THE MENU

PIZZA & APERITIVI Journal

VOLUME 1

A TRIP TO ITALY



PIZZA E APERITIVI

PART MENU. PART MAGAZINE.
MADE TO ORDER FROM AND READ BETWEEN COURSES

MORE THAN A MENU



A new way to discover Anto one page and one plate at a time

Il MENÙ was created to give you something to read, discover and talk about between one course and the next.

Inside, you will find our menu, naturally. But also the places and ingredients behind it, plus a few stories, suggestions and Italian curiosities we thought were worth sharing.

This first volume begins where every Anto story begins: with Antonio.

It follows him back to Italy, from his hometown of Pignola to the producers and places that continue to shape his cooking. It introduces the thinking behind our new menu and the ingredients chosen for it, while exploring one of Italy's most cherished rituals: the aperitivo.

Order from it, read it between courses and leave a little room for something unexpected.

Welcome to the first round.

A journey through Italy

Antonio returns to where it all began, meeting the people and rediscovering the places behind the new Anto – Pizza e Aperitivi MENÙ.

We don't know how many of you will read this short piece. We don't know how many of you are Italian, have visited Italy, or dream of coming here.

But there's something we'd like to share.

A trip to Italy often comes with a familiar itinerary: a fast-paced tour taking in Venice, Lake Como, Florence, Naples and Positano in ten days, perhaps even Noto, if there's time. Or a slower stay in one region, exploring from a campsite by electric bike.

And then there's another way to travel: the Italian way. A close-up view.

Look beyond Italy's best-known cities and you'll find a country woven together by small towns, roads, piazzas and relationships. A network of places, each with something of its own to tell.

Rome and Milan are part of our story, but Italy doesn't live only in its great cities.

Many of its finest products and traditions come from elsewhere: small towns, often with fewer than five thousand inhabitants.

Places where knowledge is passed from one generation to the next, and where the work still bears the name and the face of the person behind it.

We are a people shaped by farmers and fishermen. Modern life drew many of us towards the cities, sometimes loosening our connection to the land and the sea. But slow down, look closer, and that connection is still there, in the gestures, the ingredients and the people who continue to care for them.

Perhaps this is the Italian way of travelling: looking beyond what is famous and seeking out what is close, particular and easily missed.

Rural Italy is rich with quiet excellence: women and men carrying stories and skills you won't find in a guidebook, but will remember once you've met them.



At the beginning of September, we followed Antonio on one such journey.

We went to **Pignola**, the town where he was born, where he met old friends and family. We visited the producers who make our work possible every day.

The tomatoes, mozzarella and provola you've tasted, or will taste, all come from somewhere specific. We can tell you exactly whose hands made them.

And we don't want to leave the story on the page.

Over the coming months, we'll release a series of short documentaries filmed during those days.

This is our Journey Through Italy: a path through places, people and flavours.

Before Anto is a restaurant or a pizzeria, it is a keeper of knowledge and culture.

And to understand what we bring to the table, this is where we have to begin.





APERITIVI



In Italy, aperitivo is the moment when the day slows down and the evening begins.
A drink, something small to eat and no reason to rush.

It is this ritual of conversation, sharing and anticipation that inspired Anto – Pizza e Aperitivi.
Start with a classic, discover something new and let dinner follow.

ANTO
PIZZA E APERITIVI

APERITIVI



Classico in anfora

Widges Gin, Mancino Vermouth Rosso, Rinomato Bitter Scuro, Rinomato Americano Bianco, Amaro Lucano, Mancino Vermouth Chinato

25$

best with **Bufala in 4** pag 31



Negroni sour

Nardini Aqua di Cedro, Bitter's Blend, Ratafia Rossi la rossa, Lemon

25$

best with **Piccante** pag 25



Pineapple pizza negroni

Bianco Negroni style, Big Kahuna Pineapple Gin, ham & tomato bitters, Mancino Vermouth Bianco, freeze-dried mozzarella

25$

best with **Parma** pag 25



House of Negroni

(200ml, serves 2) – To Enjoy Anywhere

28$

best with **Rustica** pag 24



Brancato

Red Wine & Percoche

25$

best with **Rocco** pag 19



Dry martini 2024

Four Pillars Olive Leaf Gin, Mancino Vermouth Secco, Olive Bitter Truth

25$

best with **Marea** pag 21



Bianco

Bitter Bianco, Rinomato Americano Bianco, Mancino Vermouth Secco, Mandorla

25$

best with **Bottarga alla scapece** pag 28



Hugo on tap

Mint, Citrus, Elderflower, Bubbles

20$

best with **Focaccia barese** pag 19

APERITIVI



Puccini

By Sei Bellissimi

Mandarin, Yuzu, Moscato

25$

best with **Tonno & Cipolla** pag 28



Bellini

By Sei Bellissimi

Peach, Moscato

25$

best with **Mortazza** pag 25



Rossini

By Sei Bellissimi

Strawberry, Moscato

25$

best with **Casereccia** pag 20



Zia Teresa

Yellow Tomato Bloody Mary

25$

best with **Fornaia** pag 19

In Italy, aperitivo is more than a drink before lunch or dinner.

It is a moment suspended: a table, something small to eat and enough time for one conversation to become another.

The Spritz is one of its most recognisable expressions. Its story began in northern Italy, where Austrian soldiers would "spritzen" local wine with a splash of water.

Over time, that simple serve evolved through Italian bitters, sparkling wine and soda into the bright, refreshing drink now found on tables across the country.

From the unmistakable Aperol Spritz to our own interpretations, each version follows the same uncomplicated rule: something bitter, something sparkling and no reason to rush.

Choose yours, order something to share and let dinner begin when it begins.

Aperol spritz

(made the proper way)

Prosecco, Aperol, Soda water

18$

best with **Margherita** pag 24

Strawberry Americano

Mancino Vermouth Rosso, Rinomato Bitter Scuro, RossiNo

25$

best with **Lucana ritrovata** pag 29

Rinomato Spritz

Just a Spritz with Rinomato L' Aperitivo Deciso

22$

best with **Parmigiana** pag 24

Sbagliatissimo

Limoncello, Mancino Vermouth Bianco, Prosecco

25$

best with **Armazzo** pag 27

APERITIVI

Espresso martini affogato

Vodka, Coffee liqueur, Coffee, Ice cream

25$

best with **Bosco** pag 25

Rose'

Mancino Vermouth Sakura, Rosé Wine, Stollen Gin, Campari

25$

best with **Regina margherita** pag 24

SEMPRE LUCIDO

Alcohol free Aperitivi

Nogroni

Alcohol free negroni

20$

best with **4 pepi** pag 30

Bellino | Rossino | Puccino

By Sei Bellissimi

20$

best with **Prosciutto & funghi** pag 25

Lucano Zero

Amaro Lucano zero & Soda

20$

best with **Origini** pag 29

Gin & Tonico

Non-Alcoholic Gin, Brillante Tonic

20$

best with **Funghi** pag 19

Spritz Gym

Wilfred Aperitivo, Cedrata, Oddbird Spumante

20$

best with **Marinara arrostita** pag 23

Peroni zero

Alcohol free beer

18$

best with **Salsiccia & friarielli** pag 24

STARTERS



In Italy, the table rarely begins with the main event. It begins with something to share, pass around and reach for while deciding what comes next.

Our starters, or Fuori Pizza, bring together fried favourites, bruschette and generous Italian flavours. Order a few for the table. Sharing is recommended, not compulsory.

STARTERS

Grana padano balls

vegetarian

SERVED WITH TOMATO JAM
(6 PCS)

Allergens: dairy, eggs, gluten

24$

Crocche'

MASH POTATOES, PECORINO CHEESE, SALAMI

Allergens: dairy, eggs, gluten

18$

Frittatina carbonara

CRISPY FRIED PASTA WITH PECORINO ROMANO, EGG, GUANCIALE AND BLACK PEPPER (1 PC)

Allergens: dairy, eggs, gluten

25$

Fiori di zucca ripieni

ZUCCHINI FLOWERS FILLED WITH RICOTTA & ANCHOVIES, SERVED WITH BROAD BEAN CREAM & PEPERONE CRUSCO POWDER

Allergens: dairy, fish, gluten

22$

Insalata mista

vegetarian & vegan option

MIXED LEAF SALAD, ANCHOVIES, ARTICHOKES, CROUTONS, TAGGIASCHE OLIVES, FETA CHEESE

Allergens: fish, gluten, dairy

18$

Burrata

vegetarian

SERVED WITH 3 VARIETIES OF TOMATOES AND PESTO PEARLS

Allergens: dairy, nuts

28$

Classic

BRUSCHETTA

vegetarian

ROASTED CHERRY TOMATOES,
GARLIC OLIVE OIL, BASIL

Allergens: gluten

14$

Crudo

BRUSCHETTA

STRACCIATELLA CHEESE, PARMA HAM,
ARTICHOKES

Allergens: gluten, dairy, sulphites

16$

Confit

BRUSCHETTA

BRIE CHEESE, TOMATOES CONFIT,
BALSAMIC GLAZE, CRISPY PARMA HAM

Allergens: gluten, dairy, sulphites

16$

Cetara 2.0

BRUSCHETTA

HERB INFUSED RICOTTA, CETARA
ANCHOVIES, CRISPY ZUCCHINI, LEMON
ZEST

Allergens: dairy, fish, gluten

16$

Nordica

BRUSCHETTA

SMOKED SALMON, CREAMY TZATZIKI,
FRESH CHIVES AND ORANGE ZEST

Allergens: dairy, fish, gluten

17$

Meatballs

SERVED WITH RANCH SAUCE, YELLOW
TOMATOES COULIS, GRANA PADANO
CHEESE

Allergens: dairy, eggs, gluten

22$

Tartare burger

MINI BURGER BUN, BEEF TARTARE,
CRUSCO PEPPER MAYONNAISE,
TRUFFLE PESTO AND MIXED BABY LEAVES

Allergens: eggs, gluten, dairy, nuts

25$

Cold cuts

COPPA HAM & CHEESE SELECTION (TOMA
CHEESE - PECORINO DI MOLITERNO)

Allergens: dairy, sulphites

28$

Formula aperitivo

Five Italian bites, paired with your choice of wine & Spritz

Coppa & Formaggi
A selection of Italian coppa and cheeses

Focaccia barese
Traditional focaccia with tomatoes, warm

Taralli
Crisp, savoury baked rings from Puglia

Olive taggiasche
Small Ligurian olives with a fruity flavour

Frittelle a fantasia
A changing selection of freshly fried bites

Glass of
Sparkling wine
White wine
Red wine

(To choose)

Spritz
Aperol Spritz
Hugo on Tap
Rinomato Spritz

(To choose)

50$ x person min 2 people

PIZZE IN TEGLIA



Baked in trays, pizza in teglia is defined by its crisp base and light, airy interior.
At Anto, it becomes the perfect starting point: made for sharing, easy to pair with an aperitivo and very difficult to stop at just one piece.

PIZZE IN TEGLIA

Rocco

vegetarian

FIOR DI LATTE CHEESE, POTATO CHIPS, ROSEMARY

Allergens: gluten, dairy

25$

best with **Brancato** pag 10

Focaccia Barese

vegan

CHERRY TOMATOES

Allergens: gluten

22$

best with **Hugo on tap** pag 10

Fornaia

vegetarian

TOMATO SAUCE, PECORINO CHEESE, BLACK PEPPER, OREGANO

Allergens: gluten, dairy

23$

best with **Zia Teresa** pag 11

Funghi

vegetarian

TOMATO SAUCE, FIOR DI LATTE CHEESE, MIXED MUSHROOMS, PARSLEY

Allergens: gluten, dairy

26$

best with **Gin & tonico** pag 13



Casereccia

TOMATO SAUCE, SMOKED PROVOLA CHEESE, SALAMI, ROASTED BELL PEPPERS, PARSLEY

Allergens: dairy, sulphites, gluten **26$**

best with **Rossini** pag 11

New to the menu, Casereccia brings the flavours of a traditional Italian table to our pizza in teglia. Tomato sauce, smoked provola, salami and roasted peppers, finished with fresh parsley.



Marea

FIOR DI LATTE CHEESE, STRACCIATELLA CHEESE, TUNA, SALICORNIA (SEA ASPARAGUS), LIME ZEST

Allergens: gluten, dairy, fish **28$**

best with **Dry martini 2024** pag 10

A new taste of the Italian coast. Marea combines fior di latte and stracciatella with tuna and salicornia, while lime zest adds a bright, fresh finish to every slice.

LE CLASSICHE



The pizzas everyone knows, made the way Antonio believes they should be.
Familiar names, carefully selected Italian ingredients and a dough given all the time it needs.
From Margherita to Salsiccia & Friarielli, these are the classics for a reason,
although choosing a favourite may still take a few visits.

LE CLASSICHE

Speciale Casa Marrazzo

At Casa Marrazzo, preserving tomatoes also means preserving a territory, its seasons and the knowledge of the people who work with them.

In **Pagani,** we visited the family and saw how their tomatoes are selected and transformed without losing what made them special.



Marinara arrostita

vegan

TOMATO SAUCE, ROASTED RED AND YELLOW CHERRY TOMATOES, OREGANO, GARLIC OIL

Allergens: gluten

26$

best with **Spritz gym** pag 13

The story of Casa Marrazzo began in the early twentieth century, when Pasquale Marrazzo founded a farming business to grow, transform and distribute the produce of his native land. In **1934**, the family moved into fruit and vegetable preservation, beginning a story that has now continued for generations.

Later, his son Carmine chose a direction that went against the industrial logic of the time. While food production was becoming faster and increasingly standardised, he placed craftsmanship, natural flavour and respect for the raw ingredient at the centre of the business.

During our visit, we saw a company capable of evolving without allowing volume to dictate quality. **For the Marrazzo family, increasing production can never mean taking shortcuts.** If preserving authenticity requires more time, more care and more human work, that is the compromise they refuse to make.

Their tomatoes give the Marinara Arrostita its identity. Red and yellow cherry tomatoes are roasted to deepen their natural sweetness, then combined with tomato sauce, oregano and garlic oil.

Rustica

TOMATO SAUCE, SMOKED PROVOLA CHEESE, SAUSAGE, ROSEMARY, RADICCHIO

Allergens: dairy, gluten

38$

best with **House of Negroni** pag 9

Margherita

vegetarian

TOMATO SAUCE, FIORDILATTE CHEESE, BASIL

Allergens: gluten, dairy

28$

best with **Aperol spritz** pag 12

Regina Margherita

vegetarian

TOMATO SAUCE, BUFFALO MOZZARELLA, PARMESAN CHEESE, OREGANO, BLACK PEPPER

Allergens: gluten, dairy

30$

best with **Rose'** pag 13

Parmigiana

vegetarian

GRANA PADANO FOUDE, EGGPLANT COOKED IN TOMATO SAUCE, SMOKED SALTED RICOTTA AND BASIL

Allergens: gluten, dairy

36$

best with **Rinomato spritz** pag 12

Salsiccia & friarielli

TOMATO SAUCE, FIORDILATTE CHEESE, SAUSAGE, FRIARIELLI, CHILLI FLAKES

Allergens: gluten, dairy

38$

best with **Peroni zero** pag 13

LE CLASSICHE

Bosco

FIORDILATTE CHEESE, PROVOLA AFFUMICATA, PORCINI MUSHROOM, COPPA, TRUFFLE PASTE

Allergens: gluten, dairy

38$

best with **Espresso martini affogato** pag 13

Capricciosa

TOMATO SAUCE, FIORDILATTE CHEESE, COOKED HAM, MUSHROOMS, GRILLED ARTICHOKES, TAGGIASCHE OLIVES

Allergens: gluten, dairy

38$

best with **Aperol spritz** pag 12

Mortazza

FIORDILATTE CHEESE, BUFFALO MOZZARELLA, MORTADELLA, STRACCIATELLA CHEESE, PISTACHIO, LEMON ZEST

Allergens: gluten, dairy, nuts

36$

best with **Bellini** pag 11

Prosciutto & funghi

TOMATO SAUCE, FIORDILATTE CHEESE, COOKED HAM, MUSHROOMS, OLIVE'S POWDER, BASIL

Allergens: gluten, dairy

36$

best with **Bellino Rossino Puccino** pag 13

Piccante

TOMATO SAUCE, FIORDILATTE CHEESE, SPICY SALAMI, CHILLI OIL, OREGANO

Allergens: gluten, dairy

36$

best with **Negroni sour** pag 9

Parma

TOMATO SAUCE, FIORDILATTE CHEESE, PARMA HAM, STRACCIATELLA CHEESE, SUNDRIED TOMATOES, BASIL

Allergens: gluten, dairy

38$

best with **Pineapple pizza negroni** pag 9

LE ANTONIO



This is where Antonio gets personal.

Le Antonio are his signature pizzas: recipes shaped by memories, travels and ingredients he simply wanted to see together. Rooted in Italian tradition but never limited by it, each one tells a different part of his story, in the tastiest possible language.

Speciale Armatore

In Cetara, anchovies are more than an ingredient. They are part of the town's identity, shaped by the sea and preserved through skills passed down from one generation to the next.



Armazzo

FIORDILATTE CHEESE, SAN MARZANO TOMATOES, PEELED YELLOW TOMATOES, ANCHOVIES, PESTO PEARLS

Allergens: gluten, fish, dairy, nuts

38$

best with **Sbagliatissimo** pag 12

We visited Armatore to see how those traditions are still practised today.

Cetara is a small fishing village on the Amalfi Coast with a long history of catching and preserving anchovies. At Armatore, that history is not treated as something to display behind glass. It remains a daily practice.

During our visit, we followed the anchovies through the company. **They are carefully selected and cleaned by hand by women from Cetara**, then prepared for salting, maturation or preservation in oil. It is precise work, guided by time rather than speed.

That same ingredient is at the heart of Armazzo, Antonio's collaboration with two Campanian producers: Armatore and Casa Marrazzo. Armatore brings the depth and natural salinity of Cetara anchovies; Casa Marrazzo provides red San Marzano tomatoes and peeled yellow tomatoes. Fior di latte and pesto pearls bring the elements together.

A pizza created in Singapore, but built through real relationships with the people and places behind its ingredients.

A meeting between land and sea. Courgettes are presented as a smooth cream and in crisp slices, while tuna bottarga adds depth and salinity. Fior di latte and toasted almonds bring softness and texture to every bite.

Antonio's contemporary take on the timeless pairing of tuna and onion. Slowly cooked Japanese tuna meets the sweetness of Alife onion, with shishito pepper, seaweed and sesame adding freshness, gentle spice and an unexpected Eastern accent.





Bottarga alla scapece

FIORDILATTE CHEESE, ZUCCHINI CREAM, CRISPY ZUCCHINI, TUNA BOTTARGA (TUNA ROE), TOASTED SLICED ALMONDS

Allergens: gluten, fish, dairy, nuts

38$

best with **Bianco** pag 10

Tonno & cipolla

FIORDILATTE, ALIFE ONION PURÉE', LOW-TEMPERATURE COOKED JAPANESE TUNA, SHISHITO PEPPER CREAM, SEAWEED AND SESAME

Allergens: dairy, gluten, fish, sesame

42$

best with **Puccini** pag 11

LE ANTONIO

A pizza rooted in Antonio's southern Italian heritage. Friarielli, sausage and Pecorino di Moliterno deliver familiar, generous flavours, lifted by the crisp intensity of peperone crusco and a fresh touch of lemon zest.

A return to Basilicata through the ingredients and flavours of Antonio's memory. Fava bean cream, escarole, artichokes and sweet Alife onion meet smoked pancetta and peperone crusco in a pizza that feels both rediscovered and deeply familiar.





Origini

FRIARIELLI CREAM, SAUSAGE, CRUSCO PEPPER, PECORINO CHEESE DI MOLITERNO, LEMON ZEST

Allergens: dairy, gluten

38$

best with **Lucano zero** pag 13

Lucana ritrovata

FIORDILATTE CHEESE, FAVA BEANS CREAM, ESCAROLE, ARTICHOKES, ALIFE ONION PURÉE, SMOKED PANCETTA, CRUSCO PEPPER FLAKES

vegetarian & vegan option

Allergens: dairy, gluten

38$

best with **Strawberry americano** pag 12



4 pepi

vegetarian

SMOKED PROVOLA CHEESE, TOMATOES CONFIT SAUCE, 4 PEPPERS: BLACK (MALAYSIA), WHITE (INDONESIA), GREEN (INDIA), PINK (BRAZIL), FINISHED WITH BASIL OIL AND ELDERFLOWER

Allergens: dairy, gluten

36$

best with **Nogroni**

pag 13

New to the menu, 4 Pepi is Antonio's reinterpretation of the classic provola e pepe. Four different expressions of pepper bring new layers of aroma, warmth and intensity to this much-loved combination.



Bufala in 4 (4 cheeses)

vegetarian

HERB INFUSED BUFFALO MILK RICOTTA, BUFFALO MILK TOMA, SMOKED AGED BUFFALO RICOTTA, BUFFALO MOZZARELLA BRAID, NEGRONI SOAKED RAISINS

Allergens: gluten, dairy, sulphites

38$

best with **Classico in anfora** pag 9

Also new to the menu, Bufala in 4 celebrates buffalo cheese through four different expressions and textures. Creamy, delicate and unexpectedly balanced, it turns one iconic Italian ingredient into the protagonist of the entire pizza.

Meet the Bufala

Buffaloes are calm, powerful animals with their own rhythms, needs and personalities. At **Caseificio Barlotti** in Paestum, we met them where the process truly begins: not in the dairy, but on the farm.

The Barlotti family raises its own herd and uses only its fresh, whole buffalo milk. During our visit, we saw the animals, the milking room and the dairy, learning how their care, feeding and environment directly influence the quality of every product.

Buffalo milk is naturally richer in fat and protein than cow's milk, giving its mozzarella a softer texture, greater juiciness and a fuller, slightly tangy flavour. Cow's milk, known in Italian as latte vaccino, produces fior di latte: firmer, more delicate and particularly suited to baking.

The technique may be similar, but the animal changes everything. To understand mozzarella di bufala, you have to begin with the bufala herself.





DOLCI



In Italy, saying you have no room for dessert is rarely considered a final answer.
From Tiramisù to our Sgroppino, this is the last part of the menu, but not necessarily the end of the evening. Add a coffee, an ammazzacaffè or one final drink. Il conto can wait.

Speciale Sgroppino

The Sgroppino has never been very interested in choosing a category.

It is part cocktail, part dessert and part palate cleanser: traditionally served when an Italian meal needs a fresh pause or one final flourish.



Sgroppino

LEMON SORBET, FIORDILATTE ICE CREAM, PROSECCO, LIMONCELLO

Allergens: dairy, sulphites

20$

The Sgroppino **originated in Veneto** and can be traced back to the lavish banquets of sixteenth-century Venice, when ice was a rare luxury reserved for the wealthiest households.

Its name is linked to the Venetian word "sgropìn", meaning to loosen or untie a small knot; an appropriate description for something traditionally served to refresh the palate and lighten the feeling of a generous meal.

The classic version combines lemon sorbet, Prosecco and a spirit. Whisked together until smooth and lightly frothy, it sits somewhere between something to drink and something to eat.

At Anto, the Sgroppino becomes a proper dolce. Lemon sorbet provides its bright, citrus character, while fior di latte ice cream makes the texture richer and creamier. Prosecco brings freshness and bubbles, and limoncello replaces the traditional spirit with a distinctly southern Italian note.

Served in a coupe and finished with lemon zest, it becomes unmistakably Anto: familiar, playful and made for lingering at the table a little longer.

A familiar Italian dessert that needs very little introduction. Smooth, delicate and covered with a glossy layer of caramel, our budino is made for those who believe the simplest ending is often the best one.

The classic Italian panna cotta meets the floral and delicately spiced character of Mancino Sakura Vermouth. A forest berry compote adds freshness and acidity, balancing its soft, creamy texture.





Budino al caramello

SILKY CARAMEL PUDDING WITH A RICH CARAMEL SAUCE

Allergens: dairy, eggs

18$

Pannacotta sakura

PANNA COTTA WITH MANCINO SAKURA VERMOUTH AND FOREST BERRY COMPOTE

Allergens: dairy, sulphites

15$

DOLCI

The name literally means “pick me up”, and Italians have been taking that instruction very seriously for decades. Anto’s version stays true to the classic, with coffee, mascarpone and cocoa enriched by the aromatic depth of Mancino Vermouth Kopi.

A Sicilian classic built around contrast: a crisp fried pastry shell filled with soft sheep’s milk ricotta cream. Pistachios add colour, texture and the final reason not to offer anyone else a bite.





Tiramisu'

CLASSIC TIRAMISÙ WITH COFFEE, MASCARPONE, COCOA AND MANCINO VERMOUTH KOPI

Allergens: dairy, eggs, gluten, sulphites

15$

Cannoli siciliani

(2 PCS)

TWO CRISP PASTRY SHELLS FILLED WITH SHEEP’S MILK RICOTTA CREAM AND PISTACHIO

Allergens: dairy, gluten, nuts

16$

WINE & MORE



A bottle for the table, a glass for the pizza, bubbles to begin or beer because sometimes it is exactly the right answer. Our selection travels across Italy and beyond, with wines, sparkling labels and beers chosen to complement the menu without making the decision feel like homework.

WINE & MORE

Sparkling wines

Bortolin F.lli

PROSECCO
VALDOBBIADENE BRUT
DOCG NV

Grape variety: Glera
Region: Veneto

88$

Fresh and lively, with crisp apple, pear and delicate floral notes.

Perfect with:
Grana Padano Balls
Fiori di Zucca
Margherita



Paltrinieri

SANT'AGATA
LAMBRUSCO DI
SORBARA

Grape variety: Lambrusco
Region: Emilia Romagna

98$

Light, vibrant and refreshing, with red berry notes and a pleasantly dry finish.

Perfect with:
Crocche'
Mortazza
Casereccia



Michel Littiere

CHAMPAGNE
RESERVE BRUT NV

Grape variety: Chard, Pinot N.,Pinot M.
Region: Champagne

145$

Elegant and finely structured, with citrus, orchard fruit and subtle brioche notes.

Perfect with:
Burrata
Cetara 2.0
Marea



White wines

VIGNETI DEL VULTURE

BASILICATA
BIANCO IGP
2025

Grape variety: Greco, Fiano
Region: Basilicata

75$

Fresh and mineral,
with bright citrus
and white fruit notes.

Perfect with:
Fiori di Zucca
Marea
Armazzo



GRAZIANO PRA'

SOAVE CLASSICO OTTO
DOC
2024

Grape variety: Garganega
Region: Veneto

98$

Clean and elegant, with
floral aromas, stone fruit
and a delicate mineral finish.

Perfect with:
Burrata
Focaccia Barese
Bottarga alla Scapece



BRANCAIA

SAUVIGNON BLANC
IGT
2024

Grape variety: Sauvignon Blanc
Region: Tuscany

105$

Bright and aromatic,
with citrus, herbs and
a refreshing acidity.

Perfect with:
Nordica
Marea
Tonno & Cipolla



WINE & MORE

VOLPE PASINI

DOC FRIULI GRIVO
PINOT GRIGIO
2024

Grape variety: Pinot Grigio
Region: Friuli

110$

Crisp and easy-drinking, with fresh pear, citrus and subtle floral notes.

Perfect with:
Insalata Mista
Classic Bruschetta
Regina Margherita



PIETRACUPA

FIANO DI AVELLINO
DOCG
2022

Grape variety: Fiano
Region: Campania

120$

Complex and mineral, with ripe citrus, white flowers and a slightly savoury finish.

Perfect with:
Cetara 2.0
Armazzo
Bottarga alla Scapece



VIGNAI DA DULINE

RONCO PITOTTI
CHARDONNAY FRIULI DOC
2022

Grape variety: Chardonnay
Region: Friuli

165$

Textured and refined, with ripe fruit, freshness and a long mineral finish.

Perfect with:
Bufala in 4
Marea
Parmigiana



PIZZA E APERITIVI

Skin contact wine

Raina

BRECCIAO
2023

Grape variety: Grechetto
Region: Umbria

125$

Textured and expressive, with ripe fruit, herbs and gentle tannins from the skin contact.

Perfect with:
4 Pepi
Funghi
Lucana Ritrovata



Rose wine

Tenuta Di Carleone

ROSATO
2024

Grape variety: Sangiovese
Region: Tuscany

98$

Fresh, delicate and savoury, with red fruit and a crisp finish.

Perfect with:
Burrata
Crudo Bruschetta
Parma



Red wine

Vigneti Del Vulture

AGLIANICO DEL VULTURE DOC
2024

Grape variety: Aglianico
Region: Basilicata

92$

Juicy and structured, with dark fruit, spice and a firm, savoury finish.

Perfect with:
Salsiccia & Friarielli
Rustica
Meatballs



WINE & MORE

Noelia Ricci

SANGIOVESE DI ROMAGNA
SUPERIORE DOC
2023

Grape variety: Sangiovese
Region: Emilia Romagna

98$

Fresh and vibrant, with red cherries, herbs and lively acidity.

Perfect with:
Margherita
Capricciosa
Prosciutto & Funghi



Villa Matta

VALPOLICELLA RIPASSO
SUPERIORE DOC
2022

Grape variety: Corvina, Rondinella, Molinara
Region: Veneto

110$

Rich and smooth, with ripe red fruit, dried herbs and warm spice.

Perfect with:
Casereccia
Mortazza
Parmigiana



Planeta

ETNA ROSSO
DOC
2022

Grape variety: Nerello Mascalese
Region: Sicily

128$

Elegant and mineral, with red berries, herbs and a subtle smoky character.

Perfect with:
Funghi
4 Pepi
Lucana Ritrovata



PIZZA E APERITIVI

Tenuta Di Carleone

CHIANTI CLASSICO
DOCG
2024

Grape variety: Sangiovese
Region: Tuscany

138$

Bright and savoury, with cherry, herbs and fresh acidity.

Perfect with:
Margherita
Parma
Capricciosa



Baricci

ROSSO DI MONTALCINO
DOC
2023

Grape variety: Sangiovese
Region: Tuscany

142$

Refined and balanced, with ripe cherry, floral notes and gentle spice.

Perfect with:
Meatballs
Rustica
Salsiccia & Friarielli



Amerighi Stefano

SYRAH
DOC
2022

Grape variety: Syrah
Region: Tuscany

148$

Deep and aromatic, with dark berries, pepper and Mediterranean herbs.

Perfect with:
Tartare Burger
Piccante
Origini



WINE & MORE

Ferdinando Principiano

BAROLO SERRALUNGA DOCG
2020

Grape variety: Nebbiolo
Region: Piemonte

158$

Elegant yet powerful, with red fruit, dried flowers, spice and firm tannins.

Perfect with:
Cold Cuts
Rustica
Bufala in 4



Tenuta Di Sesta

BRUNELLO DI MONTALCINO DOCG
2021

Grape variety: Sangiovese
Region: Tuscany

168$

Complex and structured, with ripe cherry, dried herbs, spice and a long finish.

Perfect with:
Meatballs
Origini
Salsiccia & Friarielli



Garbole Hatteso

AMARONE DELLA VALPOLICELLA RISERVA DOC
2015

Grape variety: Corvina,Rondinella, Molinara
Region: Veneto

260$

Rich, intense and velvety, with dried fruit, dark cherry and sweet spice.

Perfect with:
Cold Cuts
Mortazza
As a slow after-dinner wine



PIZZA E APERITIVI

Sweet passito wine

Vigneti Del Vulture

SENSUALE MOSCATO
BASILICATA IGP
2025

Grape variety: Moscato
Region: Basilicata

75$

Fragrant and gently sweet, with peach, citrus blossom and ripe tropical fruit.

Perfect with:
Cannoli Siciliani
Panna Cotta
Tiramisù



Wine by the glass

Prosecco Valdobbiadene	22$
Michel Littiere Champagne	30$
Graziano Pra Soave	22$
Raina Brecciao	26$
Noelia Ricci Sangiovese	24$
Ferdinando Principiano Barolo	36$
Tenuta Di Sesta Brunello	36$

After dinner

Limoncello (shot)	10$
Amaro Lucano (shot)	15$

Beer

Peroni (draft)	half pint 13$	pint 26$

WINE & MORE

Water

Acqua San Felice (Still & Sparkling)	(750 ml)	9$

Soft drinks

Soda Water | Tonic | Ginger Ale | Ginger Beer | Cedrata Tassoni | Chinotto	(300 ml)	6$

Coke | Coke Zero | Sprite (300 ml)	7$
Juices (300 ml)	7$

Caffetteria

Espresso	5$
Corretto	7$
Cappuccino	6.5$
Shakerato	6.5$

Please inform our team of any food allergies or dietary requirements before ordering. Our dishes are prepared in a kitchen that handles gluten, dairy, eggs, fish, crustaceans, soy, sesame, peanuts, tree nuts and sulphites. While every care is taken, we cannot guarantee the complete absence of cross-contact.

PAIRINGS



Some things simply work better together.

These pairings bring pizzas, starters and drinks into the same conversation. Follow our suggestions from the first sip to the last slice, or use them as the beginning of your own percorso.

PAIRINGS

Anto signatures

Brancato pag 10
Cetara 2.0 (bruschetta) pag 16
Rocco (pizza in teglia) pag 19
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Vegetarian

Rose pag 13
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Vegan

Zia Teresa pag 11
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To share

House of Negroni pag 9
Grana padano balls pag 15
Capricciosa pag 25
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Play with us

Che pizza sei?

What kind of pizza are you?

Forget your star sign.
Your pizza order probably says
more about you anyway.

Read the personalities on the next page,
find the one that sounds suspiciously
familiar and discover your perfect pizza.

If you're not convinced, order the pizza you
wanted anyway.
Free will still exists.

CHE PIZZA SEI

THE PURIST

You appreciate the classics and believe simplicity only works when everything is done properly.

Margherita
pag 24

THE MAIN CHARACTER

Confident, generous and just dramatic enough to make sure nobody forgets you were there.

Regina Margherita
pag 24

THE FIRESTARTER

You like strong opinions, spontaneous decisions and food with enough heat to fight back.

Piccante
pag 25

THE MINIMALIST

No unnecessary toppings. No unnecessary conversation. You know exactly what you like.

Marinara Arrostita
pag 23

THE EXPLORER

You travel for flavour and always order the dish you have never tried before.

Armazzo
pag 27

THE OVERTHINKER

You study every option, change your mind twice and eventually choose the one with the most layers.

Bufala in 4
pag 31

THE SEA SOUL

Fresh air, bright flavours and somewhere close to the water: your version of a perfect day.

Marea
pag 21

THE COMFORT SEEKER

You value familiar flavours, good company and plans that involve sitting down. Preferably with potatoes.

Rocco
pag 19

THE PLOT TWIST

You seem familiar at first, then introduce something nobody was expecting. Somehow, it always works.

Tonno & cipolla
pag 28

Play with us

Che aperitivo sei?

What kind of aperitivo are you?

Some people are a Martini.
Others are definitely a drink served
with a freeze-dried mozzarella.

Find the personality that sounds most
like you and meet your aperitivo match.

Choose honestly.
Or choose the drink you already wanted.
We are not actually checking.

CHE APERITIVO SEI

THE TRADITIONALIST

You respect the classics, but only when they are made exactly as they should be.

Classico in anfora
pag 9

THE DRAMA LOVER

Bright, bitter and slightly theatrical. Subtle entrances have never really been your thing.

Negroni Sour
pag 9

THE RULE BREAKER

You enjoy questionable ideas, unexpected combinations and proving everyone wrong.

Pineapple pizza negroni pag 9

THE ROMANTIC

Floral, charming and always ready to believe that this time it could be different.

Rose'
pag 13

THE PERFECTIONIST

Precise, composed and deeply suspicious of anyone who says, "Just eyeball it."

Dry martini 2024
pag 10

THE EASY GOING ONE

Fresh, sociable and never responsible for making the evening unnecessarily complicated.

Hugo on tap
pag 10

THE WILD CARD

Nobody knows exactly what you are going to do next. Neither do you, probably.

Zia Teresa
pag 11

THE HOST

You bring people together, keep every glass full and refuse to let anyone leave too early.

Brancato
pag 10

THE WELLNESS FRIEND

You order something fresh, go to Pilates and still stay for the second round.

Spritz gym
pag 13

Join our Circolo Aperitivo

Aperitivo is always better in good company.
Join our Circolo Aperitivo for invitations to special events, first tastes of new pizzas and drinks, members-only treats and the latest stories from Anto.

Scan the QR code and take your place at the table.

ANTO
PIZZA E APERITIVI

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