



**NASTEAT**  
pizza • beer & food

# OUR *partners*



FROM 1950

**BUTCHER'S  
OF THE CENTER  
HISTORY CO**



**caseificio  
aurora**

**capsicum**  
spirito  
piccante



STUDIO  
*Calling*

**GLUTEN  
FREE**



*\*Pizzas, sandwiches  
and fries also  
available gluten-free.*

**BEER SELECTION**

# OUR BEER OF *excellence*

*Clear and bright, with fragrant and floral notes from blooming hops, perfectly balanced by delicate herbal and cereal aromas. Hints of honey define its unique identity. Special tapping without added CO2 gives it a smooth mouthfeel and delightful drinkability. An incredible balance between flavor and freshness.*

**THE 100% CRAFT LAGER  
NOT PASTEURISED**



**30cl 3,50€**

**50cl 6,5€**

**1.5l 17€**

**Alcohol content: 5.2% vol / Plato: 12.5 / Color: 10 / Bitter: 19**

# BEER *on tap*

**CARLO V BIONDA** 33cl **Brewery:**

5 €

*Haacht Style:* Belgian

*Strong Ale Alcohol Content:*

8.5% vol.

*Color:* Golden Blonde

*Fermentation:* Top

*Origin:* Belgium

**SCHNEIDER WEISSE** **Brewery:**

30cl / 50cl €4 / €6

*Schneider Style:* Weisse

*Alcohol content:*

5.2% vol.

*Color:* Deep blonde

*Fermentation:* High

*Origin:* Germany

**AMARCORD TABACHERA** **Brewery:**

40cl 6 €

*Amarcord Style:* Strong

*Amber Ale Alcohol content:*

9% vol.

*Color:* Amber

*Fermentation:* High

*Origin:* Italy

**CHARLES QUINT ROUGE** **Brewery:**

33cl 5 €

*Haacht Style:* Belgian

*Strong Ale Alcohol content:*

8.5% vol.

*Color:* Deep red

*Fermentation:* High

*Origin:* Belgium

**AMARCORD IPA** **Brewery:**

30cl / 40cl €4 / €6

*Amarcord Style:* IPA

*Alcohol*

*content:* 6% vol.

*Color:* Blonde

*Fermentation:* High

*Origin:* Italy

# BOTTLED *beers*

**SUPER 8 EXPORT** Brewery:  **GLUTEN FREE**

33cl 5 €

*Haacht Style: Pils*

*Gluten free Alcohol*

*content: 4.8% vol.*

*Color: Blonde*

*Fermentation: Low Origin:*

*Belgium*

**AUGUSTINER LAGERBIER HELL** Brewery:

50cl 6 €

*Augustiner Bräu Style: Lager*

*Alcohol*

*content: 5.2% vol.*

*Color: Blonde*

*Fermentation: Low Origin:*

*Germany*

**AMARCORD VOLPINA** Brewery:

33cl 5 €

*Amarcord Style: Irish red  
ale Alcohol content:*

*6.5% vol.*

*Color: Ruby red*

*Fermentation: High*

*Origin: Italy*

**NORBERTUS KARDINAL** Brewery:

50cl 5 €

*Norbertus Style: Bock*

*Alcohol*

*content: 7.5% vol.*

*Color: Amber*

*Fermentation: Low Origin:*

*Germany*

**AMARCORD 100% ITALIAN** Brewery:

33cl 5 €

*Amarcord Style: Pale Ale*

*Alcohol content:*

*5% vol.*

*Color: Deep gold*

*Fermentation: High*

*Origin: Italy*

**TRAPPISTES ROCHET 10 Brewery:**

33cl 5.5 €

Rochefort **Style:** Abbey

Quadrupel **Alcohol content:**

11.3% vol.

**Color:** Brown with ruby red reflections **Fermentation:**

High **Origin:** Belgium

**SCHNEIDER WEISSE ALKOHOLFREI Brewery:** Schneider

50cl 4 €

Weisse **Style:** Weissbier /

Weizenbier **Alcohol content:** 0% vol.

**Color:** Amber **Origin:**

Germany

**SCALA COELI**

**Brewery:** Abbazia delle Tre Fontane **Style:**

75cl 15 €

Trappist **Alcohol**

**content:** 6.7% vol.

**Color:** Hazy blonde

**Fermentation:** High

**Origin:** Italy

**VESUVIA DUBBLE 75cl 13 Brewery:**

75cl 13 €

Maneba **Style:** Dubbel

**Alcohol content:**

7.5% vol.

**Color:** Deep amber

**Fermentation:** High

**Origin:** Belgium

**ABBAYE DE MALONNE BRUT - CALVADOS Brewery:** Abbaye del

75cl 24 €

Malonne **Style:** Golden Ale **Alcohol**

**content:** 10.5% vol.

**Color:** Blonde

**Fermentation:** High

**Origin:** Belgium

# THE drinks

<b>SAN BERNARDO WATER</b> <i>Natural / Sparkling</i>	75cl 2.5 €
<b>MOLECULE</b>	33cl 2.5 €
<b>ZERO MOLECULE</b>	33cl 2.5 €
<b>COCA-COLA DOUBLE 0</b>	3 €
<b>GALVANINE ORANGE DRINK</b> <i>Century Bio</i>	35.5cl 3.5 €
<b>GALVANINA GAS SODA 35.5cl 3.5</b> <i>Century Bio</i>	35.5cl 3.5 €

# THE bubbles

<b>PROSECCO PONTE EXTRADRY</b> Type: Prosecco Alcohol content: 11% vol. Origin: Italy	€16
<b>PROSECCO CONEGLIANO</b> Type: Prosecco Alcohol content: 11% vol. Origin: Italy	€16

# THE cocktails

<b>WRONG NEGRONI</b>	€7
<b>SPRITZ</b>	€6
<b>GIN TONIC</b>	€6

# THE *wines*

**PRIMITIVO DI MANDURIA** 75cl Winery:

Cantine San Marzano Wine: Red

Alcohol content:

13.5% vol.

Origin: Puglia

**EVOLI CAMPANIA IGP AGLIANICO** 75cl Winery: Rossella

Cicalese Wine: Red Alcohol

content: 14%

vol.

Origin: Campania

**PER'E PALUMMO CASA D'AMBRA** 75cl Cellar: Casa

D'Ambra Wine: Red Alcohol

content: 12.5%

vol.

Origin: Campania

**OTTOUVE GRAGNANO DOC** 75cl Winery:

Salvatore Martusciello Wine: Red Alcohol

content: 11.5%

vol.

Origin: Campania

**ROSE' SAN GREG** 75cl Winery:

Feudi di San Gregorio Wine: Rosé

Alcohol

content: 12.5% vol.

Origin: Campania

*chalice*      *bottle*

5 €

€20

5 €

€18

€6

€20

€6

€20

1

€20



# THE *cutting board*

Our platters are served with mixed artisanal tarallini, grilled vegetables, focaccia, organic jams and honey.

**CHEESES:** Periodic selection of artisanal cheeses by Paolo Amato of the Aurora Dairy.

**SALAMI:** Periodic selection of artisanal salami.

**SMALL CUTTING BOARD**

€11

**LARGE CUTTING BOARD**

€19



# THE *salads*

## THE FRESH

Lettuce, curly endive, Taggiasca olives, yellow and red cherry tomatoes, tuna fillets, red onion, anchovies, crispy crouton.

€9

## CHICKEN

Mixed lettuce, radicchio and rocket, almonds, chicken breast and parmesan shavings.

€9

## BRESAOLA

Arugula, lettuce, Parmigiano Reggiano cheese cubes, artisanal bresaola, Modena DOP balsamic vinegar glaze.

€9



# THE *artisanal* *fried food*

## CLASSIC PASTA OMELETTE

€3.50

*Bucatini di Gragnano IGP, Jersey fiordilatte, white ragù, pecorino, artisanal béchamel and peas*

*Also available gluten-free and lactose-free*

## PASTA OMELETTE WITH RAGOUT

4 €

*Classic omelette with tomato ragù and flakes of parmesan DOP*

*Also available gluten-free and lactose-free*

## OMELETTE OF THE DAY

4 €

## TRIOS OF OMELETTES

€11

*Chef's daily selection*

## NEAPOLITAN CROQUETTES TRIO

€9.50

*Mortadella and pistachio - broccoli rabe and sausage - CBT pork and dry corbarino "Italianavera"*

## NEAPOLITAN CROQUETTES

€2.50

*Avezzano potatoes, provola, parmesan DOP, parsley and pepper*

*Also available gluten-free and lactose-free*

## ARANCINO OF THE DAY

3 €

## FRENCH FRIES\*

4 €

## AVEZZANO POTATO CHIPS

€6

*Cheddar and sausage fondue - cacio e pepe - cheddar and pulled pork*

*Also available gluten-free*

## NEAPOLITAN SCAZZUOPPOLI

5 €

*\*Frozen at source*

# THE *montanare*

## **MONTANARA AT SAN MARZANO**

€7.50

*San Marzano tomatoes, Jersey fior di latte, PDO grana and basil*

## **MONTANARA WITH RAGOUT**

€8.50

*Scottona ragù with San Marzano tomatoes, Jersey provola, Monaco provolone fondue and basil*

## **TERRITORY OF AGRO NOCERINO DOP**

€10

**In collaboration with Enrico Ruggiero Chef**

*Nocerino spring onion cream, DOP pork bacon, smoked provola, marjoram and Sichuan pepper*

# THE *pan*

*Steamed with cereal flour, leavened for 24 hours*

## **MARINARA OF THE LORDS**

€10

*San Marzano tomatoes cooked at low temperature, Cantabrian anchovies, caper powder, olive powder, wild garlic pesto, oregano and basil*

## **THE PUGLIESE**

€10

**Also recommended IN PALA**

*Raw ham "Salumificio Rossi", stracciatella from Puglia, semi-dried cherry tomatoes, basil and extra virgin olive oil "Guglielmi"*

## **RED TOP**

€11

**In collaboration with Enrico Ruggiero Chef**

*Turnip tops, artisanal soppressata, caciocavallo, crusco pepper, "Guglielmi" Apulian extra virgin olive oil and basil*



OUR

**Pizzas**

**TRY THEM IN VERSION:**

**CLASSIC NEAPOLITAN PIZZA** with “0”  
flour with “Molino Grassi” wheat germ

**PIZZA IN PALA**

**+1€**

with “Romana” flour Molino Grassi; double cooking, maximum lightness  
and super crunchy!

**WAGON WHEEL +1€**

Classic Neapolitan pizza with a diameter of 36

**GLUTEN FREE +1.5€**

with  
rice flour and corn starch, 24h leavening

# THE *classics*

Possible variations: buffalo mozzarella or lactose-free +1.5

All pizzas are also available **ON SHOVEL +1**

All pizzas are also available **GLUTEN FREE +1.5**

## **QUEEN MARGARET**

€6

*San Marzano DOP tomato, Jersey fior di latte, "Guglielmi" extra virgin olive oil and basil*

## **MARINARA**

5 €

*San Marzano DOP tomato, EVO oil flavoured with garlic, oregano and "Guglielmi" EVO oil*

## **BUFFALO AND SAN MARZANO DOP**

7.5 €

*San Marzano DOP tomato, buffalo mozzarella, basil and "Guglielmi" extra virgin olive oil*

## **SPECIAL MARGHERITA WAGON WHEEL LAYOUT**

7.5 €

*Double San Marzano DOP tomato, Jersey provola, DOP grana cheese, pepper, basil and "Guglielmi" burnt extra virgin olive oil*

## **DEVIL**

€8

*San Marzano DOP tomato, artisanal soppressata, Calabrese 'nduja, chilli threads, Jersey fior di latte, "Guglielmi" extra virgin olive oil and basil*

## **QUALITY CAPRICCIOSA**

€9

*San Marzano DOP packets, Jersey fior di latte, artisanal soppressata, grilled artichokes "Casa Marrazzo", Taggiasca powder, smoked cooked ham and mushrooms*

## **BAKED FILLING**

€8

*Ricotta, soppressata, pepper, Jersey fior di latte, San Marzano DOP tomato macchiato*

## **FRUITS AND SAUSAGE**

€8

*Neapolitan friarielli sautéed with garlic, oil and chilli pepper, knife-tip sausage, provola cheese and "Guglielmi" extra virgin olive oil*

# NASTIEAT *selection*

Possible variations: buffalo mozzarella or lactose-free +1.5

All pizzas are also available **ON SHOVEL +1**

All pizzas are also available **GLUTEN FREE +1.5**

## **NASTIEAT**

€10

Jersey fior di latte, red datterino bon bon "Italianavera", knife-point sausage, seared caciocavallo from the Lattari mountains, black pepper, extra virgin olive oil and basil

## **DOUBLE GENOVESE CRUNCH Beef**

€10

cooked according to tradition, Jersey provola, pecorino, Annurca apple jam.

## **LAND OF CORBARA**

€10

Jersey fior di latte, provolone del Monaco, dry corbarino cherry tomato "Italianavera", chopped walnuts, honey, extra virgin olive oil from Puglia "Guglielmi" and basil

## **THE DOUBLE CRUNCH MORTADELLA**

€10

Mortadella di Bologna PGI, stracciata pugliese, pistachio pesto and pistachio grains

## **CROQUETTES**

€9

Jersey fior di latte, cooked ham, fried croquettes, Monaco provolone fondue, basil and "Guglielmi" extra virgin olive oil

## **PANTHER**

€9

Jersey Fior di latte, at the exit: grilled aubergines, raw ham "Salumificio Rossi", flakes of parmesan grana dop, basil and extra virgin olive oil "Guglielmi"

## **WALNUTS REVISED**

€9.50

Walnut cream, Jersey fior di latte, buffalo mozzarella, raw ham "Salumificio Rossi", chopped walnuts, extra virgin olive oil "Guglielmi" and basil



MASTERS  
Executive Chef

Executive Chef  
Enrico Ruggiero

Beauty



*Enrico*

**X NASTIEAT**

*Ruggiero Chef*

**TUNA AND ONION**

€12

*Jersey fior di latte, Montoro onion cooked for 16 hours on ash, sweet and sour Tropea onion with raspberry vinegar, shades of ginger and tuna "Armatore" from Cetara*

**LUXURY PASTA AND POTATOES**

€13

*Smoked provola, Neapolitan potato cream, black pig fat, French purple potato mosaic, parsley and black truffle gel*

**GARLIC AND OIL**

€11

*Jersey fior di latte, Voghera black garlic cream, parsley liquid, sweet paprika, Neapolitan tarallo, lard, pepper, almonds and Apulian extra virgin olive oil "Guglielmi"*

**DIVINE**

€15

*Jersey mozzarella, red prawn from Mazara del Vallo, zest of Amalfi lemon gel, mint, Amalfi lemon and 23 carat gold*

**TRADITION**

€12

*Icelandic cod cbt with Mediterranean flavours, white escarole on the way out, black olive crumble and Neapolitan papaccella gel*

**THE PIGLET**

€11

**RECOMMENDED ON THE SHOVEL**

*Jersey fior di latte, pork ribs cooked for 18 hours with oriental spices, provolone del monaco fondue and potato pearls with rosemary*

**GLAZED PUMPKIN**

€11

*Jersey fior di latte, pumpkin and thyme velvet, raw ham "Salumificio Rossi", pecorino and balsamic vinegar dressing Gran Riserva of Modena PGI*

**ARTICHOKE 2.0**

€11

*Smoked provola, grilled artichoke cream from Ischia, black pig lard, dry parsley, wild garlic cream and DOP pecorino coulis*

# THE *buns*

**Gluten-free or plate sandwich +1,00€**

## **SUN KING**

€10

*Sausage burger, potato chips, bacon, breaded provola cheese, lamb's lettuce, yellow tomato ketchup.*

## **CHICKEN**

€10

*Breaded chicken, artisanal bacon, salad, baked potatoes, cheddar and rosemary mayo*

## **PIG ROLLS**

€11

**In collaboration with Enrico Ruggiero Chef**

*Pork carpaccio, salt and oil with soy mayo sauce, red onions in raspberry cane vinegar and broccoli sautéed with garlic, oil and chilli*

## **AMERICAN**

€10

*200g Scottona burger, cheddar, smoked bacon, iceberg lettuce, fried egg*

## **NASTI BURGER**

€9

*200g Scottona burger, smoked provola, smoked bacon, iceberg lettuce, caramelized onions, tomatoes and BBQ sauce*

## **PORCOSO**

€10

*Pulled pork, sweet potatoes, caramelized onion, cheddar, lettuce and secret sauce*

## **POTATOUS**

€10

*200g Scottona hamburger, smoked provola, potato parmigiana with cooked ham, mushroom-shaped aubergines and buffalo mozzarella cherries*

## **CROQUETTE-LIKE**

€10

*200g Scottona hamburger, cooked ham, artisanal potato croquettes and porcini parmesan fondue*

# ON THE *plate*

HEIFER ENTRECOTE 300gr

€18

SLICED HEIFER 300gr

€18

Prices include 1 SIDE DISH OF YOUR CHOICE between:

*Baked potatoes, potato parmigiana, French fries, Neapolitan broccoli rabe, mushroom-style eggplant, grilled eggplant, grilled pumpkin, salad, mixed salad, cherry tomatoes, tomatoes, rocket, sautéed escarole, sautéed porcini mushrooms, champignon mushrooms and fresh escarole.*

Cover charge 2€

INFORMATION FOR CUSTOMER CONCERNING THE PRESENCE  
INGREDIENTS OR TECHNOLOGICAL AID IN FOODS  
CONSIDERED ALLERGENS OR THEIR DERIVATIVES



FISH



MOLLUSCS



DAIRY  
PRODUCTS



PEANUTS



FRUIT A  
SHELL



CRUSTACEANS



MUSTARD



LUPINS



EGGS



DIOXIDE  
SULPHUROUS  
AND SULPHITES



CELERY



SOY



SESAME



GLUTEN



# NASTIEAT

pizza • beer & food



**Every evening for dinner also with  
take-away and home delivery service  
(riders and platforms)**

**\*Closed on Tuesdays**

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