

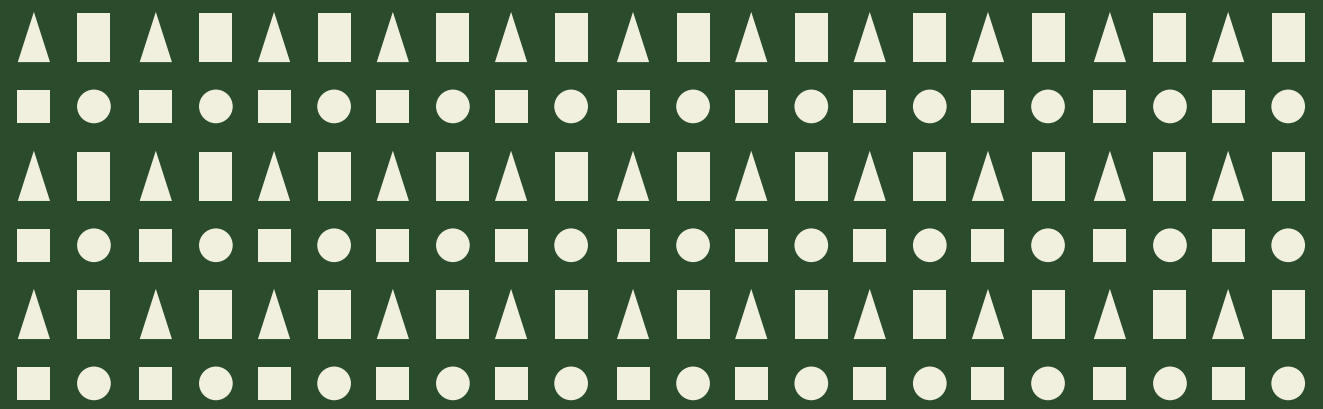


# CAMBIA-MENTI

*Ciccio Vitiello*

FOOD MENU

ENG





**WHOEVER  
IS BORN ROUND  
CAN EVOLVE  
IN ANY SHAPES**






# APPETIZERS

## FRIED

- Classic pasta fritter**    **3**
- Cacio & Pepe pasta fritter**   **3,5**
- Evolved pasta fritter** **6**  
discover the evolution of the day
- Classic croquette**    **2,5**
- French fries** **3,5**
- Supplì**    **3**

# DOUBLE COOKING

*Oil is not just cooking, but flavour. The taste of the preparation is more intense thanks to frying and cooking in the oven deceives your senses. The double passage makes the pizza overwhelming.*

- Traditional Montanara**    **8**
- Overcooked tomato, double consistency parmesan cheese, basil pesto and EVO oil
- Fried stuffed**   **10**  
Ask the staff for the topping of the day

# VEGAN

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## PIZZA

### Marinara

Tomato, garlic, EVO oil, oregano

6

### At the market

Seasonal vegetable garden with Fermaggio

13

### Smoked Margherita

Tomato, smoked Fermaggio, toasted black pepper

10



# CLASSIC ROUND PIZZA

Called "The Genesis" by Ciccio, because it is the origin of the everything. He choose the flours and used the 100% chariot technique in accordance with tradition. The world's oldest baking technique.

## Negative Review



Buffalo mozzarella, Corbara tomato, basil pesto, Sichuan pepper, secret ingredient and lemon-flavoured EVO oil.

15

## Margherita



Tomato, fior di latte kissed by the Bufala and EVO oil

8

## Margherita with Bufala



Tomato, Bufala mozzarella, basil and EVO oil

10

## Naples



Tomato, chopped black olives and capers, Cetara anchovies, oregano, garlic and EVO oil

10

## Marinara



Tomato, garlic, EVO oil, oregan

6

## At the market



Seasonal vegetables from the garden

13

## Margherita with provola and pepper



Tomato, provola, Sichuan pepper and black pepper, EVO oil

10

\*It is possible to request **lactose-free** mozzarella for a €3 supplement



# CLASSIC ROUND PIZZA

## Super Cossack



PomoPop tomato selection Kuoko Mercante, grated Gran Sardo, edge brushed with butter and EVO oil

10

## My devil



Cooked tomato, Naples salami, fior di latte kissed by the Bufala, chilli oil and Muletrum pecorino cheese

12

## Blue



Blue of Bufala fondue, rolled peasant bacon, mozzarella and black pepper

13

## Our scarole



Fior di latte, curly escarole from our garden, baked black Taggiasca olives, CBT salted cod, fermented mandarin gel

16

## Meat and peanuts



Fior di latte, Marchigiana tartare, onion marinated in raspberry vinegar, garlic oil and peanut butter

15

## The farmer



Lard, walnuts, thyme, rosemary and caciocavallo

14

## Beef and friarielli



Fior di latte, beef sausage, Neapolitan broccoli, chilli mayonnaise, ponzu gel

12

## Chicory



Fior di latte, chicory from our garden, buffalo ricotta, anchovies from Cetara, cannellino tomato jam

14

\*It is possible to request **lactose-free** mozzarella for a €3 supplement



# BUTTER PAN

*The double consistency is a unique emotion: with 7% butter in the dough, our butter pan is an irresistible combination of texture and smoothness.*

## Ciccio's Genoese



Genoese CBT meat, pecorino Muletrum cheese and EVO oil

12

## Mine with crudo



Bufala stracciata, prosciutto crudo, Grana cheese wafer, basil pesto and EVO oil

15

## P.S.



Fior di latte kissed by the Bufala, buffalo ricotta, Cinta Senese salami, herb salad, Villa Petriolo oil, San Marzano dried tomato and smoked ricotta

15

\*ask the dining room staff, for alternative doughs.



\*\*It is possible to request **lactose-free** mozzarella for a €3 supplement

# DESSERTS

## MONOPORTION

**Stardust** single portion   

Cocoa dough, artisan hazelnut cream, cocoa crumble and white chocolate

5

**Black forest**   

Cocoa dough, whipped Madagascar vanilla ganache, black cherries, meringues

7

**Lemon and chocolate**   

Butter pan with candied lemons, limoncello syrup, dark chocolate ganache, lemon mayonnaise, coffee powder and hazelnut crumble

7

**Little jar**   

Rice flour and almond crumble, pistachio custard, dark chocolate flakes, orange Namelake, cocoa nibbs

6

**Tiramilotus**   

Dark chocolate and coffee ganache, soaked biscuits, biscof cream cheese

6





# ALLERGENI



**GLUTEN**



**EGG**



**CRUSTACEANS**



**NUTS**



**CLAMS**



**SOY**



**FISH**



**DAIRY PRODUCTS**



**PEANUTS**



**SESAME SEEDS**



**CELERY**



**LUPINI**



**MUSTARD**



**SULFUR  
DIOXIDE OR  
SULPHITES**

**SERVICE 3€**

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\*informations regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

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**CAMBIA-MENTI**  
*Ciccio Vitiello*

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**BE THE CHANGE  
YOU WANT TO SEE**

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[www.cambia-menti.pizza](http://www.cambia-menti.pizza)

