

# APPETIZERS AND LIGHT MEALS

## ANTIPASTI FREDDI COLD APPETIZERS

### BRUSCHETTE TRADIZIONALI

Bruschetta with anchovies, Mozzarella di bufala DOP, tomatoes Datterini, Itri black olives, sun-dried tomatoes, flavored with basil, garlic and Extra Virgin olive oil

9€

### ANTIPASTO DI TERRA (X2)

2 bruschettas with Datterini tomatoes, basil and garlic, mini burratas, prosciutto San Daniele DOP, mozzarella di bufala DOP, Italian lightly spicy sausage, Itri black olives, sun dried tomatoes, Caciotta cheese

16€

### ANTIPASTO DI MARE (X2)

2 bruschettas with Datterini tomatoes, basil and garlic, mini burratas, cod balls, shrimps' cocktail, white-marinated anchovies, salted salmon, Caciotta cheese

25€

### ANTIPASTO UZUPIO PIZZERIA (X2)

2 bruschettas with Datterini tomatoes, basil and garlic, mini burratas, cod balls, Itri black olives, Italian lightly spicy sausage, prosciutto San Daniele DOP, shrimps' cocktail, white-marinated anchovies, Caciotta cheese

29€

### TAGLIERE DI FORMAGGI E MARMELLATE (X2)

Italian cheeses on the board Taleggio, Caciocavallo, Gorgonzola DOP, Ricotta, Pecorino Romano DOP, Bruschetta, tomatoes Datterini, rucola, Extra Virgin olive oil, basil, walnuts, grapes, fig, peach jam

18€

### BRUSCHETTA N'DUJA AND BURRATA

Bruschetta with Nduja, Burrata, tomatoes Datterini flavored with basil, garlic and Extra Virgin olive oil

9€

### OLIVE BIANCHE WHITE „ITRI“ OLIVES IN BRINE 5€

### “DATTERINI” TOMATOES WITH OREGANO AND EXTRA VIRGIN OLIVE OIL 5€

### MOZZARELLA DI BUFALA DOP BUFFALO MILK MOZZARELLA 7€

### MORTADELLA SCOTTATA IN PADELLA FRIED MORTADELLA FROM BOLOGNA REGION 6€

## ANTIPASTI CALDI HOT APPETIZERS

### UŽUPIO PARMIGIANA

Eggplant casserole with Mozzarella Fior di latte, tomatoes San Marzano homemade Genoa pesto sauce, garlic oil, tomatoes in their own juice, Parmigiano Reggiano DOP

7€

### MOZZARELLA DI BUFALA DOP FRITTA

Fried Buffalo milk Mozzarella with homemade Datterini tomatoes' and jalapeno sauce

9€

### MOZZARELLA DI BUFALA DOP FRITTA CON PROSCIUTTO SAN DANIELE DOP

Fried Buffalo milk Mozzarella served with dry-cured ham San Daniele DOP

12€

### MOZZARELLA FIOR DI LATTE FRITTO

Fried Mozzarella Fior di latte with homemade Datterini tomatoes' and jalapeno sauce

8€

### MOZZARELLA FIOR DI LATTE FRITTA CON VENTRICINA

Fried Mozzarella Fior di latte served with slightly spicy Ventricina

11€

### CESTELLO DI FRITTI CON MOZZARELLA DI BUFALA E FIOR DI LATTE (X3)

Fried Buffalo milk Mozzarella and Mozzarella Fior di latte touse with Datterini tomatoes' and jalapeno sauce

20€

### BURRATA FRITTA

Fried Burrata with dry-cured ham San Daniele DOP, Datterini tomatoes', jalapeno sauce, balsamic cream, fresh salad

11€

### POLPETTE DI MERLUZZO

Codfish balls, homemade Datterini tomatoes' and jalapeno sauce

11€

### GAMBERONI FRITTI

Fried king prawns in dough with homemade Datterini tomatoes' and jalapeno sauce

15€

## INSALATE SALAD

### INSALATA UŽUPIO

Salmon, prawns, lettuche leaves, tomatoes San Marzano semi-dried yellow and red little tomatoes, peppers, leeks, radishes, carrots, black olives, salad dressing

11€

### INSALATA BURRATA

Burrata cheese, tomatoes Datterini, rucola, semi-dried yellow and red little tomatoes, black olives, eggplants, balsamic cream, rosemary

14€

### INSALATA “LA SICILIANA”

Buffalo milk mozzarella, tuna fillet, tomatoes Datterini, sun-dried tomatoes, semi-dried yellow tomatoes, champignons, lettuche leaves, red onions, peppers, radishes, carrots, black olives. Salad is dressed with homemade anchovies sauce and extra virgin olive oil

13€

## ZUPPE SOUPS

### TORTELLINI IN BRODO DI MANZO

Beef broth with italian Tortellini filled with dry-cured ham and “Parmigiano” cheese, served with fried champignons and roasted, garlic bread

7€

### ZUPPA DI PESCE REALE

Royal fish soup with mussels, tiger prawns, king prawn, redfish, salmon, squids, tomatoes in their own juice, carrots, onions, tomatoes Datterini, Extra Virgin olive oil

14€

# STUZZICHINI

### CARCIOFI ARTICHOKES 5€

### PARMIGIANO REGGIANO DOP 24 MESI PARMIGIANO REGGIANO CHEESE MATURED 24 MONTHS 5€

### POMODORI SECCHI SUN DRIED TOMATOES 7€

### SALSICCIA PICCANTE SPICY ITALIAN SAUSAGE 5€

### CHIPS PATATAS NANA CACIO AND PEPE

9€

### PANE FRITTO E PATÈ D'OLIVE FRIED HOMEMADE BREAD WITH OLIVES' CREAM

7€

LET US KNOW IF YOU ARE ALLERGIC OR INTOLERANT TO CERTAIN FOODS!

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25€

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### “DATTERINI” TOMATOES

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### MOZZARELLA DI BUFALA DOP BUFFALO MILK MOZZARELLA 7€

### MORTADELLA SCOTTATA IN PADELLA

FRIED MORTADELLA FROM BOLOGNA REGION 6€

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### CHIPS PATATAS NANA CACIO AND PEPE

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### PANE FRITTO E PATÈ D'OLIVE FRIED HOMEMADE BREAD WITH OLIVES' CREAM

7€

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# DOLCI

## DESSERTS

### TIRAMISÙ

BISCUIT „FINGERS“, COFFEE, BRANDY, MASCARPONE CHEESE, EGG CREAM

6€

### CIOCCOLATA CALDA

HOMEMADE HOT CHOCOLATE WITH ROASTED CHOPPED PEANUTS, WHIPPED CREAM

5€

### FRITTELLE DOLCI

UŽUPIO PIZZERIA DONUTS WITH SOUR CREAM, MASHED RASPBERRIES SAUCE

7€

### PROFITEROLE

CREAM PUFFS FILLED WITH CREAM, WITH HOMEMADE DARK CHOCOLATE, WHIPPED CREAM, STRAWBERRIES, PISTACHIOS

6€

### CHEESE CAKE

CHEESECAKE WITH CHOCOLATE AND HOME MADE NOCCIOLATO CHOCOLATE HAZELNUT CREAM / MASHED RASPBERRIES

6€

### GELATO AFFOGATO AL CIOCCOLATO

VANILLA ICE CREAM DIPPED IN CHOCOLATE / COFFEE / GRATED RASPBERRIES WITH ROASTED CHOPPED PEANUTS, WHIPPED CREAM

5€

### CESTELLO CON FRITTELLE DOLCI (X3 )

UŽUPIO PIZZERIA'S DONUT BASKET WITH CHOCOLATE AND HOME MADE NOCCIOLATO CHOCOLATE HAZELNUT CREAM / MASHED RASPBERRIES

18€

ALL DESSERTS EVEN MORE DELICIOUS WITH:

pistachio cream 4,5€

# GELATO

## HOMEMADE ITALIAN SOPRANO ICE-CREAM

VANILLA / CHOCOLATE / STRAWBERRY

1 scoop 3€ 2 scoops 4€ 3 scoops 5€

EVEN MORE DELICIOUS WITH:

Home made Nocciolato chocolate hazelnut cream 2,50€

Grated raspberries 1,5€ Homemade chocolate 1,5€

Caramel topping 1,5 Pistachios 1,5€

Roasted chopped peanuts 1,5€ Pistachio cream 4,5€

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# DOLCI

## DESSERTS

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CREAM PUFFS FILLED WITH CREAM, WITH HOMEMADE DARK CHOCOLATE, WHIPPED CREAM, STRAWBERRIES, PISTACHIOS

6€

### CHEESE CAKE

CHEESECAKE WITH CHOCOLATE AND HOME MADE NOCCIOLATO CHOCOLATE HAZELNUT CREAM / MASHED RASPBERRIES

6€

### GELATO AFFOGATO AL CIOCCOLATO

VANILLA ICE CREAM DIPPED IN CHOCOLATE / COFFEE / GRATED RASPBERRIES WITH ROASTED CHOPPED PEANUTS, WHIPPED CREAM

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# BREAKFAST

BREAKFAST IS SERVED TILL 2 P.M.

## CREPES

### “VARŠKĚTUKAI”

COTTAGE CHEESE PANCAKES WITH HOMEMADE ORANGE AND CINNAMON JAM OR GRATED RASPBERRIES  
6€

### CREPES DELLA NONNA

GRANDMOTHER'S PANCAKES WITH GRATED RASPBERRIES  
6€

### CREPES CON SALSA DI LAMPONI

CREPES WITH GRATED RASPBERRIES, WHIPPED CREAM  
1 pc. 4€ 2 pc. 6€

### CREPES CON RICOTTA

CARAMELIZED CREPES WITH COTTAGE CHEESE, GRATED RASPBERRIES, WHIPPED CREAM  
1 pc. 4€ 2 pc. 6€

### CREPES CON SPINACI

CREPES WITH SPINACH FILLING, CREAM, IN MOULD AND AGED CHEESE SAUCE  
1 pc. 4€ 2 pc. 6€

### CREPES CON PROSCIUTTO COTTO E FORMAGGIO

CREPES WITH BOILED AND OVEN-BAKED HAM „COTTO ARROSTO”, IN CREAM AND AGED CHEESE SAUCE  
1 pc. 5€ 2 pc. 7€

## OMELETTE

### EGGS <sup>new!</sup> “ALLA MARINARA”

2 EGGS BOILED IN ITALIAN TOMATOES SAUCE MARINATED WITH BASIL, GARLIC, OREGANO AND OIL  
8€

### OMELETTE

WITH FRESH SALAD, TOMATOES „DATTERINI”, HOMEMADE FOCACCIA, BUTTER  
6€

### OMELETTE WITH HAM AND CHEESE

WITH FRESH SALAD, TOMATOES „DATTERINI”, HOMEMADE FOCACCIA, BUTTER  
7€

### OMELETTE WITH VEGETABLES AND CHAMPIGNONS

WITH FRESH SALAD, TOMATOES „DATTERINI”, HOMEMADE FOCACCIA, BUTTER  
6,5€

#### EVEN MORE DELICIOUS WITH:

Italian flank 3€ Dry-cured ham „San Daniele” 3€  
Cooked and oven-baked ham „Cotto Azzosto” 3€  
Fermented cheese 2,5€ Tiger prawns 3,5€

### HEALTHY PORRIDGE

FOUR GRAIN FLAKES WITH MILK (3.2% OR 0.5% FAT) AND BUTTER  
OR OAT BRAN WITH MILK (3.2% OR 0.5% FAT) AND BUTTER  
4,5€

EVEN MORE DELICIOUS WITH:  
Grated raspberries 1,5€ Honey 1,5€

### NATURAL GREEK YOGURT

WITH HOMEMADE MUSLI  
4,5€

EVEN MORE DELICIOUS WITH:  
Seasonal fruit 1,5€

### FARMER'S BREAKFAST

WITH BUCKWHEAT GROATS, WILD BROCCOLI AND SLIGHTLY SPICY  
VENTRICINA  
13€

<sup>new!</sup>

### VEGETARIAN FARMER BREAKFAST

WITH BOILED EGGS, BUCKWHEAT GROATS AND BUTTER  
6,5€

### FRITTELLE DOLCI

UŽUPIO DONUTS WITH SOUR CREAM, GRATED RASPBERRIES'  
TOPPING  
7€

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### CREPES CON SALSA DI LAMPONI

CREPES WITH GRATED RASPBERRIES, WHIPPED CREAM  
1 pc. 4€ 2 pc. 6€

### CREPES CON RICOTTA

CARAMELIZED CREPES WITH COTTAGE CHEESE, GRATED RASPBERRIES, WHIPPED CREAM  
1 pc. 4€ 2 pc. 6€

### CREPES CON SPINACI

CREPES WITH SPINACH FILLING, CREAM, IN MOULD AND AGED CHEESE SAUCE  
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### CREPES CON PROSCIUTTO COTTO E FORMAGGIO

CREPES WITH BOILED AND OVEN-BAKED HAM „COTTO ARROSTO”, IN CREAM AND AGED CHEESE SAUCE  
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6€

### OMELETTE WITH HAM AND CHEESE

WITH FRESH SALAD, TOMATOES „DATTERINI”, HOMEMADE FOCACCIA, BUTTER  
7€

### OMELETTE WITH VEGETABLES AND CHAMPIGNONS

WITH FRESH SALAD, TOMATOES „DATTERINI”, HOMEMADE FOCACCIA, BUTTER  
6,5€

### EVEN MORE DELICIOUS WITH:

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EVEN MORE DELICIOUS WITH:  
Seasonal fruit 1,5€

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TOPPING  
7€

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# PRIMI PIATTI

## FIRST DISHES

### PASTA

All pasta dishes are made from Italian Pasta Di Martino – antica pasta di Gragnano since 1912, made from 100% Italian grain (new pasta brand)

#### LE 3 „CAFONE“ ROMANE

For the three most popular Roman classics around the world, we give you the possibility to choose the pasta shape you love the most.

Long pasta - Spaghetti (let the waiter know)  
Short pasta - Rigatoni (let the waiter know)

#### AMATRICIANA

sauce with Italian dried pork Guanciale, tomatoes in their own juice, Pecorino Romano DOP cheese

10€

#### CARBONARA

sauce with Italian dried pork Guanciale, egg yolks, Pecorino Romano DOP cheese

10€

#### CACIO AND PEPE

sauce with Pecorino Romano DOP cheese, black pepper

10€

#### PASTA E FAGIOLI

Traditional Italian thick spicy soup with carrots, Italian bacon Pancetta, vegetables, beans, mix pasta „corta“, served with Italian homemade toast

7€

#### BOMBARDONI MARGHERITA

Sauce with Mozzarella Fior di latte, tomatoes in their own juice, Parmigiano Reggiano DOP, basil, Extra Virgin olive oil

10€

new!

#### LINGUINE GAMBERI E ZUCCHINE

King prawn, zucchini, butter, extra virgin olive oil

13€

#### FUSILLI LUNGI CON BUCO GAMBERI E PESTO DI PISTACCHIO

King prawn, pistachio pesto, sun dried tomatoes, Sorrento lemon peel, chopped pistachio, Extra Virgin olive oil

16€

#### ELICHE GIGANTI ALLA NORMA

Fried Sicilian eggplants, Datterini tomatoes, cheese Ricotta salata, basil, Extra Virgin olive oil

10€

#### PAPPARDELLE ALLA BOLOGNESE

homemade Bologna meat sauce, Parmigiano Reggiano DOP, basil

11€

#### PAPPARDELLE ALLA CARBONARA E CREMA DI TARTUFO BIANCO

sauce with Italian dried pork Guanciale, egg yolks, Pecorino Romano DOP cheese, white truffle cream

15€

new!

#### LASAGNA CROCCANTE

fried lasagne pasta sheets with layers of Bologna meat sauce, Béchamel sauce and Parmigiano Reggiano DOP. Lasagne wrapped in a "caciocavallo" cheese fondue

14€

### RAVIOLI E GNOCCHI HOMEMADE

#### RAVIOLI AL POMODORO SAN MARZANO

Homemade Italian Ravioli, stuffed with spinach and Ricotta with tomatoes San Marzano DOP sauce, basil, cheese Parmigiano Reggiano DOP

13€

#### RAVIOLI RICOTTA E SPINACI AL FORNO

Homemade Italian Ravioli, stuffed with spinach, Ricotta, with cream, Parmigiano Reggiano DOP, cheese baked in the oven

8€

#### RAVIOLI MORTADELLA E CREMADI TARTUFO NERO

Homemade Italian Ravioli, stuffed with cream, Parmigiano Reggiano DOP cheese sauce, black truffle cream, Mortadella

11€

#### GNOCCHI AL POMODORO SAN MARZANO

Homemade Italian Gnocchi with tomato San Marzano sauce, Parmigiano Reggiano DOP cheese

13€

#### GNOCCHI QUATTRO FORMAGGI

Homemade Italian Gnocchi with Gorgonzola DOP, Taleggio, Caciocavallo, Parmigiano Reggiano DOP cheese sauce, dry-cured ham San Daniele DOP

11€

### CREPES

#### LIETINIAI

#### CREPES CON SPINACI

Crepes with spinach filling in cream, mould and aged cheese sauce

1pc. 4€ | 2pc. 6€

#### CREPES CON PROSCIUTTO COTTO E FORMAGGIO

Crepes with boiled and oven-baked ham Cotto Arrosto, cream and aged cheese sauce

1pc. 5€ | 2pc. 7€

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sauce with Italian dried pork Guanciale, tomatoes in their own juice, Pecorino Romano DOP cheese

10€

#### CARBONARA

sauce with Italian dried pork Guanciale, egg yolks, Pecorino Romano DOP cheese

10€

#### CACIO AND PEPE

sauce with Pecorino Romano DOP cheese, black pepper

10€

#### PASTA E FAGIOLI

Traditional Italian thick spicy soup with carrots, Italian bacon Pancetta, vegetables, beans, mix pasta „corta“, served with Italian homemade toast

7€

#### BOMBARDONI MARGHERITA

Sauce with Mozzarella Fior di latte, tomatoes in their own juice, Parmigiano Reggiano DOP, basil, Extra Virgin olive oil

10€

new!

#### LINGUINE GAMBERI E ZUCCHINE

King prawn, zucchini, butter, extra virgin olive oil

13€

#### FUSILLI LUNGI CON BUCO GAMBERI E PESTO DI PISTACCHIO

King prawn, pistachio pesto, sun dried tomatoes, Sorrento lemon peel, chopped pistachio, Extra Virgin olive oil

16€

#### ELICHE GIGANTI ALLA NORMA

Fried Sicilian eggplants, Datterini tomatoes, cheese Ricotta salata, basil, Extra Virgin olive oil

10€

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homemade Bologna meat sauce, Parmigiano Reggiano DOP, basil

11€

#### PAPPARDELLE ALLA CARBONARA

#### E CREMA DI TARTUFO BIANCO

sauce with Italian dried pork Guanciale, egg yolks, Pecorino Romano DOP cheese, white truffle cream

15€

new!

#### LASAGNA CROCCANTE

fried lasagne pasta sheets with layers of Bologna meat sauce, Béchamel sauce and Parmigiano Reggiano DOP. Lasagne wrapped in a "caciocavallo" cheese fondue

14€

### RAVIOLI E GNOCCHI HOMEMADE

#### RAVIOLI AL POMODORO SAN MARZANO

Homemade Italian Ravioli, stuffed with spinach and Ricotta with tomatoes San Marzano DOP sauce, basil, cheese Parmigiano Reggiano DOP

13€

#### RAVIOLI RICOTTA E SPINACI AL FORNO

Homemade Italian Ravioli, stuffed with spinach, Ricotta, with cream, Parmigiano Reggiano DOP, cheese baked in the oven

8€

#### RAVIOLI MORTADELLA E CREMADI TARTUFO NERO

Homemade Italian Ravioli, stuffed with cream, Parmigiano Reggiano DOP cheese sauce, black truffle cream, Mortadella

11€

#### GNOCCHI AL POMODORO SAN MARZANO

Homemade Italian Gnocchi with tomato San Marzano sauce, Parmigiano Reggiano DOP cheese

13€

#### GNOCCHI QUATTRO FORMAGGI

Homemade Italian Gnocchi with Gorgonzola DOP, Taleggio, Caciocavallo, Parmigiano Reggiano DOP cheese sauce, dry-cured ham San Daniele DOP

11€

### CREPES

#### LIETINIAI

#### CREPES CON SPINACI

Crepes with spinach filling in cream, mould and aged cheese sauce

1pc. 4€ | 2pc. 6€

#### CREPES CON PROSCIUTTO COTTO E FORMAGGIO

Crepes with boiled and oven-baked ham Cotto Arrosto, cream and aged cheese sauce

1pc. 5€ | 2pc. 7€

LET US KNOW IF YOU ARE ALLERGIC OR INTOLERANT TO CERTAIN FOODS!



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## UZUPIO PIZZERIA NEWS OF THE MONTH

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### PASTA 14€

**TAGLIATELLE AL RAGÙ DI VITELLO & TARTUFO**  
Tagliatelle pasta with veal meat sauce "ragù", black truffle cream and pecorino Romano DOP, extra virgin olive oil "L'itrana"

**We bake pizzas from 12:00**

### PIZZA 19€

**PIZZA RAGÙ DI VITELLO & TARTUFO**  
Bufala mozzarella DOP, veal meat sauce "ragù", Parmigiano reggiano DOP, black truffle cream, extra virgin olive oil "L'itrana", origano

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## UŽUPIO PICERIJOS MĖNESIO NAUJIENOS

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### PASTA 14€

**TAGLIATELLE AL RAGÙ DI VITELLO & TARTUFO**  
Tagliatelle pasta su veršienos "ragù" padažu, juodųjų trumų kremu, "Pescorino Romano DOP" ir ypač tyru alyvuogių aliejumi "L'itrana"

**Picas kepame nuo 12 val.**

### PICA 19€

**PIZZA RAGÙ DI VITELLO & TARTUFO**  
Buivolių pieno mocarela DOP, veršienos "ragù" padažas, "Parmigiano reggiano DOP", juodųjų trumų kremas, ypač tyras alyvuogių aliejus "L'itrana", raudonėlis



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STONE BAKED PIZZA  
**UŽUPIO PIZZERIA**

**WE ARE PROUD TO BAKE  
A REAL NEAPOLITAN PIZZA THAT UNESCO  
HAS DECLARED A CULINARY HERITAGE**

This is confirmed by the certificate No. 720 of the Naples Pizza Association (L'Associazione Verace Pizza Napoletana, AVPN) issued for Užupis pizzeria in 2018

In 2014, nephew Federico Meschino came to work to Lithuania and after one year became the chief pizza baker "Executive chef Pizzaiolo". He had a great ambition to bake real Neapolitan pizzas at the Užupio pizzeria. He worked for many years and looked forward to the day when he would hold the quality certificate in his hands.

Evaluation criteria - quality food, flour, yeast, special tomatoes ripening in the fertile land around Mount Vesuvius in Naples, mozzarella from buffalo milk, technological process of dough maturation, oven temperature control to obtain a soft, tender and soluble pizza.

Neapolitan pizzas should be dark yellow, resembling amber, the edges may be slightly blackened. Pizzas should have smell of basil, olive oil.

Vincenzo Esposito, an independent pizza expert from Italy, evaluated the culinary excellence. In the oven of Užupio pizzeria was baked such pizza as is usual to eat in Naples – the homeland of pizza.

Our dough is made with love and passion, mixing several types of top quality Italian wheat flour, maturing for at least 24 hours at a controlled temperature in accordance with the traditions of Naples. Namely such a long maturation process gives lightness to our pizza!



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

STONE BAKED PIZZA  
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ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

# PIZZA

WE START BAKING PIZZAS FROM 12 NOON



## ALL PIZZAS ARE FLAVORED WITH L'ITRANA DOP EXTRA VIRGIN OLIVE OIL

L'Itrana DOP is Extra Virgin olive oil, which can be purchased only at Užupio pizzeria and Spritz Summer Garden (Pilies Street 3, Vilnius)  
**0,5L / 19€**

## PIZZE MARGHERITE

PIZZAS MARGHERITE  
*medi | maxi*

### MARGHERITA CLASSICA

Classic - Mozzarella Fior di latte, tomatoes in their own juice, basil  
**7€ / 13€**

### BUFALA E PIENNOLO

Buffalo milk Mozzarella DOP, tomatoes Vesuvio Piennolo DOP, basil, Extra Virgin olive oil  
**12€ / 17€**

### MORTADELLA E DATTERINI

Mozzarella Fior di latte, tomatoes in their own juice, basil, Datterini tomatoes, Mortadella meat, Extra Virgin oil  
**11€ / 16€**

### PROSCIUTTO CRUDO E DATTERINI

Mozzarella Fior di latte, tomatoes in their own juice, basil, Datterini tomatoes, prosciutto San Daniele  
**11€ / 16€**

### FRIARIELLI E DATTERINI (RECOMMENDED WITH SPICY OIL)

Mozzarella Fior di latte, tomatoes in their own juice, turnip greens Friarielli, Datterini tomatoes, basil  
**11€ / 16€**

## PIZZE MARINARE

„MARINE“ RED PIZZAS  
*medi*

### MARINARA CLASSICA

Classic - tomatoes in their own juice, garlic, basil, oregano  
**6€**

*new!*

### AMATRINARA

Tomatoes in their own juice, Italian dried guanciale, Pecorino Romano DOP, Buffalo milk mozzarella DOP, basil  
**13€**

### COSACCA

Tomatoes in their own juice, garlic, basil, oregano, Pecorino Romano DOP cheese  
**7€**

### FILETTO DI TONNO E OLIVE ITRANE

Tomatoes in their own juice, garlic, origano, tuna fillet, black olives, tomatoes Datterini, peel of Sorrento lemon, fresh basil  
**12€**

### BURRATA E DATTERINI

Tomatoes in their own juice, oregano, Burrata flakes, mix of Datterini tomatoes, black pepper, fresh basil  
**12€**

## PIZZE STORICHE

HISTORICAL PIZZAS  
*medi | maxi*

### PIZZA 4 FORMAGGI

Tomatoes in their own juice, Caciocavallo, Gorgonzola DOP, Taleggio, Mozzarella Fior di latte  
**10€ / 15€**

### PIZZA CAPRICCIOSA

Tomatoes in their own juice, Mozzarella Fior di latte, boiled and oven-baked ham Cotto Arrosto, champignons, artichokes, black olives  
**10€ / 15€**

### PIZZA DIAVOLA

Tomatoes in their own juice, Mozzarella Fior di latte, slightly spicy salami Venticina, basil  
**10€ / 15€**

### PIZZA PRESIDENTE

Tomatoes in their own juice, Mozzarella Fior di latte, onions, homemade Bologna meat sauce, roasted peppers, Jalapeno hot peppers, oregano  
**10€ / 15€**

### NAPOLETANA

Mozzarella Fior di latte, tomatoes Vesuvio Piennolo DOP, basil, anchovies, black olives  
**11€ / 16€**

LET US KNOW IF YOU ARE ALLERGIC OR INTOLERANT TO CERTAIN FOODS!

# PIZZA

WE START BAKING PIZZAS FROM 12 NOON



## GOURMET

GOURMET

*medi*

*new!*

### MELANZANE SICILIANE E BURRATA

Mozzarella fior di latte, tomatoes Datterini, burrata, roasted Sicilian eggplant marinated with mint, basil and garlic

16€



### N'DUJA & PATATA NANA

Mozzarella Fior di latte, salame N'duja, Caciocavallo, potatoes chips Patatas Nana

16€

*new!*

### BUFALA, OLIVE DI ITRI, ALICI BIANCHE MARINATE

Buffalo milk mozzarella DOP, "Alici bianche marinate", black olives, tomatoes Datterini, basil, rocket salad

15€

### BURRATA, MORTADELLA E PISTACCHIO

Mozzarella Fior di latte, Mortadella Bologna, Burrata, pistachio, basil

16€

### BUFALA, COTTO ARROSTO E CREMA DI TARTUFO NERO

Mozzarella Fior di latte, Buffalo milk Mozzarella DOP, boiled and oven-baked ham Cotto Arrosto, black truffle cream, sun-dried tomatoes, basil

15€

### PIZZA BURRATA E CRUDO

Mozzarella Fior di latte, dry-cured ham San Daniele DOP, Burrata, tomatoes Datterini, basil, oregano

18€

### PIZZA CALAMEX

Mozzarella Fior di latte, tomatoes in is own juice, Nduja, Burrata, Tropea's red onions, Datterini tomatoes, basil, extra virgin olive oil

18€

### SALSICCIA E FRIARIELLI

Mozzarella Fior di latte, turnip greens Friarielli, Caciocavallo, sausage A Punta di Coltello, Parmigiano Reggiano DOP

17€

*new!*

### SALMONE, BUFALA E DATTERINI

Buffalo milk mozzarella DOP, salted salmon, tomatoes Datterini, rocket salad

19€

### PIZZA CREMA DI TARTUFO, GORGONZOLA E CRUDO

Mozzarella Fior di latte, Gorgonzola DOP, white truffle cream, dry-cured ham San Daniele DOP, rucola

15€

## RIPIENE

STUFFED

*medi*

### CALZONE NAPOLETANO

Pizza is folded and stuffed with Ricotta and salami Milano, basil, covered with tomatoes in their own juice, Mozzarella Fior di latte and basil

10€

### PIZZA BY KAROLINA MESCHINO

Edges stuffed with Ricotta, base - Mozzarella Fior di latte, tomatoes in their own juice, Mortadella Bologna meat, Datterini tomatoes, rucola

14€

### PIZZA FERNANDO

Edges stuffed with Ricotta and salami Milano, base - Mozzarella Fior di latte, basil, Pecorino Romano DOP, boiled and oven-baked ham Cotto Arrosto

10€

### PIZZA CESIRA

Edges stuffed with potato cream and salami Milano, base - Caciocavallo cheese, Mozzarella Fior di latte, basil, rucola, Parmigiano Reggiano DOP, boiled and oven-baked ham Cotto Arrosto

11€

### PIZZA PRINCIPESSA

Edges stuffed with Ricotta and boiled and oven-baked ham Cotto Arrosto, base - Mozzarella Fior di latte, tomatoes in their own juice, Buffalo milk Mozzarella DOP, basil, rucola, Pecorino Romano DOP cheese

13€

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