

THE MOST FAMOUS

STARTERS

Mozzarella di bufala campana DOP 🍷 – Campana DOP real mozzarella from the milk of buffalos, tomatoes, extra virgin olive oil DOP and fresh basil	... 195
Fresella with tomatoes 🍷 – white Italian bread, Pachino tomatoes, garlic, basil, fresh green olives, extra virgin olive oil DOP	... 158

PASTA FRESCA (Ask for celiac friendly pasta if you wish.) 🍷

Spaghetti all’Ambiente 🍷 – chicken, butter, cream, onion, lime and Grana Padano cheese	... 195
Spaghetti aglio e olio 🍷 – fried garlic, extra virgin olive oil, parsley and Grana Padano cheese	... 165
Mezzaluni al pomodoro 🍷 – pasta stuffed with mozzarella cheese, sauce from San Marzano tomatoes, fresh basil and Grana Padano cheese	... 198
Penne al ragù napoletano 🍷 – ragout from tenderloin, veal and pork, San Marzano tomatoes, red wine, fresh basil and Grana Padano cheese	... 188
Penne cacciatore – ragout from farm chicken, rosemary, San Marzano tomatoes, white wine, garlic	... 185

VERACE PIZZA DEGUSTAZIONE



You know how to enjoy good food thoroughly and you would like to taste more than just a single dish from the menu? Or you simply can't choose from a wide range of various dishes? Select one of our advantageous degustation offers and be enchanted with the sampling of your favourite pizza or pasta dishes and starters or enjoy those you haven't tried yet. It is up to you to choose the portion size. You can eat to your heart's content. Just decide on one of the options, turn the paper circle green side up and the true Naples degustation can start. La degustazione is served from Monday to Friday from 11:30 to 15:00 and from 18:00 to 23:00 and on Saturdays and Sundays from 11:30 to 23:00.

DEGUSTAZIONE “NAPOLETANA” (Verace Pizza e Pasta “try as much as you can”)

Price per person	... 365
Price per person before 18.00 Mon–Fri (applies to orders paid and consumed before 18.00).	... 298

DEGUSTAZIONE “CAMPANIA” (Verace Pizza, Pasta e Antipasti buffet “try as much as you can”)

Price per person	... 555
Price per person before 18.00 Mon–Fri (applies to orders paid and consumed before 18.00).	... 475

STARTERS AND SALADS

Free degustation from the everyday offer of Italian starters, salads, smoked goods and cheeses. Price per person	... 298
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VERACE PIZZA NAPOLETANA

Margherita classica 🍷 – fresh mozzarella fior di latte “Sori”, San Marzano tomatoes passed through a sieve, fresh basil, Grana Padano cheese, olive & sunflower oil	... 195
Marinara 🍷 – freshly sliced garlic, oregano, San Marzano tomatoes passed through a sieve, fresh basil, olive & sunflower oil	... 165
Margherita con bufala 🍷 – fresh mozzarella bufala DOP, San Marzano tomatoes passed through a sieve, fresh basil, Grana Padano cheese, olive & sunflower oil	... 248
Con tonno – tuna, onion, fresh mozzarella fior di latte “Sori”, San Marzano tomatoes passed through a sieve, fresh basil, Grana Padano cheese, olive & sunflower oil	... 185
Margherita e funghi 🍷 – fresh mushrooms, San Marzano tomatoes passed through a sieve, fresh mozzarella fior di latte “Sori”, fresh basil, Grana Padano cheese, olive & sunflower oil	... 188
Con prosciutto di Parma e rucola – Parma ham, rucola, cherry tomatoes, fresh basil, Grana Padano cheese, fresh mozzarella fior di latte “Sori”, olive & sunflower oil	... 245
Diavola 🍷 – Italian piquant salami Ventricina, fresh mozzarella fior di latte “Sori”, San Marzano tomatoes passed through a sieve, fresh basil, Grana Padano cheese, olive & sunflower oil	... 195
Margherita con prosciutto cotto – ham, fresh mozzarella fior di latte “Sori”, fresh basil, San Marzano tomatoes passed through a sieve, Grana Padano cheese, olive & sunflower oil	... 188
Capricciosa – fresh mozzarella fior di latte “Sori”, mushrooms, ham, artichokes, San Marzano tomatoes, fresh basil, Grana Padano cheese, olive & sunflower oil	... 198
Quattro formaggi 🍷 – fresh mozzarella fior di latte “Sori”, gorgonzola, Grana Padano cheese, cheese pecorino, fresh basil, olive & sunflower oil	... 188
Salsiccia e friarielli 🍷 – fresh mozzarella fior di latte “Sori”, homemade Italian sausage, friarielli, chilli	... 205
Dolce 🍷 – nutella and whipped cream	... 168

🍷 ... vegetarian meal 🍷 ... spicy meal 🍷 – celiac friendly pasta

PIZZA

We'd like our pizza to stay in your heart, not in your stomach. Every good cook will tell you that the secret of delicious food lies in fresh ingredients of quality, but it's not everything. The best Parmesan comes from Parma and no one in the world can make a better one. The best mozzarella is from Campania and the best tomatoes are grown around Naples. Why? It is the strong tradition in particular which doesn't allow people to change old customs. It won't let swap manual work for modern technology to make the production easier and cheaper. We are pleased to bake for you the traditional Naples-like pizza of a pure taste using the best tomatoes and mozzarella. Our pizza is hand rolled according to the guarded tradition of Verace Pizza Napoletana. Everything you find on it was prepared by hand in order to create a fresh and tasty meal like in places where good pizza is not a matter of profit but of one's pride and heart.



OFFER OF FRESH FISH FOR YOU

Our fish are always one hundred percent fresh. We receive the delivery of fish only 24 hours after fishing, the earliest moment possible in a country without sea. Our suppliers buy them early in the morning at markets of northern Italy and then run with them like the wind to the Czech Republic. The fish are caught in a net or with a fishing rod, not farm-raised! Our chefs get the fish whole so they can recognize easily if they are in an excellent condition. We prepare the fish on a lava stone grill and it is up to you if you prefer to have it as a fillet or whole. If the fish are not available anymore then it is for the simple reason: Guests were so eager to try them so that the fish were sold out on the same day.



FRESH HOUSEMADE BEVERAGES

Fresh juice – after choice	78
Orangade (0,2/0,4 l)	48/89
Lemonade (0,2/0,4 l)	48/89
Cucumber lemonade (0,2/0,4 l)	48/89
Housemade ice tea (0,2/0,4 l) – lime or mint	48/89

JUICE (0,2 l)

Orange	42
Apple	42
Pineapple	42
Grapefruit	42
Multivitamin	42
Tomato	48
Strawberry	54
Blackcurrant	42
Pear	48
Apricot	42
Cranberry	57

NON-ALCOHOLIC DRINKS

Coca-Cola (0,2 l)	42
Coca-Cola Light (0,2 l)	42
Bio-Cola (0,355 l)	88
Sprite (0,2 l)	42
Tonic Kinley (0,25 l)	42
Fanta (0,2 l)	42
Canada dry (0,25 l)	44
Red Bull (0,25 l)	75

WATER

Mattoni Grand (0,33 l)	39
Mattoni Grand (0,33 l) – gently sparkling	39
Mattoni Grand (0,33 l) – lemon, orange, grapefruit	39
Aquila (0,33 l) – non sparkling	39
Galvanina (0,5 l) – non sparkling, sparkling	68
Filette (0,75 l) – sparkling, gently sparkling, non sparkling	98

ESPRESSO (COFFEE DANESI GOLD)

Espresso	54
Espresso ristretto	54
Espresso lungo	54
Espresso doppio	65
Espresso macchiato	58
Caffè decaffeinato	65

SPECIAL COFFEE

Cappuccino	65
Caffè con panna	65
Caffè latte	65
Caffè latte cioccolata	68
Caffè algerino	78
Caffè irlandese	85
Espresso corretto	78
Hot Shot Galliano	85
Caffè freddo	68
Caffè frappé	75

MILK SHAKE

Vanilla shake with ice cream	66
Banana shake	63
Strawberry shake	66
Shake from forest fruit	75

HOT DRINKS

Bombardino caffè	69
Bombardino	79
Cioccolata calda	64
Cioccolata bianca	64
Vin brûlé – hot wine	58
Grog	46

LOOSE TEA (TÉ ALTHAUS)

Assam Meleng	80
Darjeeling Puttabong FTGFOP First Flush	85
Imperial Earl Grey	78
Sencha Senpai	85
Red Fruit Flash	78
Strawberry Flip	78
Chamomile Meadow	85
Rooibos Cream Caramel	78

TEA BAGS (TÉ ALTHAUS)

English Breakfast, Assam Meleng GFBOP, Darjeeling Castleton, Royal Earl Grey, China Zhu Cha, Sencha Senpai, Jasmine, Ting Juan, Grün Matinee, Chamomile Meadow, Bavarian Mint, Wild Berries, Rooibos Strawberry Cream, Green Ginseng, Persischer Apfel	45
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HERBAL TEA

Fresh mint tea	65
Ginger tea	65

APERITIFS

Martini Extra Dry (8 cl)	85
Martini Bianco (8 cl)	85
Martini Rosso (8 cl)	85
Martini Rosato (8 cl)	78
Campari Bitter (8 cl)	98
Crodino (10 cl) – non-alcoholic aperitif	65
Marsala seco (4 cl)	85
Graham's port fine white (4 cl)	78
Graham's port fine ruby (4 cl)	75
Graham's port fine tawny (4 cl)	75
Graham's port 10 years old tawny (4 cl)	98

BEER

Pilsner Urquell (0,5 l)	65
Pilsner Urquell (0,3 l)	55
Heineken (0,33 l)	69
Radegast Birell (0,5 l) – non-alcoholic	55
Radegast Birell (0,3 l) – non-alcoholic	45
Birra Moretti (0,33 l)	58

SEASONAL MENU

FIRST COURSES

Tartare di manzo – freshly mixed Tartar steak with capers and Grana Padano cheese	178
Tagliata con rosmarino fresco – raw slices of beef steak fillet served in a hot pan with virgin olive oil, green pepper	195
Gamberetti in padella calda – small prawns with garlic and olive oil, served in a hot pan, toast	185
Callamari con aglio e rucola – fresh calamari, garlic, rucola, extra virgin olive oil DOP	198
Carpaccio classico – fine cut beef steak fillet, extra virgin olive oil DOP, black olives with stone, lemon, housemade mayonnaise, Grana Padano cheese	185
Carpaccio con olio di tartufi – fine cut beef steak fillet with truffle oil and Grana Padano cheese	215
Insalata d'avocado con gorgonzola – avocado, black olives with stone, walnuts, lettuce, rucola, gorgonzola cheese (small/large)	148/188
Insalata greca – Greek feta cheese, tomatoes, peppers, cucumber, oregano, fresh green olives with stone and Roman lettuce (small/large)	148/188
Insalata mista con rucola e pignoli – rucola, pignoli nuts, extra virgin olive oil DOP, balsamico cream, mixed lettuce (small/large)	138/165
Minestrone pomodoro – pancetta, fresh vegetables, San Marzano tomatoes, garlic, basil, Grana Padano cheese, extra virgin olive oil DOP	98

SECOND COURSES (HOMEMADE PASTA)

Ask for celiac friendly pasta if you wish.

Spaghetti il piennolo – Vesuvius tomatoes "il piennolo" braised with olive oil DOP, fresh basil	225
Spaghetti alla carbonara – pancetta, guanciale, butter, cream, egg, pepper and Grana Padano cheese	195
Tagliatelle con branzino – fresh catfish, Pachino tomatoes, butter, Pecorino vecchio cheese	218
Penne alla tagliata – slices of entrecôte baked on rosemary, rucola, Pachino tomatoes, extra virgin olive oil DOP and green pepper	198
Tortelloni con gorgonzola, noci e pere – big housemade tortelloni stuffed with fresh spinach leaves and ricotta cheese from buffalo milk, gorgonzola sauce, pear and walnuts	198
Lasagne al ragu napoletano – wide noodles with ragout from beef, veal and pork, basil and Grana Padano cheese	195
Cannelloni al forno con vitello, spinaci e ricotta – baked pasta rolls filled with mixture of veal, pork and chicken meat, spinach leaves and ricotta cheese from buffalo milk	198
Gnocchi con funghi e crema – fresh season mushrooms, cream, Grana Padano cheese	188
Risotto with prawns and tomato – Italian rice "camaroli", braised prawns with tomatoes, lovage and lime, olive oil DOP	245

MAIN COURSES (Compile your Steak + Steak style + Taste style)

If you have no special request, we grill your steak (200 g) "medium".

Petto di pollo – grilled breast from farm chicken from Vodnany with Parma ham, fresh thyme, basil butter from buffalo milk	265
Filetto, charolais – fillet, very delicate, tasty, almost no marbling, very tender	398
Filet mignons, charolais – 3 pcs. the most delicate part of the tenderloin, juicy and tasty, almost no marbling, very tender, served in three pcs	398

WE RECOMMEND CZECH AGED BEEF

This beef comes from 22 months old local bulls. The process of ageing hung beef quarters is from 8 to 9 weeks at 0 to 2 °C. This meat has a very red colour, is soft, juicy and tasty.

Scamone di manzo 200g – The legendary small part of a young bull rump, most suitable for grilling. The meat is very juicy, less delicate than fi let, but still tender and outstanding in taste.	358
Contro filetto 200g – The leaner part of the so-called low sirloin. Very tender and tasty meat without marbling.	368
Costata 300g – The tastiest beef cut. This is cut from high sirloin, between the 9th and 11th ribs. The meat is slightly marbled, which gives it a unique taste during grilling.	428

TASTE STYLES

Ambiente – pancetta butter from buffalo milk, juniper
Pepe verde – fresh green pepper, demi-glace sauce, brandy, butter
Tartufo – extra virgin olive oil DOP fl avoured with white truffle
With mushrooms – season mushrooms, shallot, butter, demi-glace sauce
Basilico – basil butter from buffalo milk
Alla Fiorentina – fresh rosemary, extra virgin olive oil DOP
Peperoncino – baked pepper, fresh chilli peppers, shallot, butter, chicken broth

SIDE DISHES

Gratinated potatoes with garlic and cream	58
Housemade French fries fried in peanut oil	58

VEGETABLES

Small salad from tomatoes, peppers and cucumbers	68
Fresh vegetables stewed in butter	65
Carrot in butter	65
Spinach in butter	88
Grilled vegetables	78

SPIRITS & LIQUEURS (4 cl)

Bombay Sapphire Gin	78
Keglewich Vodka Melone	78
Baileys	78
Absinth	88
Sambuca Ramazzotti	78
Kahlúa	75
Amaretto Disaronno	85
Becherovka	68
Slivovice Kosher 5 y.o.	85
Fernet Stock	65
Fernet Citrus	65
Fernet Branca	78
Jägermeister	75
Amaro Ramazzotti	78
Grand Marnier	105
Limoncello Villa Massa	85
Crema di limoncello Villa Massa	88
Galliano	88
Montenegro	78

GRAPPA (4 cl)

Sibona di Barolo	115
Sibona di Uvedilanga	108
Sibona di Barbera	105
Sibona di Moscato	105
Sibona di Brachetto	108
Sibona di Chardonnay	105
Sibona Nebbiolo di Porto	118
Sibona Barbera di Sherry	105
Sibona Barbaresco "Riserva speciale"	219
Roner – Gewürztraminer	99
Roner – Sauvignon	98
Roner – Myrtillo	78
Roner – La Morbida	85
Caparzo Brunello	108
Marzadro Acqu. di Pere Willi. 40% Stil Or	98
Marzadro Grapp di Teroldego 41% Monovitigno	105
Marzadro Grappa di Moscato 41% Monovitigno	105
Marzadro Grappa di Marzadro 43	105
Marzadro Grapp le Dociotto Lune 40% Stravechia	108
Marzadro Le Giare Grappa affinata Chardonnay	135
Marzadro Le Giare Grappa affinata Amore	135
Marzadro Le Giare Grappa affinata Gewürztraminer	135
Marzadro liguore	138
Marzadro-riserva Acaia	345

COGNAC & BRANDY (4 cl)

Hennessy V.S	95
Hennessy Fine de Cognac	105
Hennessy X.O	345
Otard V.S.O.P	105
Metaxa ****	75
Calvados Busnel Reserve	125
Napoleon Brandy	68

WHISKY & BOURBON (4 cl)

Jack Daniel's	85
Jack Daniel's Gentleman Jack	95
Jack Daniel's Single Barrel	108
Grant's	68
Glenfiddich single malt 12 y.o.	98
Glenfiddich single malt 15 y.o.	115
Glenfiddich single malt 18 y.o.	135
J. Walker Red Label	68
Jameson	75
Jim Beam	78
Oban 14 y.o.	115

DRINKS

VODKA (4 cl)

Finlandia Vodka	75
Finlandia Lime	75
Finlandia Cranberry	75
Finlandia Grapefruit	75
Finlandia Mango	75

RUM (4 cl)

Bacardi Carta Blanca	75
Bacardi 8 y.o.	95
Bacardi Razz	75
Matusalem Clásico 15 y.o.	98
Cachaça	68
Captain Morgan Spiced Gold	68

TEQUILA (4 cl)

El Jimador reposado	85
El Jimador blanco	78
Herradura blanco	105
Herradura reposado	115

NON-ALCOHOLIC COCKTAILS

French Kiss – canada dry, lemon juice, grenadine	80
Virgin Colada – pineapple juice, coconut syrup, cream	85
Mojito – brown sugar, lime, fresh mint, soda	88
Caipirinha de Abacaxi – fresh pineapple, pineapple juice, brown sugar, soda	70

COCKTAILS

Kir – white wine, crème de cassis	115
Martini Cocktail – bombay sapphire gin, martini extra dry	108
High Society – bombay sapphire gin, campari, original peach tree, grapefruit juice	108
Mojito – bacardi, brown sugar, fresh mint, soda, lime	135
Caipirinha – cachaça, brown sugar, lime	125
Caipiroska – vodka, brown sugar, lime	108
Grappina – grappa, brown sugar, lime	105
Limoncellina – limoncello, brown sugar, lime	98
Piña Colada – bacardi, coconut bols, pineapple juice, cream	118
Waldorf – martini extra dry, martini rosso, pineapple juice, lemon juice	98
Orgasmus – finlandia vodka, kahlúa, amaretto, baileys, cream	115
Nuova – sambuca, curacao blue, grand marnier, orange juice	125
Cuba Libre – bacardi, coca-cola, lime	108
Strawberry daiquiri – bacardi, strawberry, lemon juice, sugar	125
Seabreeze – finlandia vodka, grapefruit and cranberry juice	105
Bloody Mary – vodka, tomato juice, tabasco, worchester, pepper, salt	108
Sex on the Beach – finlandia vodka, peach liqueur, orange and cranberry juice, grenadine	115
Swimming Pool (for two) – finlandia vodka, curacao blue, coconut bols, cream, pineapple juice	228
Cosmopolitan – finlandia vodka, cranberry juice, lime syrup, triple sec	105
Long Island Ice Tea – finlandia vodka, bombay sapphire gin, bacardi, pepe lopez silver, triple sec, lemon juice, coca-cola	135
Margarita – pepe lopez silver, lemon juice, triple sec	108
Tequila Sunrise – pepe lopez silver, orange juice, grenadine	108
B 52 – kahlúa, baileys, absinth	98

COCKTAILS (PROSECCO)

Bellini – prosecco, peaches	125
Rossini – prosecco, strawberries	125
Rosalini – prosecco, melon	125
Sorbetto di lamponi – prosecco, raspberry	128
Sorbetto di limone – prosecco, finlandia vodka, lemon ice cream	108
Kir Royal – prosecco, crème de cassis	145



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