

antico
oleificio
PUNZO
Dal 1959

ENG



Autentiko
GUSTO NAPOLETANO



Mention in
EXCELLENT PIZZERIAS 2026
EUROPE GUIDE





PIZZA & DRINK

Have you ever tasted it?

AMALFI

Malfy Gin lemon-flavored, tonic Three Cents, lemon peel. 15.-
Raccomended combined with pizza Marinara Special.

AMALFI AL TRAMONTO

Malfy Gin grapefruit-flavored, tonic Three Cents, grapefruit peel 15.-
Raccomended combined with pizza Marea.

CAPRI

Gin Mare Capri salty-tasted, tonic Three Cents, lemon peel. 15.-
Raccomended combined with pizza Mazara Red.

PORTOFINO

Portofino Gin, tonic Three Cents, lemon peel. 15.-
Raccomended combined with pizza Pesto 🌿 Twist.

VASINICÒ

Gin basil flavored home-made, tonic Three Cents, lemon peel. 15.-
Raccomended combined with pizza Bufalina D.O.P.

Look our Drink List for all available cocktails.

Starters

Antipasto dello chef

Assortment of house specialities. Minimum of 2 people.
**Please inform us of any allergies or intolerances

18.-
Per person

Tagliere all'italiana

Italian cold cuts and cheeses, accompanied by warm focaccia.
Minimum of 2 people. (1,7,8,9,12)

20.-
Per person

Alici di Cetara

Alici from Cetara by Armatore served in a tin
with handmade centrifuged butter and parsley, accompanied by croutons. (1,4,7)

18.-

O'fritt

Crocchè Napoletano

Fried potato croquette and provola cheese. (1,3,7)

5.-

Zeppoline Napoletane n. 10 pezzi (1,7)

9.-

Palla di riso al ragù

Fried rice ball and minced meat. (1,7)

7.-

Mozzarella in carrozza

Fried mozzarella and bread. (1,3,7)

5.-

Montanarina tradizionale

Small fried pizza with tomato sauce, cheese and basil. (1,7)

5.-

Frittatina

Fried spaghetti, minced meat, peas and bechamel. (1,3,7)

5.-

Almond-crusted shrimps *

Whit mayo home-made - 5pz. (1,2,3,8)

18.-

Frittura di gamberi e calamari *

Fried shrimps and squids with fried vegetables. (1,2,4)

28.-

For over 80 years, the Punzo family has been passionately dedicated to producing olive oil.

Autentiko uses only oil from the Antico Oleificio Punzo to ensure the highest quality in every dish.

100% MADE IN ITALY / 100% NATURAL KMO

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La Frittura Calamari & Gamberi

Fried shrimps and squids with fried vegetables. 28.-



Le tradizionali

Marinara 15.-

San Marzano tomato sauce, garlic, origan, basil. (1)

Margherita 16.-

San Marzano tomato sauce, mozzarella, basil. (1,7)

Diavola 18.- 🌶️

San Marzano tomato sauce, mozzarella,
spicy salami, basil. (1,7)

Napoli 19.-

San Marzano tomato sauce, mozzarella, cantabrico's
anchovies, origan, basil. (1,2,4,7)

Cotto & Funghi 19.-

San Marzano tomato sauce, mozzarella, Modena's ham,
champignon mushrooms, basil. (1,7)





Bufalina D.O.P. 20.-

Buffalo mozzarella, San Marzano tomato sauce, basil. (1,7)

Salsiccia & Friarielli 22.-

Provola cheese, turnip greens, neapolitan sausages. (1,7)

Vegetariana 23.-

Zucchini puree, mozzarella, grilled zucchini, grilled peppers, grilled aubergines and basil. (1,7)

5 Formaggi 24.-

Mozzarella, provola cheese, straciatella, blu cheese, parmesan cheese, basil. (1,7)

Ripieno al prosciutto al forno o fritto 21.-

Stuffed calzone with tomato sauce, provola cheese, ricotta cheese, ham, basil. Cooking: fried or baking. (1,7)

Dough alternatives for all pizzas:

Integrale 3.- *Gluten Free* 5.-

Not suitable for coeliacs

Mozzarella option:

Lactose-free mozzarella 3.-

Vegan mozzarella 3.-

Le pizze pop

Pesto twist 24.-

Pesto-filled crust. Topped with mozzarella, ham, cherry tomatoes from Vesuvio, lemon zest and basil. (1,7)

Crispy 25.-

Provola d'Agerola cheese, cheddar, crispy guanciale, potato chips, smoked bacon mayonnaise. (1,3,7,8,10)

Carbopizza 26.-

Mozzarella, carbonara cream, crispy guanciale, Pecorino Romano DOP, pepper. (1,3,7)

Vegan 27.-

Vegan mozzarella, vegan BBQ pulled beef*, red onions, slivered almonds, basil. (1,8)

Tarantella 28.- NEW

Zucchini cream, smoked provola cheese, Parma ham 24 mesi, ricotta, zucchini chips, toasted almond flakes, basil.v (1,5,7,8)

Sinner 29.-€

Racket-shaped pizza with a handle stuffed with ricotta and ham; San Marzano tomato "net", mozzarella, meatballs, basil. (1,7)

Top200 26.- Limited Edition

Pizza created in collaboration with **master pizza chef Errico Porzio** to celebrate Autentiko's entry into **the top 200 pizzerias in Europe** according to **50 TOP PIZZA**:

Yellow cherry tomato puree, Agerola provola cheese, Luganighetta sausage, drops of nduja and Grana Padano Chips. (1,7)

**SUPER
NEWS**

**50
TOP
PIZZA**

Carbopizza





Crispy

Autentiko's historic and original Pizzas.

Autentiko

Originals

Pistacchiosa 24.-

Pistachio cream, mozzarella, Mortadella Favola, stracciatella, pistachio slivers, basil. (1,7,8)

Marinara special 25.-

Yellow tomato cream, cherry tomatoes from Vesuvio, anchovies from Cantabrico, Taggiasca olives, garlic and oregano. (1,4)

Malammore 2.0 24.-

Mozzarella, mild gorgonzola, spianata from Calabria, Tropea onions, burrata, parmesan shavings, basil. (1,7)

Crudo & fichi 25.-

Mozzarella, 24-month aged Parma ham, fig sauce, stracciatella, basil. (1,7)

Fior di guanciale 25.-

Cream of courgette soup, mozzarella, courgette flowers, crispy guanciale from Amatrice, stracciatella, basil. (1,7)

Dough alternatives for all pizzas:

Integrale 3.- **Gluten Free 5.-**

Not suitable for coeliacs

Mozzarella option:

Lactose-free mozzarella 3.-

Vegan mozzarella 3.-





Mazara Red

Agerola fior di latte mozzarella, yellow tomato puree, red prawn tartare, burrata, dried black olives, mint, and lemon zest.



GOURMET

with more flavour

Marea 34.- NEW

Agerola fior di latte mozzarella, smoked salmon, stracciatella, lemon and orange zest, pink peppercorns and dill. (1,4,7)

Fassona & tartufo 36.-

Agerola fior di latte mozzarella, truffle cream, Fassona beef tartare, black truffle carpaccio. (1,7)

Mazara Red 38.- NEW

Agerola fior di latte mozzarella, yellow tomato puree, red prawn tartare, burrata, dried black olives, mint and lemon zest. (1,7)

Iberica 38.- NEW

Agerola fior di latte mozzarella, red and yellow cherry tomatoes, **100% Iberian Jamón de Bellota**, stracciatella, wild arugula, lemon zest and dried black olives. (1,7)

To accompany the Gourmet pizzas, we recommend:



Ca'del Bosco

Scialatielli allo Scoglio

Fresh pasta with all the flavors of the sea. 34.-



Cucina Coastal

and traditional

Starter

Aubergine parmigiana	With tomato sauce and provola cheese. (1,3,7)	16.-
Tuna* Tartare	With yuzu vinaigrette and guacamole. (4)	28.-
Octopus* salad	Served warm with potatoes. (4)	22.-

Main dishes

Scialatielli allo scoglio	(1,2,14)	34.-
Spaghetti with clams	(1,5,8,14)	29.-
Paccheri Autentiko	With fresh cherry tomato coulis, pecorino fondue and basil sauce. (1,7)	24.-
Spaghetti alla Nerano from Amalfi Coast	with courgettes and provolone del Monaco. (1,7)	28.-
Potato gnocchi “alla sorrentina”	With tomato and mozzarella (1,7)	21.-

Second dishes

Frittura calamari & gamberi*	With crunchy vegetables. (1,2,14)	28.-
Grigliata di pesce*	Squid, prawns, tuna, octopus and vegetables. (2,4,14)	42.-
Tataki di tonno*	With tomato salad, sweet and sour Tropea onions and basil mayonnaise. (4,12)	38.-
Medaglione di manzo	With rosemary potatoes and chimichurri sauce. (7)	42.-

Cold dishes

Caprese	Tomatoes, buffalo mozzarella DOP, oregano, basil, extra virgin olive oil. (7)	18.-
Caesar salad	Salad, grilled chicken, crispy bacon, shavings of 24-month Grana cheese, Caesar sauce, bread croutons. (1,3,4,7)	28.-
Marinated meat	With rocket salad, cherry tomatoes and parmesan. (10,12)	25.-
Gamberi salad	Green salad, lemon prawns*, guacamole and croutons. (1,2)	29.-

* Depending on availability, this product may be frozen.

Draft Beer

Schutzengarten Lager	0,3/0,5	5,5.- / 8.-
Schutzengarten Weisser	0,3/0,5	6.- / 9.-
Schutzengarten Amber	0,3/0,5.	6.- / 9.-
Schutzengarten IPA	0,3/0,5	6.- / 9.-

Bottled Beer

Nastro Azzurro		6,5.-
5 Luppoli bock		6,5.-
Ichnusa non filtrata		6,5.-
Messina - cristalli di sale		6,5.-
Corona		6,5.-
Coca-Cola, Coca-Cola Zero	BOTTLE 5.-	Lurisia Still water 5.-
Fanta, Sprite		Lurisia Sparkling water 5.-
Gazzosa, Crodino	LATTINA 6,5.-	Caffè 3.-

Sparkling Wine

Prosecco	CLASS. BOTTLE	7.-/32.-
Falanghina Spumantizzata Terrantiqua		9.-/40.-



Ca'delBosco

Ca' Del Bosco - Cuvée Prestige Extra Brut - Franciacorta	12.-/75.-
Ca' Del Bosco - Cuvée Prestige Rosé Extra Brut - Franciacorta	85.-
Ca' Del Bosco - Vintage Collection Dosage Zéro - Franciacorta	108.-
Ca' Del Bosco - Vintage Collection Satèn - Franciacorta	108.-
Ca' Del Bosco - Vintage Collection Extra Brut - Franciacorta	108.-



Lugana	Cà dei Frati (bianco fermo)	8.-/40.-
Brolettino	Cà dei Frati (bianco fermo)	9.-/54.-
Ronchedone	Cà dei Frati (rosso)	45.-
Rosa dei Frati	Cà dei Frati (vino rosato)	8.-/40.-

White Wine

Falanghina	Terrantiqua	8.-/35.-
Ribolla Gialla	Fiegl	9.-/53.-
Ticino Bianco	Fumagalli	9.-/49.-
Vermentino	Sa Contessa	11.-/68.-
Greco di Tufo	Docg Bio Terrantiqua	8.-/38.-

Red Wine

Aglianico	Terrantiqua	8.-/38.-
Barolo	Alessandro Rivetto	90.-
Nebbiolo	Alessandro Rivetto	13.-/65.-
Nebbiolo Magnum	Alessandro Rivetto	135.-
Paco Rosso	Paolo Cottini	9.-/52.-
Paco Rosso Magnum	Paolo Cottini	115.-
Primitivo	Angelo Maffione	8.-/45.-
Ticino rosso	Fumagalli	10.-/55.-
Valpolicella	Paolo Cottini	65.-/13.-
Amarone	Paolo Cottini	84.-

Rosè Wine

Rosa dei Frati	Cà dei Frati	8.-/40.-
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ALLERGENS

Please tell us if you are allergic

LIST OF ALLERGENS

REG. (EU) 1169/2011 SUBSTANCES OR PRODUCTS THAT
CAUSE FOOD ALLERGIES OR INTOLERANCES

- 1) Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except:
wheat-based glucose syrups, including dextrose;
wheat-based maltodextrins;
barley-based glucose syrups;
cereals used for the manufacture of alcoholic distillates,
including ethyl alcohol of agricultural origin.
- 2) Shellfish and shellfish products.
- 3) Eggs and egg products.
- 4) Fish and fish products, except:
gelatin or isinglass used as a clarifying agent in beer and wine.
- 5) Peanuts and peanut products.
- 6) Soya and soy products, except:
refined soybean oil and fats (1);
natural mixed tocopherols (E306), natural D-alpha tocopherol, tocopherol
natural D-alpha acetate, natural soy-based D-alpha tocopherol mentioned above;
vegetable oils derived from soy-based phytosterols and phytosterol esters;
Vegetable stanol ester produced from soy-based vegetable oil sterols.
- 7) Milk and milk-based products (including lactose), except:
whey used for the manufacture of alcoholic distillates,
including ethyl alcohol of agricultural origin; lactitol.
- 8) Nuts, namely: almonds (*Amygdalus communis* L),
hazelnuts (*Corylus avellana*), walnuts (*Junglas regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts |
Carya illinoensis (Wangenh.) K. Koch | Brazil nuts
(*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or nuts
Queensland (*Macadamia ternifolia*) and their products, except fruit
shell used for the manufacture of alcoholic distillates, including alcohol
ethyl of agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre
in terms of total sulfur dioxide to be calculated for the products as proposed
ready for consumption reconstituted in accordance with the manufacturers' instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish products.

(1) and derived products, to the extent that the transformation they have undergone is likely to increase the level of
allergenicity assessed by the Authority
for the basic product from which they are derived.



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