



Guide to the best  
200 pizzerias in Campania

**IL MATTINO**

*luca* **brancaccio**

Pizzeria since 1992

*The passion for pizza was born in 1984 when Luca was 8 years old. From his father Vincenzo, Chef de rang on the Achille Lauro ships, the passion for pizza was passed on to him.*

*The Quartieri Spagnoli of Naples is Luca's home where he lives with his mother until the age of 14 and skipping school for him means sneaking into the old pizzerias of Naples where the True Neapolitan Pizza is born. When he goes with his family to the village of Cancellò and Arnone to visit his grandfather Antonio and grandmother Sisinella, he is fascinated by the oven in the door which at 04:00 in the morning comes to life with the preparation of bread, focaccia and pizzas.*

*Then he goes to live in Caserta where with his family he opens, manages and puts into practice all the lessons learned to date.*

*Proud of its origins, it offers you the real Neapolitan pizza in his new pizzeria in the heart of Caserta, next to the Majestic Reggia.*

# Gluten free & dough of the month

Ask the room staff for the available dough

## INTEGRAL € 2,50

Provides the body with the right amount of vitamins, fiber and minerals. An important property of wholemeal pasta concerns the glycemic index: since this is low, the energy of carbohydrates is released gradually in the blood.

## RYE € 2,50

Rye is rich in nutritional properties, B vitamins and fiber. It is also a carbohydrate with a low glycemic index, low calorie intake and high energy value.

## TURMERIC € 2,50

Turmeric has antioxidant, anti-inflammatory effects and plays an important role in the prevention and treatment of various diseases associated with an inflammatory state and an increase in oxidative stress.

## HEMP € 2,50

Hemp seeds have important nutritional properties. First of all, they contain large quantities of vegetable proteins and essential amino acids with high biological value; are a natural source of dietary fiber

## SEN.CAPPELLI € 2,50

In addition to being particularly digestible, it has a slightly lower amount of calories than other grains and has beneficial effects on cholesterol. Highly appreciated for its nutritional properties, it is rich in proteins, lipids, amino acids, B vitamins, vitamin E and mineral salts.

## KAMUT € 2,50

Rich in nutrients and protein, it is known for its antioxidant properties. Considered one of the most complete cereals from the nutritional point of view. It consists mainly of carbohydrates, but also contains a good share of protein, about 40% more than wheat.

## GRANO ARSO € 2,50

Compared to traditional white flour, burnt wheat flour has a higher protein content, a higher ash content (mineral salts), a higher content in semi-fragmented carbohydrates, a lower pH and less water.

## MULTICEREALS € 2,50

A multi-grain pizza unlike the classic pizza, is a product rich in fiber and protein, but has a lower calorie content than the classic dough. The higher the percentage of fiber present, the more it is rich in nutrients

GLUTEN FREE € 3,50

LACTOSE-FREE € 2,50

service € 2,00

## *the special* of the month

### MONTANARA AL SOFFRITTO

With local sautéed meat and buffalo stracciatella (3pz) <sup>1-7</sup>

€ 7,00

### COUNTRY SALAD

Valerian sprouts, PGI datterino tomatoes, Gaeta olives, corn, Cetara tuna fillet and carrots

€ 10,00

## *the waiting* & the whims

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### IL TAGLIERE

Selection of cold cuts of Caserta black pig, Matese sheep cheese  
e neapolitan papaccella, served with hot focaccia, jam and olives <sup>1-7-12</sup>

€ 15,00

### PROSCIUTTO E MOZZARELLA

Roasted ham of Caserta black pig and donut of buffalo mozzarella dop campana,  
served with hot focaccia <sup>7</sup>

€ 9,50

### CROCCHÈ ARTIGIANALI

Avezzano igp potato croquettes <sup>1</sup>

€ 2,00

### PARTENOPEA

Pasta and potato with provola <sup>1-7</sup>

€ 3,00

### FRITTATINA NAPOLETANA

Bucatini di Gragnano igp, béchamel of noble milk of the consortium,  
grated parmesan cheese 20 months, milled with marchigiana igp and provola cheese <sup>1-7-12</sup>

€ 3,00

### ARANCINA

Goio dop rice arancina with tomato ragout San Marzano dop, ground with marchigiana igp, peas,  
grated parmesan dop riserva 20 months and mozzarella cheese <sup>1-7-12</sup>

€ 3,00

### MONTANARA CLASSICA

Pesto of tomatoes of Piennolo dop and grated parmesan dop reserve 20 months and basil (3pz) <sup>1-7</sup>


€ 6,00

### PROVOLA IN CARROZZA

Seasoned provola with breading of cornflakes <sup>7</sup>

€ 3,50

### MONTANARA BOLOGNA

Ricotta cheese di bufala campana, pistachio of Bronte dop, mortadella Bologna bio  zeste di limone (3pz) <sup>1-7-12</sup>

€ 7,00

### 4 TOMATO BRUSCHETTE

€ 6,00

### CHIPS

€ 5,00

## *luca brancaccio* selection

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### LUCA

Provola cheese, cherry tomatoes igp, arugula, speck from Trentino dop,  
Buffalo donut bell dop raw, flakes of grana dop reserve 20 months and olive Petrazzuoli oil <sup>1-7-12</sup>

€ 11,00

### 5 SENSI

Parmesan cheese reserve 20 months, buffalo mozzarella bell dop,  
buffalo ricotta cheese, apricot jam Terraviva, Roman tanned wafer, pecorino romano dop  
and Petrazzuoli oil <sup>1-7</sup>

€ 11,50

### CASARECCIA

Provola cheese, baked potatoes cooked in beech wood, pork sausage from Samnium,  
fondue of grana cheese dop reserve 20 months, Petrazzuoli oil and basil <sup>1-7-12</sup>

€ 10,50

### MANDORLATA

Mozzarella cheese, homemade almond pesto, homemade cooked ham from Samnium,  
cherry tomatoes, yellow Corbara seeds, Petrazzuoli oil and basil <sup>1-7-8-12</sup>

€ 11,50

### FUMÈ

White base with buffalo mozzarella from Campania DOP, San Marzano tomato fillet DOP,  
dehydrated porcini mushrooms cooked in Normandy butter, cured Tomaso black pig lung sausage, cured meats,  
and petals of Parmigiano Reggiano after 18 months, Oro di Caiazzo oil for Luca Brancaccio and basil <sup>1-7-8-12</sup>

€ 14,00

## *luca brancaccio* selection

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### DELIZIOSA

Homemade pistachio pesto of Bronte shelled by hand (beware of the residues of the shells), provola cheese, mortadella Favola, tufts of fuscella ricotta, Petrazzuoli oil and basil <sup>1-7-8</sup>

€ 11,50

### SQUISITA

Homemade cream of Sorrento walnuts shelled by hand (beware of the residue of shells), buffalo mozzarella cheese campana dop, red tomatoes of Vesuvio's Piennolo dop Terraviva, pork sausage paesano del Sannio pointed knife, Petrazzuoli oil and basil <sup>1-7-8-12</sup>

€ 11,50

### NERANO 2.0

Zucchini caviar, milk flowers, semi-dry tomatoes, buffalo stracciata cheese, speck from Trentino dop and mint <sup>1-7</sup>

€ 12,00

## winter selection

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### CARCIOFFOLA

Fior di latte, spiced Avezzano PGI potato mousse, roasted artichoke  
Neapolitan style, Oro di Caiazzo oil for Luca Brancaccio and cascade of parsley <sup>1-7-12</sup>

€ 11,50

### PORCHETTA

Avezzano PGI potato mousse, artisanal Ariccia porchetta,  
provola, Oro di Caiazzo oil for Luca Brancaccio and basil <sup>1-7-12</sup>

€ 10,50

### CAFONA

Friarielli mousse in buffalo cream, knife-pointed Sannio village pig sausage,  
provola, Oro di Caiazzo oil for Luca Brancaccio and basil <sup>1-7-12</sup>

€ 10,50

### PATANEGRA

Fior di latte, potatoes cooked in peanut butter, crust in PDO parmesan, reserved for 20 months,  
Patanegra lard, grated fine truffle and Oro di Caiazzo oil for Luca Brancaccio <sup>1-7-12</sup>

€ 14,00

### TARTUFATA


Fior di latte, fresh Irpinia Il Ghiro black truffle, Matese sheep's milk cheese,  
valerian sprouts, Oro di Caiazzo oil for Luca Brancaccio and basil <sup>1-7</sup>

€ 13,50

## winter selection

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### REALE


Fior di latte, pumpkin cream in artisanal mascarpone, fresh dehydrated porcini mushrooms, red turnip in Normandy butter, valerian sprouts, Cilento cacioricotta  and Oro di Caiazzo oil for Luca Brancaccio 1-7-8-12

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€ 12,50

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### RINFORZATA

Base of fior di latte, curly escarole, Egizio papaccelle , fermented cod with orange, cauliflower mayo, baked black olives pitted by hand (pay attention to any pits), Oro di Caiazzo oil for Luca Brancaccio and Avella PGI hazelnuts 1-7-8-12

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€ 12,50

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### COMPLETA AL CONTRARIO

Roasted San Marzano DOP tomato, fuscella ricotta, cicoli crumble of Sannio village pig, Agerola provola, apple tree smoked pepper and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

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€ 11,00

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### LA RICCIA 3.0

Avezzano curly escarole cream soup, coastal anchovy mousse, provola cheese from Naples, baked black olives, Piennolo del Vesuvio dop cherry tomato jam, San Rossore pine nuts, crunchy capers and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

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€ 11,50

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# *His majesty* the tomato

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## PIENNOLO

Red tomato dop Terraviva, buffalo mozzarella cheese campana dop, mature leaf of organic goat with walnut leaves, Petrazzuoli oil and basil <sup>1-7</sup>

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€ 10,50

## SCARPARIELLO

Tomato fillet with basil La Torrente, wafer of conciato romano and pecorino romano dop, crust crust of grated parmesan dop reserve 20 months in crust, spicy oil, red garlic of Nubia, filaments of sweet chili, Petrazzuoli oil and basil <sup>1-7</sup>

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€ 10,00

## CETARESE

Mozzarella cheese, double yellow and red cherry tomatoes of Piennolo of Vesuvio dop, oregano of Matese, black olives baked stoned by hand (beware of pits), anchovies of Cetara, capers of Pantelleria, Petrazzuoli oil and basil <sup>1-4-7</sup>

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€ 11,00

## MIRACOLO

Tomato "The miracle of San Gennaro", mozzarella cheese of bufala campana dop, Petrazzuoli oil and basil <sup>1-7</sup>

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€ 10,50



## *classical* pizzas

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### MARINARA

San Marzano dop tomato, oregano of Matese, red garlic of Nubia,  
Petrazzuoli oil and basil<sub>1</sub>

€ 5,50

### NAPOLETANA

Tomato San Marzano dop, oregano of Matese, red garlic of Nubia, anchovies of Cetara,  
capers of Pantelleria, cherry tomatoes, black olives baked pitted by hand (attention to any stones)  
Petrazzuoli oil and basil<sub>1-4</sub>

€ 6,50

### MARGHERITA

Tomato San Marzano dop, mozzarella cheese, Petrazzuoli oil and basil<sub>1-7</sub>

€ 6,50

### DIAVOLA 3.0

Bianca with Fior di Latte Naples, Calabrian Spianata PGI, Calabrian nduglia from Spilinga PDO,  
Baked black olives, Fontana Lupo Petrazzuoli extra virgin olive oil and basil<sub>1</sub>

€ 9,00

### CAPRICCIOSA

Tomato San Marzano dop, mozzarella cheese, homemade ham,  
mushrooms, artichokes of Pertosa, homemade salami, black olives baked  
Stoned by hand (attention to any hazelnuts), Petrazzuoli oil and basil<sub>1</sub>

€ 11,00

### PARMIGIANA MIA

Tomato San Marzano dop roasted, tomatoes seeds dry, eggplant parmigiana,  
mozzarella cheese, grated grain reserve 20 months in cooking, Petrazzuoli oil and basil<sub>1-3-7-12</sub>

€ 10,50

## *multiple cooking* pizzas

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### PA' REGIN A GAETA

Double cooked pizza (380° wood oven - 300° electric oven):  
San Marzano tomato with real octopus cooked at low temperature, fior di latte from Naples,  
Cilento cacioricotta and basil, Oro di Caiazzo oil for Luca Brancaccio and cascade of parsley<sup>1-7-12</sup>

€ 15,00

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### PA' REGIN

Double cooked pizza (380° wood oven - 300° electric oven):  
San Marzano DOP tomatoes roasted in Normandy butter and fermented in lemon leaf, cooked ham  
of Sannio village pig, fior di latte from Naples, petals of DOP parmesan reserved for 20 months,  
basil and provola from Naples<sup>1-7-12</sup>

€ 13,00

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### PIZZAIOLA

Pizza in 4 cooking modes (fried 180° - wood oven 380° - electric oven 300° - smoking 30°)  
San Marzano DOP tomatoes roasted in Normandy butter and fermented in lemon leaf,  
provola from Naples, crumbled Leopoldo tarallo, apple tree smoked pepper,  
Oro di Caiazzo oil for Luca Brancaccio and basil<sup>1-7-12</sup>

€ 10,50

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### GIUSY 3.0

Pizza in 4 cooking modes (fried 180° - wood oven 380° - electric oven 300° - smoking 30°)  
Four varieties of DOP cherry tomato consistency, Nubia red garlic,  
oregano from Matese, buffalo mozzarella from Campania DOP, Oro di Caiazzo oil for Luca Brancaccio and basil<sup>1-7</sup>

€ 13,00

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### GENOVESE DI MAMMÀ

SMOKED 30° - FRIED 180° - BAKED 400° - ELECTRIC OVEN  
Mammà's Genovese: Onion and veal ragout, 1st cut, cooked at low temperature.  
At the exit Cilento cacioricotta, Leopoldo tarallo,  
Oro di Caiazzo oil for Luca Brancaccio and basil<sup>1-7-8-12</sup>

€ 14,00

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## *fried &* **stuffed**

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### **FRITTA COMPLETA**

Ricotta cheese of bufala, provola cheese, black pepper, pink pork buns 1-7-12

€ 11,00

### **FRITTA NAPOLI**

Ricotta cheese of bufala, mozzarella cheese, artisan Napoli salami and black pepper 1-7-12

€ 11,00

### **RIPIENO NAPOLI**

Mozzarella cheese, buffalo ricotta cheese, artisanal Napoli salami and black pepper 1-7-12

€ 11,00

# the desserts

<b>SWEETS</b>	<b>6,00</b>
<b>TIRAMISÙ OF LUCA</b>	<b>6,00</b>
<b>GLUTEN FREE SWEETS</b>	<b>6,00</b>



slowfood presidia to be safeguarded



Arancina di riso Goio  
Grana riserva 20 mesi  
Mozzarella di bufala campana  
Prosciutto crudo di Parma  
Pecorino romano

Pistacchio di Bronte  
Provolone Del Monaco  
Pomodori Piennolo del Vesuvio Terraviva  
Pomodorini datterino Siciliano  
Olio EVO Ciarletti



Patate di Avezzano  
Macinato di marchigiana  
Bucatini di Gagnano  
Schiacciata calabra

Pomodorino datterino  
Papaccella napoletana  
Burrata d'Andria



Olive nere Granata  
Macelleria Francesco Madonna  
Olio EVO Petrazzuoli  
Latteria Sorrentina

Chips di peperone crusco I Segreti di Diano  
Pomodorini di collina Quisisana  
Pomodorini ciliegini Carbone



San Marzano dop  
Mortadella Bologna  
Olio EVO Principe Pignatelli

Pomodoro secchi Agriblea  
Olio EVO Principe Pignatelli

**SUBSTANCES OR PRODUCTS CAUSING 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 maltodextrin (1) - barley-based glucose syrups - cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products, except: fish jelly used as a support for vitamin or carotenoid preparations; gelatin or fish glue used as a clarifier in beer and wine.
5. Peanuts and peanut products.
6. Soya and soya products, except: refined soya oil and fat - natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, natural soya-based tocopherol - vegetable oils derived from phytosterols and phytosterols esters based on soy - vegetable stanol ester produced from vegetable oil sterols based on soy.
7. Milk and milk-based products (including lactose), except: whey for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin - lactol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*) and their products, except for nuts used in the manufacture of alcoholic distillates, including agricultural ethyl alcohol
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO<sub>2</sub> to be calculated for products as proposed ready for consumption reconstituted in accordance with the manufacturers' instructions.
13. Lupins and products based on lupins.
14. Molluscs and mollusc products.

# our partner



il buon pomodoro italiano



Oro di Caiazzo®

Frantoio Oleario Marco Mondrone



NOLANO





## soft drinks

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<b>COCA ZERO</b> 33 cl	3,00
<b>COCA VETRO</b> 33 cl	3,00
<b>FANTA VETRO</b> 33 cl	3,00
<b>ACQUA FERRARELLE</b> 75 cl / <b>ACQUA NATIA</b> 75 cl	2,50
<b>APEROL SPRITZ</b>	8,50



## red wines

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<b>LAPILLI</b> Falerno di Primitivo Azienda Collefasani doc (Del Massico)	 	7	24
<b>TAURASI</b> Bosco Faiano docg		7	40
<b>GUAGLIONE</b> Aglianico Irpinia		7	17
<b>CAMPOSCURO</b> Aglianico Beneventano igt		6	14
<b>CASAVECCHIA</b> Terre del Volturno igt		7	19
<b>PALLAGRELLO NERO SAGLIOCCO</b> Terre del Volturno igt		7	19





## white wines

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<b>CAMPOROSA</b> rosato beneventano igt	 	6	14
<b>CAMPOCHIARO</b> falanghina beneventana igt		6	14
<b>FALANGHINA FRIZZANTE</b> Falanghina IGP Trelleca			16
<b>PALLAGRELLO BIANCO</b> Terre del Volturno igt		7	19

## sparkling wines

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<b>COLLALTO</b>	<b>LA CUVÉE</b> spumante extra dry		25
	<b>SILKY</b> prosecco doc Treviso extra dry		25
	<b>SAN SALVATORE</b> Conegliano Valdobbiadene prosecco superiore docg Brut		30
	<b>ISABELLA</b> Rive di Collalto prosecco superiore docg brut millesimato		35
	<b>VEUVE CLICQUOT</b> champagne aoc brut cuvée saint pétersbourg		80
	<b>MOËT &amp; CHANDON 'IMPERIAL'</b> champagne doc brut		70

## beers

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<b>bottled</b>	TENNENT'S SUPER 33 cl 9°	4,50
	LANDBIER ORIGINAL DUNKEL 50 cl 5,3°	7,00
	RIEGELE KELLERBIER 50 cl 5,3°	7,00
	SPITFIRE 33 cl 9°	5,00
	IPA LIBERIS 2+3 RIEGELE 33 cl ANALCOLICA	6,00
	IGEA CHIARA SENZA GLUTINE 33cl 6°	6,00
	DUCATO A.F.O. AMERICAN AMBER ALE 5,4° 33cl	6,00
	DUCATO MACHETE DOUBLE IPA 7,6° 33cl	6,00
	LABI LA ROSSA 6,5° 75 cl	15,00
	LABI LA DORATA 7° 75 cl	15,00
	LUCA BRANCACCIO ITALIAN PILS 5,3° 33cl	6,00
	N°ARTIGIANA ORO 4,8° 33cl	5,00
	N°ARTIGIANA ROSSA 5,0° 33cl	5,00
	N°ARTIGIANA AMBRATA 5,8° 33cl	6,00
N°ARTIGIANA DOPPIO MALTO 7,0° 33cl	6,00	
N°ARTIGIANA SENZA GLUTINE 4,8° 33cl	6,00	
<b>on tap</b>	WARSTEINER CHIARA 30 cl 4,8°	5,00
	PATER LINUS BIONDA DOPPIO MALTO 25 cl 6,5°	5,50
	OBERBRAU ROSSA DOPPIO MALTO 25 cl 6,5°	5,50
	KONIG LUDWIG WEISSEBIER 30 cl 5,5°	6,00

## digestives

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LIMONCELLO	4,00	
MELONCELLO	4,00	
AMARO DEL CAPO	4,00	
AMARO CAMATTI	6,00	
JERGERMEISTER	4,00	
LIQUIRIZIA	4,00	
JEFFERSON	6,00	
CAFFÈ ESPRESSO	1,50	
<b>Bonollo</b>	OF AMARONE BIANCA	5,00
	GRAPPA OF AMARONE BARRIQUE\	5,00
	OF DORANGE BONOLLO	5,00
	Barrique ed infusi di scorza d'arancia	
	OF AMARO BONOLLO	5,00
	RISERVA CUVÈE BONOLLO	6,00
OF GRAPPA MIRTILLO SELVATICO BONOLLO	5,00	

## *multi-cooked* pizzas

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### PA' REGIN

Double cooking pizza (wood oven 380° - electric oven 300°):

San Marzano dop tomato roasted in Normandy butter and fermented in lemon leaf, cooked ham small village pork from Sannio, fior di latte from Naples, flakes of parmesan dop reserve 20 months and basil and provola from Naples <sup>1-7-12</sup>

€ 12,50

### PIZZAIOLA

Pizza in 4 firings (fried 180° - wood oven 380° - electric oven 300° - smoked 30°)

San Marzano dop tomato roasted in Normandy butter and fermented in lemon leaf, provola di Napoli, crumbled tarallo di Leopoldo, smoked apple pepper <sup>1-7-12</sup>

€ 10,00

### GIUSY 3.0

Pizza in 4 firings (fried 180° - wood oven 380° - electric oven 300° - smoked 30°)

Four varieties of PDO tomato texture, Nubia red garlic, Matese oregano, PDO buffalo mozzarella, Petrazzuoli extra virgin olive oil and basil <sup>1-7</sup>

€ 12,50