DOP and freshly ground pepper.

## TAGLIATELLE LIMONCELLO | 45,-

ADD SHRIMPS | +7,-  
Homemade pasta with Italian Limoncello lemon liqueur, mascarpone,  
cherry tomatoes, red onion, bear garlic and chilli.  
Pasta garnished with Grana Padano DOP

## SPAGHETTI ASPARAGO | 46,- **NEW**

With creamy sauce with addition of lemon juice, Pancetta, asparagus and red onion.  
Pasta served with Grana Padano DOP

## TAGLIATELLE PRIMAVERA | 45,- **NEW**

Self-made pasta with butter sauce with addition of black pepper, Grana Padano DOP  
and with sugar snap peas.  
Pasta served with black truffle powder with addition of Pecorino Romano

## SPAGHETTI SALMONE | 49,-

In a creamy sauce with lemon juice, salmon, Taleggio DOP, sun-dried cherry tomatoes,  
red onion and parsley.  
Pasta garnished with Grana Padano DOP

## LASAGNE BOLOGNESE | 49,- *ask for availability*

Classic baked lasagne with bolognese ragu, béchamel, Grana Padano DOP and mozzarella.  
Lasagne garnished with fresh basil

## RAVIOLI | 45,- **NEW**

Italian dumplings filled with ricotta buffalo ricotta and baby spinach  
served with butter and cherry tomatoes.  
Ravioli served with Grana Padano DOP

## TAGLIATELLE PASTRAMI | 50,- **NEW**

Homemade pasta in tomato sauce with beef pastrami, grilled peppers and red onions.  
Pastrami garnished with arugula, Grana Padano DOP and green tomato chutney

## RIGATONI GRANDE | 50,- **NEW** *ask for availability*

In a tomato sauce with Gorgonzola DOP, grilled zucchini, peppers and garlic.  
Pasta served with creamy burrata and freshly ground pepper

PORTION GRAMMATURRE: 350-450 GRAMS

 dish for vegetarians  dish for vegans  slightly spicy dish

# CHEF SPECIAL

## **SALMONE** | 69,- / 400g

Salmon fillet with skin prepared sous-vide 52°C, gnocchi, pea puree, cherry tomatoes

## **PASTRAMI** | 69,- / 350g

Beef pastrami (approx. 150g), gnocchi in a creamy sauce with Dijon mustard senf with walnuts, sun-dried cherry tomatoes, green pepper, red onion

# INSALATE

## **POLLO** | 42,- / 350g

Mixed salad, chicken, Camembert, cherry tomatoes, sunflower seeds, Leccino olives, honey-mustard dressing, focaccia pieces

## **DI RUCOLA** | 42,- / 350g

Arugula, Feta DOP, sun-dried cherry tomatoes, walnuts, Leccino olives, mustard-honey dressing, focaccia



# DOLCI

## **TIRAMISU** | 22,- / 120g

Tiramisu dessert made to our chef's recipe



## **PANNA COTTA** | 21,- / 1400g

Creamy dessert served with strawberry sauce

## **CANNOLI** | 19,- / 80g

Ask the staff what flavors we are serving today



 dish for vegetarians  dish for vegans  slightly spicy dish





# CAFFEE ILLY



- ESPRESSO** | 10,- / 25 ml
- ESPRESSO MACCHIATO** | 11,- / 40 ml
- DOPPIO** | 14,- / 50 ml
- BLACK** | 13,- / 125 ml
- WHITE** | 13,- / 125 ml
- CAPPUCCINO** | 13,- / 125 ml
- LATTE MACCHIATO** | 15,- / 250 ml
- ORANGE ESPRESSO** | 18,- / 225 ml
- TONIC ESPRESSO** | 18,- / 225 ml
- CARAMEL ICED COFFEE** | 18,- / 250 ml
- CORETTO - ESPRESSO + SAMBUCA** | 15,- / 30 ml
- CAFE ROMANO** | 18,- / 250 ml  
ESPRESSO, LIMONCELLO, SCHWEPPES TONIC
- COFFEE SYRUP** | 2,-  
CARAMEL, VANILLA, COCONUT, WALNUT,  
CINNAMON, GINGERBREAD

# TÈ

- RICHMONT** | 16,- / 400 ml  
CEYLON GOLD BLACK, EARL GREY BLUE, GUNPOWDER GREEN,  
PAPERMINT GREEN, PEACH LEMON STAR, MEXICAN DREAM, FOREST FRUITS

# LIMONATA

- LEMONADE** | 17,- / 400 ml | 38,- / 1000 ml  
LEMON-ORANGE | RASPBERRY-MINT | RHUBARB | MANGO

# BEVANDE

- FRESH JUICE** | 18,- / 200 ml  
ORANGE, GRAPEFRUIT OR ORANGE-GRAPEFRUIT

- WATER** | 8,- / 300 ml | 14,- / 500 ml  
STILL OR SPARKLING

- DRINK** | 10,- / 200 ml  
PEPSI, PEPSI MAX, 7UP, MIRINDA, SCHWEPPES TONIC,  
LIPTON: LEMON, PEACH, GREEN TEA  
JUICE: ORANGE OR APPLE  
NECTAR: BLACKCURRANT OR GRAPEFRUIT

- DRINK** | 11,- / 330 ml  
TOMA JUICE: MULTIVITAMIN

- POLARA** | 15,- / 275 ml  
SICILIAN SPARKLING BEVERAGE: ORANGE | GREEN MANDARIN | RED ORANGE |  
CHINOTTO - BITTER ORANGE | CEDRATA - SICILIAN CITRUS





# DRINKI

## SPRITZ

**APEROL SPRITZ** | 29,- / 200 ml ●●  
Prosecco DOC, Aperol, sparkling water

**PINK SPRITZ** | 29,- / 200 ml ●●  
Pink Prosecco DOC, Sprissetto Eden, sparkling water

**LIMONCELLO SPRITZ** | 29,- / 200 ml ●●●  
Prosecco DOC, Limoncello, sparkling water

**HUGO SPRITZ** | 29,- / 200 ml ●  
Prosecco DOC, Aperitivo Sambuco, sparkling water

## COCKTAIL

**PISTACCHIO SOUR** | 28,- / 90 ml ●●●  
Pistachio liqueur, vodka J.A. Baczewski, lemon juice, sugar syrup

**ROSE NEGRONI** | 28,- / 120 ml ●●  
Sprissetto Eden, Gin J.A. Baczewski, Martini Bianco

**PORNSTAR MARTINI** | 30,- / 180 ml ●●●  
J.A. Baczewski Vodka, Monin Passion Fruit, Passoa, vanilla syrup, lime juice, Prosecco DOC

**JAGER MARINER** | 26,- / 110 ml ●●●  
Jagermeister, rum Bacardi, grapefruit juice, lime juice, sugar syrup

**RASPBERRY MOJITO** | 30,- / 200 ml ●●  
Rum Bacardi, lime, raspberries, cane sugar, sugar syrup, mint

**GIN SUMMER** | 28,- / 250 ml ●●  
Gin J.A. Baczewski, orange juice, grenadine, orange syrup

**BLT** | 29,- / 150 ml ●●  
Bergamotto, lemon juice, Schweppes Tonic

**BLACKCURRANTIS** | 28,- / 220 ml ●●  
J.A. Baczewski Vodka, Martini Bianco, sugar syrup, lemon juice, blackcurrant juice

**WHISKY GODFATHER** | 28,- / 200 ml ●●  
J.A. Baczewski Whisky, Amaretto, apple juice

## MOCKTAIL

**VIRGIN APERITIVO SPRITZ** | 24,- / 200 ml ●●●  
J. Gasco Aperitivo Bitter

**VIRGIN LIMONCELLO SPRITZ** | 24,- / 200 ml ●●●  
Orange juice, coconut syrup, raspberry syrup, still water

**VIRGIN MOJITO** | 22,- / 250 ml ●●  
Sparkling water, sugar syrup, cane sugar, lime, mint

● refreshing

● herbal

● sour

● dry

● warming

● sweet

## VINO

- **PINK PROSECCO DOC** | 22,- / 150 ml | 125,- / 750 ml
- **PROSECCO DOC** | 19,- / 150 ml | 80,- / 750 ml
- **DRY WHITE OR RED** | 19,- / 150 ml | 42,- / 500 ml
- **MONTEVERDI DOLCE NOVELLA** | 19,- / 125 ml | 100,- / 750 ml  
SWEET WILD STRAWBERRY RED WINE

### ZONE ZERO

**WHITE OR RED 0%** | 18,- / 150 ml | 70,- / 750 ml

## BIRRA

- **ICHNUSA** | 17,- / 330 ml
- **ICHNUSA NON FILTRATA** | 17,- / 330 ml
- **PERONI NASTRO AZZURRO** | 17,- / 330 ml
- **MORETTI** | 17,- / 330 ml

BARREL

- { **CARLSBERG** | 14,- / 300 ml | 16,- / 500 ml
- { **OKOCIM EXPORT** | 14,- / 300 ml | 16,- / 500 ml
- { **OKOCIM PSZENICZNE OR PORTER** | 16,- / 500 ml
- { **GARAGE HARD LEMON** | 16,- / 400 ml
- { **SOMERSBY APPLE** | 16,- / 400 ml

**GRIMBERGEN** | 17,- / 330 ml  
BLANCHE, BLONDE, DOUBLE AMBRÉE

### ZONE ZERO

- **ST. GEORGE GINGER BEER 0%** | 15,- / 275 ml
- **PERONI NASTRO AZZURRO 0%** | 17,- / 330 ml
- **OKOCIM 0%** | 16,- / 500 ml

## WHISKY

- JACK DANIEL'S** | 20,- / 40 ml
- JACK DANIEL'S FIRE** | 20,- / 40 ml
- J.A. BACZEWSKI** | 16,- / 40 ml
- GLENFIDDICH** | 18,- / 40 ml

## VODKA

- J.A. BACZEWSKI** | 11,- / 40 ml | 120,- / 500 ml  
VODKA, CHERRY, APRICOT
- FINLANDIA** | 11,- / 40 ml | 120,- / 500 ml

## LIQOURI

- **GRAPPA GIARE AMARONE 3-LETNIA** | 30,- / 40 ml
- **GRAPPA DI PROSECCO SELEZIONE** | 25,- / 40 ml
- **LIMONCELLO NEGRONI** | 12,- / 40 ml
- **AMARETTO NEGRONI** | 14,- / 40 ml
- **PISTACHIO LIQUEUR** | 16,- / 40 ml
- **SAMBUCA LUCANO** | 16,- / 40 ml
- **CAMPARI** | 16,- / 40 ml
- GIN J.A. BACZEWSKI** | 13,- / 40 ml
- RUM BACARDI** | 14,- / 40 ml
- JÄGERMAISTER** | 16,- / 40 ml



# Sapori di Napoli

pizza · pasta · vino

**Reservations:** 513 513 573

**Wi-Fi:** Sapori **Password:** napolio1

**Adress:** Bernardyńska 2

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Find us on:



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