Sapori di Napoli

RESERVATIONS
513 513 573

ENG

VERA PIZZA

Napoletana

with president of AVPN - Antonio Pace

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.

@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 PARMA | *25,-* ***NEW***
Bruschetta (3 pcs) on root bread with 18-month-old Prosciutto di Parma DOP,
fig chutney and balsamic cream

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 moules cooked in dry white wine with extra virgin olive oil,
garlic, onion, chilli peppers, parsley and foccaccia

SPAGHETTI AGLIO OLIO E PEPERONCINO WITH MUSSELS | *55,- / 300 g*
Spaghetti with extra virgin oil, garlic, chilli, green parsley
and with musse;s 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

ONION SOUP WITH DRIED MUSHROOMS | *22,- / 200 ml* ***NEW***
Our original soup with white wine and pieces of focaccia

dish for vegetarians dish for vegans slightly spicy dish

INSTRUZIONE

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 – originial 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 proccess 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 | *45,-*
Pizza with different quarters: 1/4 Margherita, 1/4 Funghi, 1/4 Prosciutto Cotto and ricotta, 1/4 Salami Napoli and Leccino olives, 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 Salsiccia Fresca Stagionata, extra virgin olive oil

CAMPANIA | *39,-*
San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Napoli, garlic, extra virgin olive oil

CAPRICIOSA | *44,-*
San Marzano tomato sauce, Mozzarella Fior di Latte, Prosciutto Cotto, mushrooms, Leccino olives, garlic, fresh basil, extra virgin olive oil

VEGETARIANO | *43,-* ***NEW***
San Marzano tomato sauce, Mozzarella Fior di Latte, Taleggio DOP, sun-dried cherry tomatoes, extra virgin olive oil
After the oven: Jerusalem artichoke chips

VERDURA | *37,- without cheese* ***NEW***
San Marzano tomato sauce, spinach, grilled courgettes, grilled peppers, extra virgin olive oil

PARMA | *46,-*
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 | *42,-*
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 | *38,-* ***NEW***
San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Spianata Piccante, red onion, extra virgin olive oil

CALABRINA | *44,-* ***NEW***
San Marzano tomato sauce, Mozzarella Fior di Latte, Salami Spianata Piccante, Gorgonzola DOP, fig chutney, extra virgin olive oil. After the oven: arugula

SALSICCIA SPINACI | *43,-* ***NEW***
San Marzano tomato sauce, Mozzarella Fior di Latte, Salsiccia Fresca Stagionata, spinach, extra virgin olive oil

BIANCA

QUATTRO FORMAGGI | *44,-*
Mozzarella Fior di Latte, Grana Padano DOP, Taleggio DOP, Gorgonzola DOP, extra virgin olive oil

PASTRAMI | *48,-* ***NEW***
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

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 | *43,-*
Homemade pasta with beef and pork Bolognese ragu.
Pasta garnished with arugula and Grana Padano DOP

LINGUINE PICCANTE | *44,-* ***NEW***
In a creamy sauce with Gorgonzola DOP and spicy 'Nduja.
Pasta garnished with Grana Padano DOP and Jerusalem artichoke chips

SPAGHETTI POLLO | *45,-*
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.

SPAGHETTI VEGANO | *42,-*
In a tomato sauce with Leccino olives, red onion, fresh rosemary and basil.
Pasta garnished with Jerusalem artichoke chips

TAGLIATELLE LIMONCELLO | *44,-*
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

TAGLIATELLE SAPORI | *48,-*
Homemade pasta in a creamy tomato sauce with 18-month-old
Prosciutto di Parma DOP, wild mushrooms, garlic and red onion.
Pasta garnished with Grana Padano DOP

SPAGHETTI SALSICCIA | *44,-* ***NEW***
With homemade potato pesto, Salsiccia Fresca Stagionata, dry white wine,
chilli, parsley, red onion and garlic.
Pasta garnished with Grana Padano DOP

SPAGHETTI SALMONE | *48,-*
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

PENNE CON SPINACI | *45,-* ***NEW***
With olive oil, Feta DOP, sun-dried cherry tomatoes and spinach.
Pasta garnished with Grana Padano DOP

RISOTTO PASTRAMI | *50,-* ***NEW***
Carnaroli rice with creamy sauce topped with mascarpone and Grana Padano DOP,
with beef pastrami, grilled peppers, Dijon Senf mustard with walnuts and red onions.
Pasta garnished with Grana Padano DOP

PORTION GRAMMATURRE: 350-450 GRAMS

dish for vegetarians dish for vegans slightly spicy dish

CHEF SPECIAL

SALMONE | *69,-*
Salmon fillet with skin prepared sous-vide 52°C, gnocchi, pea puree, cherry tomatoes

PASTRAMI | *69,-* ***NEW***
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,-*
Mixed salad, chicken, Camembert, cherry tomatoes, sunflower seeds, Leccino olives, honey-mustard dressing, focaccia pieces

DI RUCOLA | *42,-*
Arugula, Feta DOP, sun-dried cherry tomatoes, walnuts, Leccino olives, mustard-honey dressing, focaccia

DOLCI

TIRAMISU | *22,-*
Tiramisu dessert made to our chef's recipe

PANNA COTTA | *21,-*
Creamy dessert served with strawberry sauce

CANNOLI | *19,-*
Sicilian tubes stuffed with ricotta and topped with candied orange

dish for vegetarians dish for vegans slightly spicy dish

CAFFEE ILLY

ESPRESSO | *10,- / 25 ml*
ESPRESSO MACCHIATO | *11,- / 40 ml*
DOPPIO | *14,- / 50ml*
BLACK | *13,- / 125ml*
WHITE | *13,- / 125 ml*
CAPPUCCINO | *13,- / 125 ml*
LATTE MACCHIATO | *15,- / 250 ml*
CORETTO - ESPRESSO + SAMBUCA | *15,- / 30 ml*
GINGERBREAD AND CINNAMON COFFEE WITH CREAM | *23,- / 400 ml*
CALIMERO WITH BOMBARDINO LIQUEUR | *26,- / 220 m*
COFFEE SYRUP | *2,-*
CARAMEL, VANILLA, COCONUT, WALNUT,
CINNAMON, GINGERBREAD

TÈ

ORIGINAL WARMING TEA | *17,- / 400 ml*
GINGER OR RASPBERRY WITH CLOVES AND GRENADINE

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 | RHUBARB | MANGO | RASPBERRY-MINT

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

HOT APEROL | *27,- / 200 ml*
Aperol, white wine, apple juice, sugar syrup

J.D. FIRE APPLE | *26,- / 200 ml*
Jack Daniel's Fire, apple juice

MILANO TORINO | *28,- / 120 ml*
Martini Rosso, Campari

PORNSTAR MARTINI | *28,- / 200 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

WHISKY COOKIE | *28,- / 120 ml*
Whisky J.A. Baczewski, Monin Passion Fruit, caramel syrup, cream

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

ITALIAN TOURIST | *29,- / 220 ml*
Gin J.A. Baczewski, Sambuca, Monin Passion Fruit, lime juice, grapefruit juice

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

MOCKTAIL

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

COCORANGE | *22,- / 250 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

MULLED WINE WITH CLOVES | *25,- / 250 ml*

PINK PROSECCO DOC | *22,- / 150 ml* | *125,- / 750 ml*

PROSECCO DOC | *19,- / 150 ml* | *80,- / 750 ml*

DRY WHIRE OR RED | *19,- / 150 ml* | *42,- / 500 ml*

MONTEVERDI DOLCE NOVELLA | *19,- / 125 ml* | *100,- / 750 ml*
SWEET WILD STRAWBERRY RED WINE

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% | *14,- / 275 ml*

PERONI NASTRO AZZURRO 0% | *17,- / 330 ml*

OKOCIM 0% | *15,- / 500 ml*

WHISKY

JACK DANIEL'S | *20,- / 40 ml*

JACK DANIEL'S FIRE | *20,- / 40 ml*

BALLANTINES | *18,- / 40 ml*

BALLANTINES PASSION | *18,- / 40 ml*

J.A. BACZEWSKI | *16,- / 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*

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*

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Reservations: 513 513 573

Wi-Fi: Sapori **Password:** napoli01

Adress: Bernardyńska 2

Find us on:

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