



Menu

IMPASTOVIVO





TRY THEM!

SUMMER 2026

Take a look at our selection of SIGNATURE PIZZAS.



VEGETARIAN

PARMIGGIANA

1, 7, 9, 12

NEW ENTRY

11 EURO

100% ITALIAN GUSTAROSSO TOMATOES, HOMEMADE AUBERGINE PARMIGIANA, SMOKED AGEROLA PROVOLA, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH CHEESE FONDUE.



VEGETARIAN

FUORI DI ZUCCA

1, 7, 12

12 EURO

100% ITALIAN YELLOW TOMATO PASSATA, AGEROLA FIORDILATTE, ZUCCHINI FLOWERS, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH STRACCIATELLA CHEESE AND LEMON ZEST.



VEGETARIANA

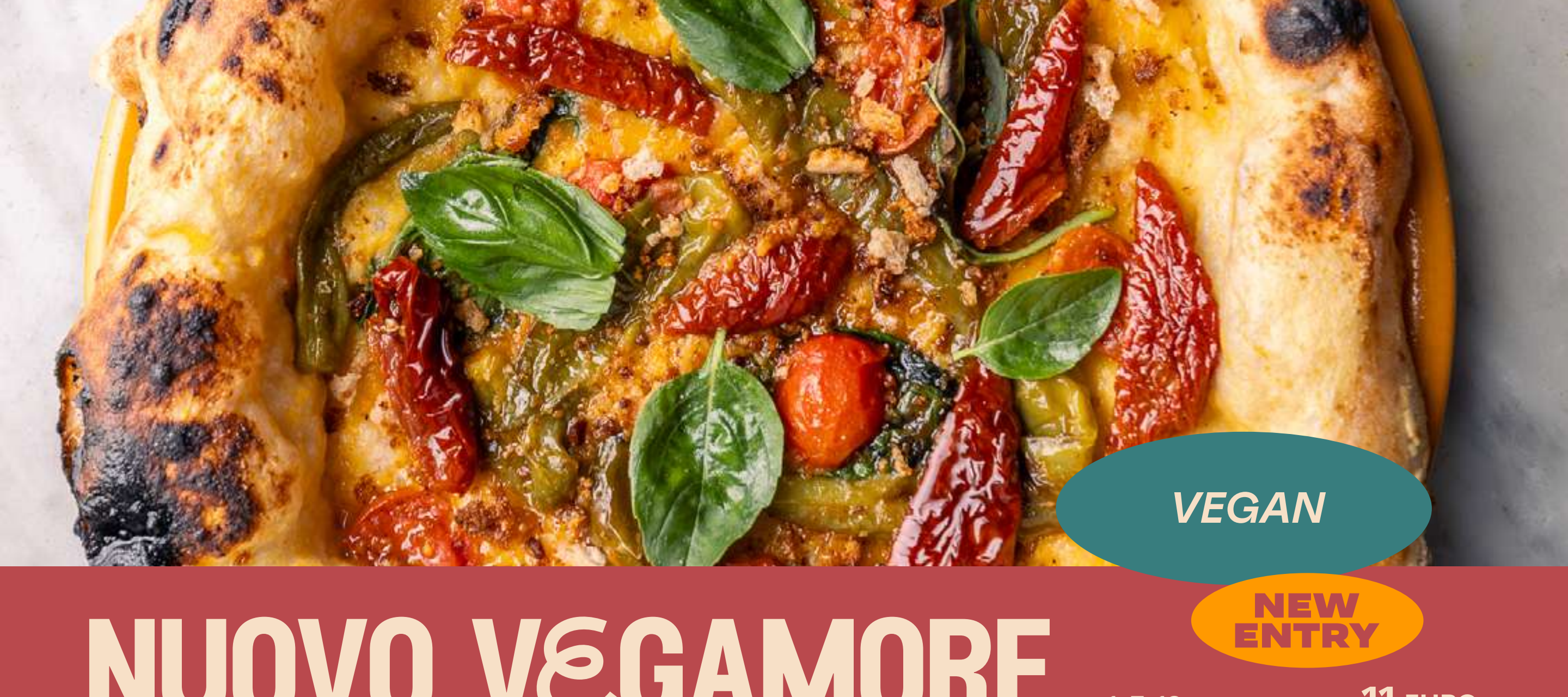
PARZENOPE

1, 7

NEW ENTRY

11 EURO

SMOKED AGEROLA PROVOLA, GREEN PEPPERS COOKED IN A PAN WITH RED DATTERINI TOMATOES, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH SHAVED GOAT'S MILK CACIORICOTTA.



VEGAN

NUOVO VEGAMORE

1, 7, 12

NEW ENTRY

11 EURO

YELLOW TOMATO PASSATA, GREEN PEPPERS COOKED IN A PAN WITH RED DATTERINI TOMATOES, EVO AND FRESH BASIL. FINISHED WITH SUN-DRIED TOMATOES IN EVO AND CRISPY BREAD CRUMBLE.



VEGETARIAN

PROFUMI D'ESTATE

NEW ENTRY

10 EURO

FOCACCIA WITH EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH DATTERINI TOMATO SALAD AND STRACCIATELLA CHEESE.



FINOCCHIONA

1, 7

NEW ENTRY

12 EURO

SMOKED AGEROLA PROVOLA, PGI FINOCCHIONA SALAMI, NEAPOLITAN-STYLE AUBERGINES COOKED IN A PAN WITH RED DATTERINI TOMATOES, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH SHAVED GOAT'S MILK CHEESE.



PIZZA D'AUTORE

feat. 

Carni d'Autore

NEW ENTRY

1, 3, 7

12 EURO

SMOKED AGEROLA PROVOLA, LOCAL PORK SAUSAGE, KING OYSTER MUSHROOMS COOKED IN A PAN, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH HOMEMADE SAGE AND ROSEMARY MAYO AND CRISPY BREAD CRUMBLE.



VEGAN

LEGALOMANE

1, 9

10 EURO

COURGETTE CREAM, NEAPOLITAN-STYLE AUBERGINES COOKED IN A PAN WITH RED DATTERINI TOMATOES, EVO AND FRESH BASIL. FINISHED WITH SEMI-DRIED RED DATTERINI TOMATOES AND CRUSCO PEPPER PETALS.

THE MARGHE

A masterpiece of simplicity and the undisputed queen of Neapolitan tradition, the Margherita, or “Marghe” to friends! We serve it in eight delicious variations, each with its own unique character. Now all that's left is to choose your favourite and enjoy an authentic taste of Naples.



5,5 EURO **LA MARGHERITA** ^{1, 7, 12}

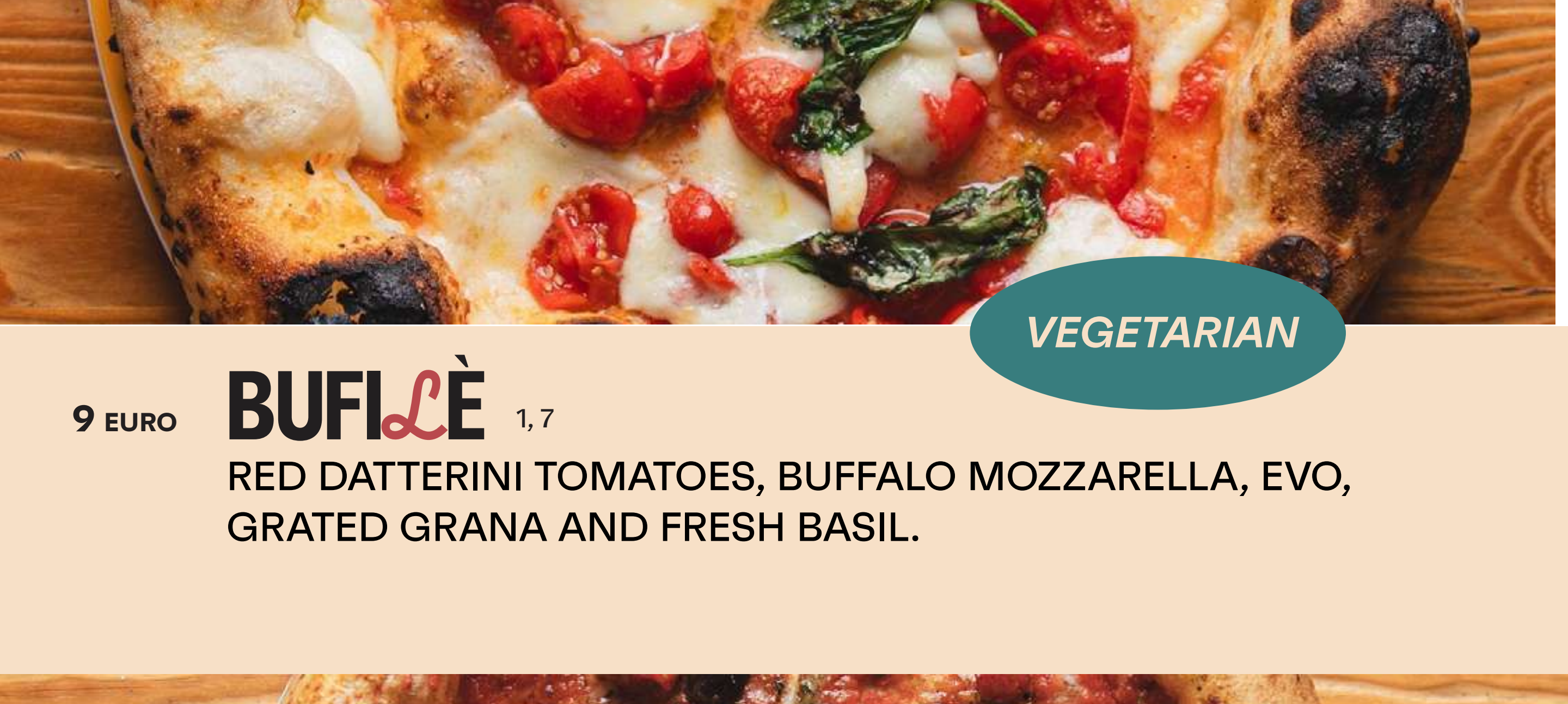
100% ITALIAN GUSTAROSSO TOMATOES, AGEROLA FIORDILATTE, EVO, GRATED GRANA AND FRESH BASIL.



10 EURO **SCARPARIELLO** ^{1, 7}

SCARPARIELLO SAUCE MADE WITH PICCADILLY TOMATOES COOKED IN A PAN WITH PECORINO ROMANO, GRATED GRANA, GARLIC, EVO AND CHILLI PEPPER, SMOKED AGEROLA PROVOLA, GRATED GRANA AND FRESH BASIL.

SERVED WITH A BOWL OF SCARPARIELLO SAUCE FOR DIPPING THE CRUST.



VEGETARIAN

9 EURO **BUFALÈ** ^{1, 7}

RED DATTERINI TOMATOES, BUFFALO MOZZARELLA, EVO, GRATED GRANA AND FRESH BASIL.



VEGETARIAN

9,5 EURO **MARINARA 3.0** ^{1, 7, 12}

100% ITALIAN GUSTAROSSO TOMATOES, RED AND YELLOW DATTERINI TOMATOES, OREGANO, GARLIC, PECORINO ROMANO, GAETA BLACK OLIVES, BLACK PEPPER, EVO, GRATED GRANA AND FRESH BASIL.

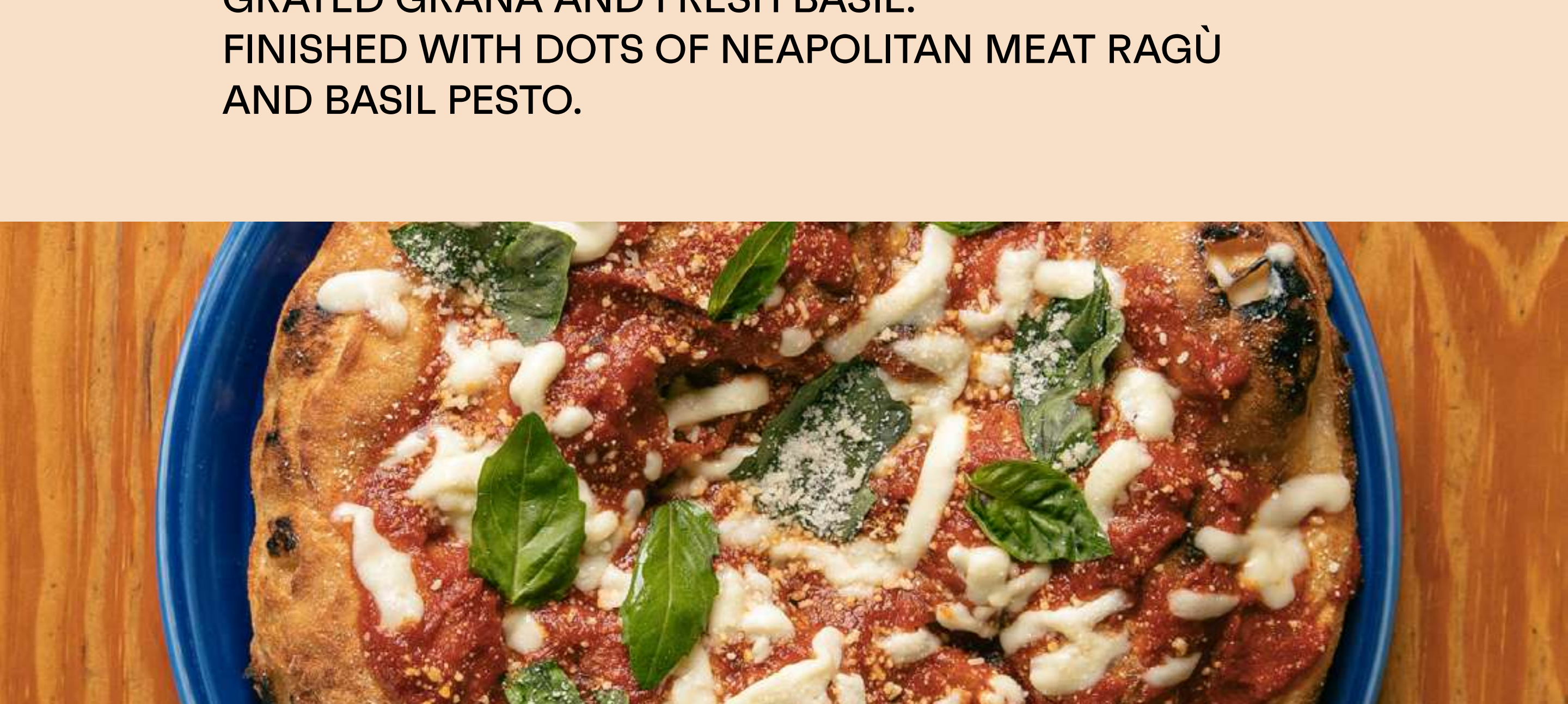


9,5 EURO **CETRÀ** ^{1, 4, 12}

100% ITALIAN GUSTAROSSO TOMATOES, OREGANO, GARLIC, GAETA BLACK OLIVES, EVO AND FRESH BASIL.

8 EURO **NERRATA** ^{1, 7, 8, 9}

MARGHERITA CHESSA AND OLIVES IN CROSTA CROCCANTE DI GRANA.

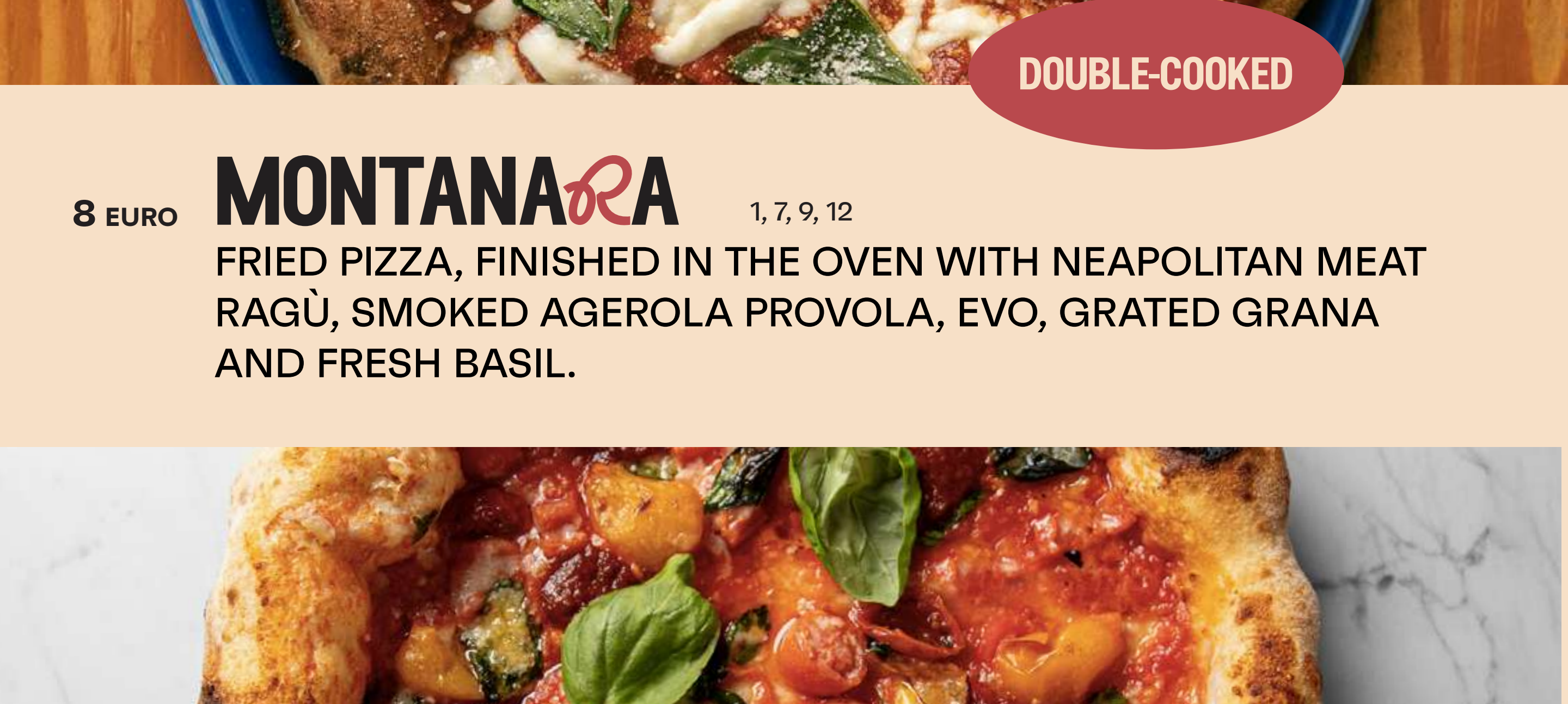


FOR PROVOLA E PEPE LOVERS

10 EURO **LADUMA** ^{1, 7, 8, 9}

SMOKED AGEROLA PROVOLA, EVO, BLACK PEPPER, GRATED GRANA AND FRESH BASIL.

FINISHED WITH DOTS OF NEAPOLITAN MEAT RAGÙ AND BASIL PESTO.



DOUBLE-COOKED

8 EURO **MONTANA** ^{1, 7, 9, 12}

FRIED PIZZA, FINISHED IN THE OVEN WITH NEAPOLITAN MEAT RAGÙ, SMOKED AGEROLA PROVOLA, EVO, GRATED GRANA AND FRESH BASIL.



il pomodoro in tutte le sue forme

10 EURO **POMODORO SU TELA** ^{1, 7}

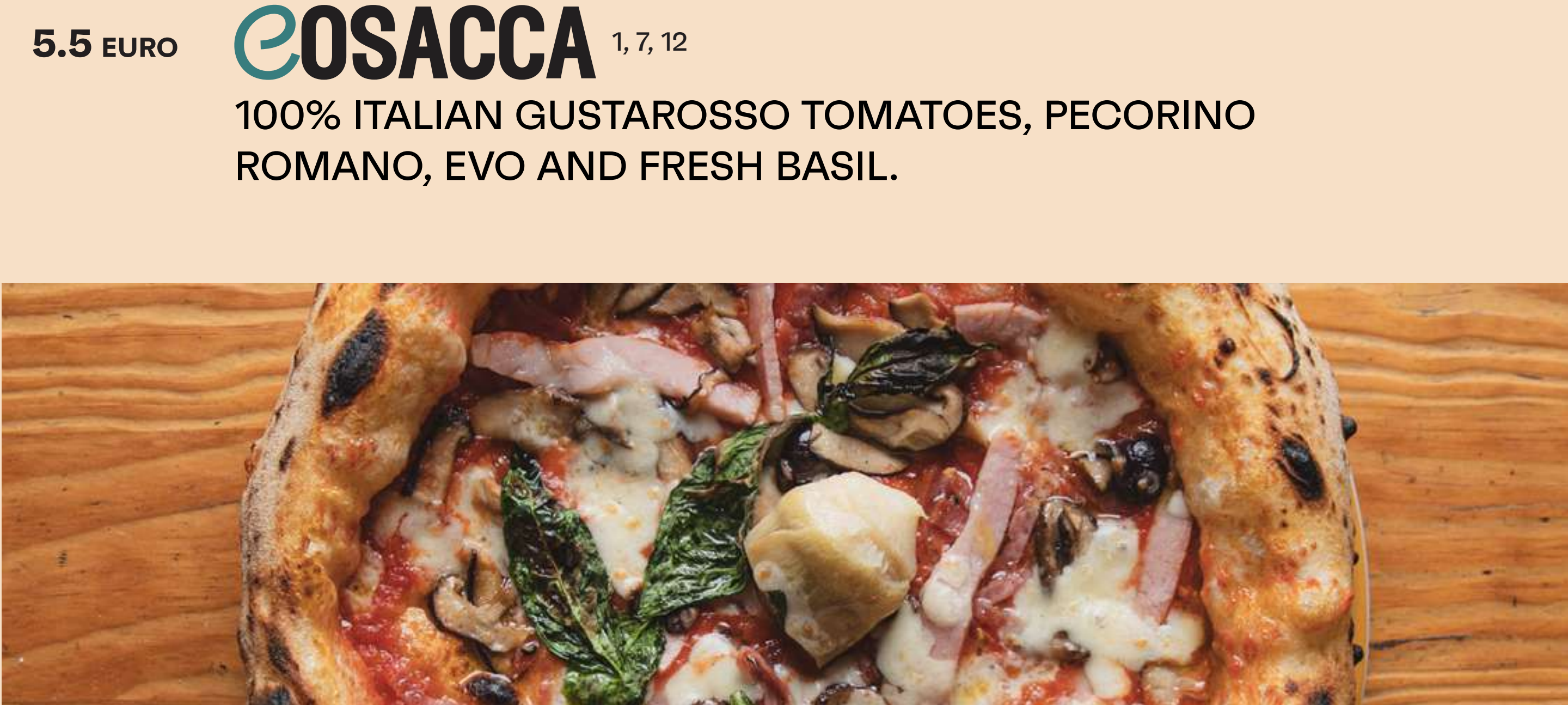
100% ITALIAN GUSTAROSSO TOMATOES, RED AND YELLOW DATTERINI TOMATOES, GRATED GRANA. FINISHED WITH DOTS OF NEAPOLITAN MEAT RAGÙ AND SEMI-DRIED DATTERINI TOMATOES.



VEGANA

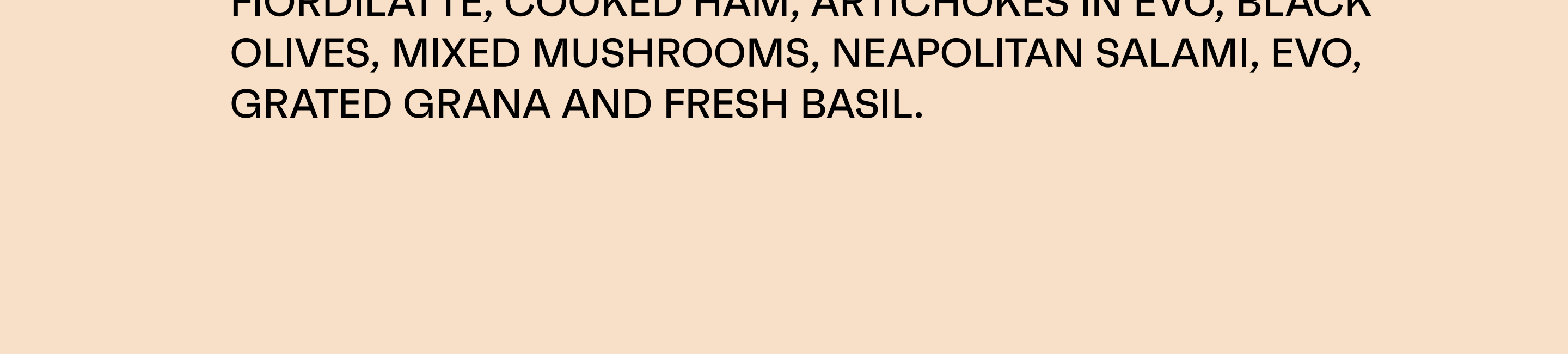
5,5 EURO **MARIARA** ¹

100% ITALIAN GUSTAROSSO TOMATOES, WHITE GARLIC, OREGANO, EVO AND FRESH BASIL.



5,5 EURO **EOSACCA** ^{1, 7, 12}

100% ITALIAN GUSTAROSSO TOMATOES, PECORINO ROMANO, EVO AND FRESH BASIL.



8,5 EURO **CAPRICCIOSA** ^{1, 7, 12}

100% ITALIAN GUSTAROSSO TOMATOES, AGEROLA FIORDILATTE, COOKED HAM, ARTICHOKES IN EVO, BLACK OLIVES, MIXED MUSHROOMS, NEAPOLITAN SALAMI, EVO, GRATED GRANA AND FRESH BASIL.

THE SPECIAL

Time goes by, but these never go out of style!
These are our most loved pizzas, the ones that have always
been part of our menu. Timeless classics that have become
the signature of Impasto Vivo.



10 EURO

NERANO ^{1,7}

HOMEMADE COURGETTE VELOUTÉ, FRIED COURGETTE CRISPS, SMOKED AGEROLA PROVOLA, EVO, GRATED GRANA AND FRESH BASIL.



11 EURO

PISTACCHIELLA ^{1,7,8}

AGEROLA FIORDILATTE, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH MORTADELLA, PISTACHIO PESTO, RICOTTA AND CRUSHED PISTACHIOS.



10 EURO

POLPETTINE E PATATE ^{1,7} feat. Carni d'Autore

SMOKED AGEROLA PROVOLA, OVEN-ROASTED FRESH POTATOES, MEATBALLS, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH CHEESE FONDUE.



10 EURO

SIGNORA IN GIALLO ^{1,7}

AGEROLA FIORDILATTE, YELLOW DATTERINI TOMATOES, NEAPOLITAN SALAMI, EVO, GRATED GRANA AND FRESH BASIL.



10 EURO

PO-M-ODORE ^{1,7,8,12}

RED AND YELLOW DATTERINI TOMATOES, AGEROLA FIORDILATTE, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH BASIL PESTO.



10 EURO

DUMMENECA ^{1,7,9,12} feat. Carni d'Autore

SMOKED AGEROLA PROVOLA, MEATBALLS IN NEAPOLITAN MEAT RAGÙ, BLACK PEPPER, EVO, GRATED GRANA AND FRESH BASIL.



TOP! 

12 EURO

LA GRANDE BELLEZZA ^{1,7,12}

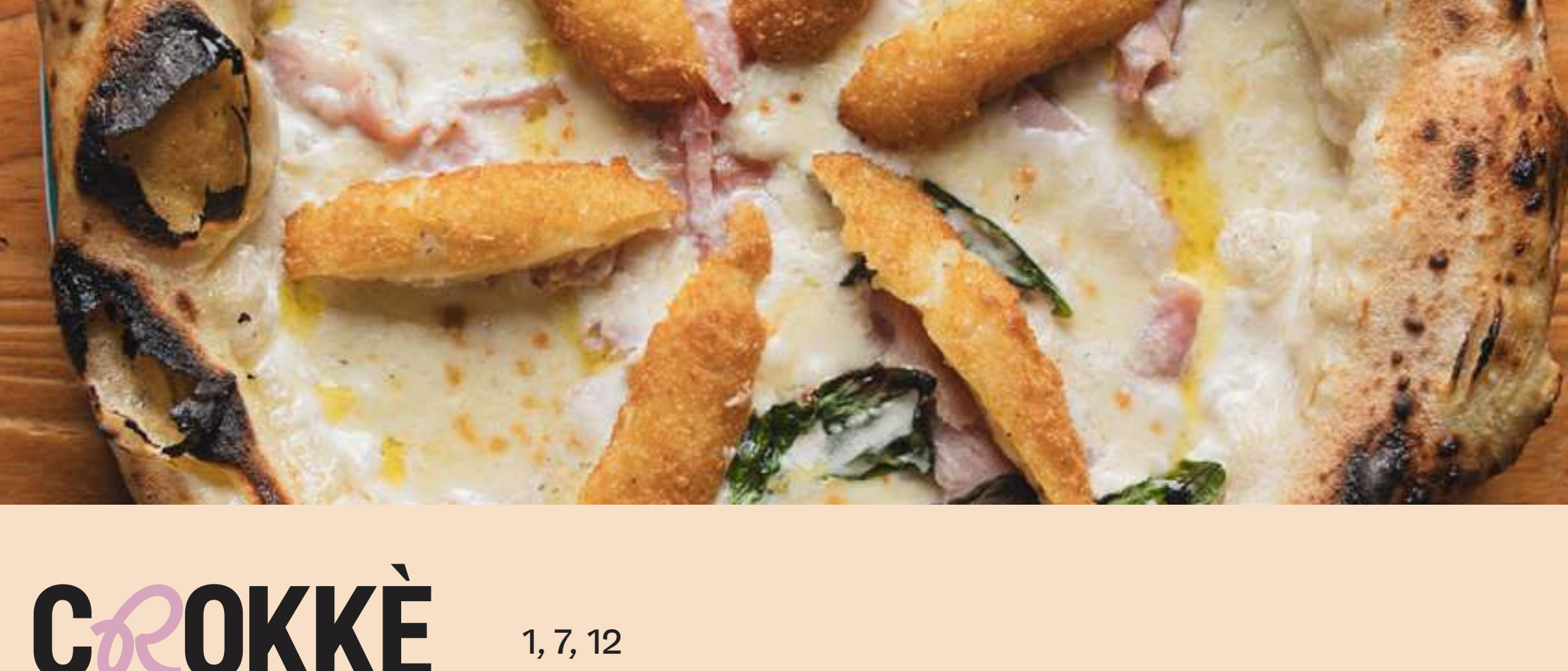
AGEROLA FIORDILATTE, RED DATTERINI TOMATOES, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH HOMEMADE ROCKET PESTO, DOTS OF CHEESE FONDUE AND CRISPY PARMA HAM CHIPS.



9.5 EURO

POTENT ^{1,7,12} feat. Carni d'Autore

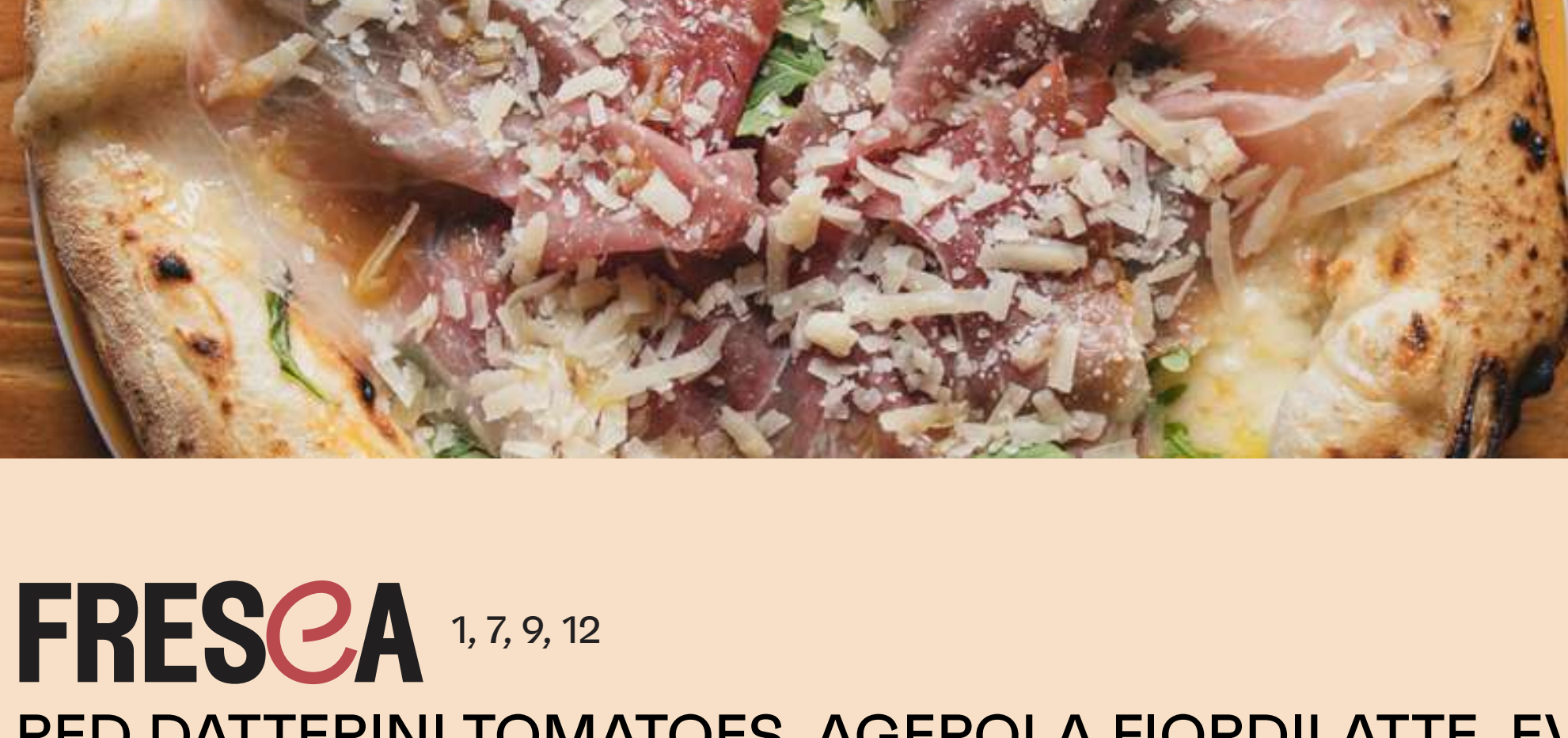
LOCAL PORK SAUSAGE, SMOKED AGEROLA PROVOLA, OVEN-ROASTED FRESH POTATOES WITH ROSEMARY, GRATED GRANA, EVO AND FRESH BASIL. FINISHED WITH HOMEMADE BBQ SAUCE.



9.5 EURO

CROKKÈ ^{1,7,12}

AGEROLA FIORDILATTE, CREAM, COOKED HAM, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH POTATO CROQUETTE*.



10 EURO

FRESCA ^{1,7,9,12}

RED DATTERINI TOMATOES, AGEROLA FIORDILATTE, EVO, GRATED GRANA AND FRESH BASIL. FINISHED WITH ROCKET, PARMA HAM AND SHAVED GRANA.

THE STUFFED

Fried or oven-baked, our stuffed pizzas are made to satisfy both your appetite and your heart.

A soft, fluffy dough embraces fresh, delicious ingredients.

Get ready to say wow!



FRIED

9 EURO **PROSCIUTTO COTTO** ^{1, 7, 12}

RICOTTA, COOKED HAM, SMOKED AGEROLA PROVOLA, BLACK PEPPER, EVO, GRATED GRANA AND FRESH BASIL.

9 EURO **SALAME NAPOLETANO** ^{1, 7}

RICOTTA, NEAPOLITAN SALAMI, SMOKED AGEROLA PROVOLA, BLACK PEPPER, EVO, GRATED GRANA AND FRESH BASIL.

9 EURO **RICOLI** ^{1, 7}

RICOTTA, NEAPOLITAN PORK CRACKLINGS, SMOKED AGEROLA PROVOLA, BLACK PEPPER, EVO, GRATED GRANA AND FRESH BASIL.



OVEN BAKED

9 EURO **PROSCIUTTO COTTO** ^{1, 7, 12}

RICOTTA, COOKED HAM, SMOKED AGEROLA PROVOLA, BLACK PEPPER, 100% ITALIAN GUSTAROSSO TOMATOES, EVO, GRATED GRANA AND FRESH BASIL.

9 EURO **SALAME NAPOLETANO** ^{1, 7, 12} **TOP!**

RICOTTA, NEAPOLITAN SALAMI, SMOKED AGEROLA PROVOLA, BLACK PEPPER, 100% ITALIAN GUSTAROSSO TOMATOES, EVO, GRATED GRANA AND FRESH BASIL.

9 EURO **RICOLI** ^{1, 7, 12}

RICOTTA, NEAPOLITAN PORK CRACKLINGS, SMOKED AGEROLA PROVOLA, BLACK PEPPER, 100% ITALIAN GUSTAROSSO TOMATOES, EVO, GRATED GRANA AND FRESH BASIL.



8 EURO **NSERRATA** ^{1, 7, 12}

100% ITALIAN GUSTAROSSO TOMATOES, AGEROLA FIORDILATTE, EVO, GRATED GRANA AND FRESH BASIL. STUFFED MARGHERITA WITH A CRISPY GRATED GRANA CRUST.

THE OURS

FRIED BITES

To make your pizza experience even better, we recommend them as the perfect grand finale, but some prefer to start with them to whet their appetite. How about you? When would you like to begin your deliciously crispy adventure?



8 EURO **I GLADIATORI*** **TOP!** 1, 7, 3, 12

THREE EXTRA-CRISPY POTATO CROQUETTES

- CACIO E PEPE CREAM.
- CARBONARA CREAM WITH GUANCIALE AND BLACK PEPPER.
- CACIO E PEPE WITH CRISPY GUANCIALE.

5 EURO **POLPETTE CROCCANTI** 1, 7, 3, 12

THREE EXTRA-CRISPY BREADED MEATBALLS,
SERVED WITH THREE DIPPING SAUCES.

8 EURO **MONTANARINE E PASTO VIVO** 1, 7, 8, 9

THREE MINI FRIED PIZZAS

- NEAPOLITAN MEAT RAGÙ, SHAVED GRANA AND FRESH BASIL.
- MORTADELLA, RICOTTA, PISTACHIO PESTO, CRUSHED PISTACHIOS AND FRESH BASIL.
- COURGETTE CREAM, COURGETTE CRISPS, SHAVED GRANA AND CHEESE FONDUE.

2 EURO **CROCCHE DI PATATE*** 1, 7, 12

POTATO CROQUETTES, SMOKED AGEROLA PROVOLA,
GRATED GRANA AND BLACK PEPPER.

2.5 EURO **ARANCINO*** 1, 7, 3, 12

RIBE RICE, NEAPOLITAN MEAT RAGÙ, MINCED BEEF, PEAS,
SMOKED AGEROLA PROVOLA, CHEESE,

CELERY, CARROTS AND ONION.

3 EURO **FRITTATA DI BUCATINI*** 1, 7, 12

BUCATINI, BÉCHAMEL SAUCE, MINCED BEEF,
PEAS AND ONION.

7 EURO **TACOS PIZZA** 1, 3, 7, 9

TWO FRIED PIZZA TACOS FILLED WITH
AUBERGINE PARMIGIANA, CHEESE
FONDUE AND FRESH BASIL.

BEVIAMO?

SOFT DRINK

ACQUA NATURALE ELECTA 50 CL _____ 2 EURO

ACQUA FRIZZANTE FERRARELLE 50 CL _____ 2 EURO

COCACOLA IN VETRO 33 CL _____ 3 EURO

COCACOLA ZERO IN VETRO 33 CL _____ 3 EURO

FANTA IN VETRO 33 CL _____ 3 EURO

VINI ROSSI / BIANCHI / BOLLICINE

FALERNO DEL MASSICO MOIO 57 CANTINE MOIO _____ 20 EURO

FIANO DI AVELLINO FEUDI SAN GREGORIO _____ 20 EURO

GRECO DI TUFO FEUDI SAN GREGORIO _____ 20 EURO

OTTOUVE GRAGNANO S. MARTUSCIELLO _____ 20 EURO

DE BERNARD VALDOBBIADENE 7 OMBRE _____ 25 EURO

CA' DEL BOSCO FRANCIACORTA _____ 50 EURO

VINO 0.375 CL

AGLIANICO MASTRO BERARDINO _____ 10 EURO

FALANGHINA MASTRO BERARDINO _____ 10 EURO



MASTRI BIRRAI UMBRI 300 ML



FORZUTA ITALIAN TRIPEL 7,7% **6 EURO**

Does Popeye have spinach? Well, you've got Forzuta instead: a magical potion made with local malts, pure Umbrian water and plenty of fine hops.
Pure energy from the very first sip!



MASTRI BIRRAI UMBRI 300 ML



ARTETECA PARTHENHOP 5% **5 EURO**

A crisp, refreshing lager from Naples, enjoyable down to the very last bubble. Dry enough, cheerful enough.



MASTRI BIRRAI UMBRI 300 ML



CALIFORNIA WEST COAST IPA 6,3% **5 EURO**

An exuberant craft IPA, just like the American hops that give it its bold and distinctive character.

An easy-drinking beer, like a roaring convertible speeding along California's roads: hair in the wind, no worries, just pure fun.



MASTRI BIRRAI UMBRI 300 ML



MONKEY CAPPELLI BLANCHE 5,6% **5.5 EURO**

A craft wheat beer brewed with Senatore Cappelli wheat, grown in our own fields and brought straight to your glass.

A blanche reinterpreted with a strong Umbrian identity: genuine, refined and full of character.



MASTRI BIRRAI UMBRI 300 ML



DORIAN RED EXTRA SPECIAL BITTER 5,8% **5.5 EURO**

“Attractive as a moonlit night in London: scented with morning dew and blooming birch. But when I look in the mirror, I find my true nature: I am, and always will be, a strong bitter at heart.”



STELLA ARTOIS 330 ML 5,2% **4 EURO**

A pale bottom-fermented beer with a fresh, refined flavour, pleasantly bitter with a rich, long-lasting head.



HOFBRAU WEISSE 500 ML 5,10% **5.5 EURO**

A pale top-fermented wheat beer brewed by Hofbräuhaus München. Golden-yellow in colour, with fruity notes and lively carbonation.



HOFBRAU ORIGINAL 500 ML 5,10% **5 EURO**

Its full-bodied, lightly malty flavour and distinctive finish have made it famous around the world.

Delicate malt notes and subtle hop aromas blend harmoniously. Rich and well-rounded, with a refined, pleasantly dry finish.



LEFFE BLONDE 330 ML 6,6% **5 EURO**

Lefte Blonde is Lefte's flagship beer. Its unique recipe is the result of centuries of brewing expertise.

Elegant, smooth and fruity, with a spicy finish and a hint of bitter orange. Its golden colour comes from the use of pale malt.



LEFFE ROUGE 330 ML 6,6% **5 EURO**

Lefte Rouge is an amber double-malt beer with a rich, long-lasting head.

Its intense aroma recalls toasted coffee, candied fruit and damp hay. The flavour is warm and smooth, finishing with delicate herbal notes.



KROMBACHER PILS 330 ML 4,8% **4 EURO**

Pale golden in colour with a slight brilliance, a firm compact head and a pleasant hop aroma.

Its lively carbonation brings fresh, delicate flavours, while the subtle bitterness leads to a refined herbal finish.



KROMBACHER PILS ANALCOLICA 0.0% 330 ML 0,0% **4 EURO**

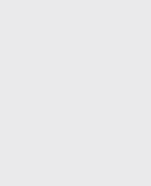
A refreshing German alcohol-free beer with a malty flavour.

Fresh and well-balanced, with delicate hop aromas, gentle malt sweetness, light bitterness, lively carbonation and a smooth mouthfeel.

HOMEMADE

THE DESSERTS

And now it's time to end on a sweet note.
Choose from our homemade desserts.



ABBORACCIO

6 EURO

1,7

HOMEMADE TARTLET WITH NUTELLA FILLING,
SWEET RICOTTA AND CHOCOLATE PRALINES.

BABBAIOLA

6 EURO

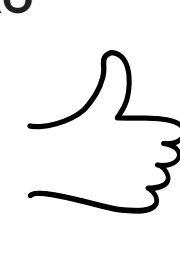
1,7

HOMEMADE LEMON
CREAM TARTLET.

TIRAMISÙ AL BICCHIERE

6 EURO

TOP!



1,3,7

OLIA

6 EURO

3, 6, 7, 8



DARK CHOCOLATE AND ALMOND CAKE.

CANNOLO SCOMPOSTO

6 EURO

1, 3, 5, 6, 7, 8

SWEET SHEEP'S MILK RICOTTA CREAM, CRUMBLLED
CANNOLO SHELL, CANDIED ORANGE ZEST, CHOCOLATE
CHIPS AND CRUSHED PISTACHIOS.

LISTA ALLERGENI

GLUTINE - 1

(cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati)

CROSTACEI E DERIVATI - 2

(marini e d'acqua dolce: gamberi, scampi, granchi e simili)

UOVA - 3

(uova e prodotti che le contengono: maionese, emulsionanti, pasta all'uovo)

PESCE E DERIVATI - 4

(prodotti alimentari in cui è presente il pesce, anche in piccole percentuali)

ARACHIDI E DERIVATI - 5

(creme e condimenti in cui vi sia anche in piccole dosi)

SOIA E DERIVATI - 6

(prodotti derivati come latte di soia, tofu, spaghetti di soia e simili)

LATTE E DERIVATI - 7

(ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie)

FRUTTA A GUSCIO E DERIVATI - 8

(mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, anacardi, pistacchi)

SEDANO E DERIVATI - 9

(sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali)

SENAPE E DERIVATI - 10

(si può trovare nelle salse e nei condimenti, specie nella mostarda)

SEMI DI SESAMO E DERIVATI - 11

(semi interi usati per il pane, farine che lo contengono in minima percentuale)

ANIDRIDE SOLFOROSA E SOLFITI - 12

(anidride solforosa e solfiti in concentrazione superiori a 10 mg/kg o 10 mg/l espressi come SO2 - usati come conservanti, possiamo trovarli in: conserve di prodotti ittici, in cibi sott'aceto, sott'olio e in salamoia, nelle marmellate, nell'aceto, nei funghi secchi e nelle bibite analcoliche e succhi di frutta)

LUPINO E DERIVATI - 13

(presenti in cibi vegan sotto forma di: arrostiti, salamini, farine e similari)

MOLLUSCHI E DERIVATI - 14

(canestrello, cannolicchio, capasanta, cozza, ostrica, patella, vongola, tellina, etc.)

FREE PARKING FOR ONE HOUR.

Please show your parking ticket at the cashier.

COVER CHARGE €2. SERVICE INCLUDED.

Any changes to the menu may result in a price adjustment.



impastovivo.it

THREE LOCATIONS, ONE HEART

Colli Aminei | Vomero | Arenella