
La Chamade
LAB

Chamade Lab was born from Valerio Di Vaio's idea of exporting his pizza just a stone's throw from the Principality without ever compromising on his belief that pizza is a serious matter and should only be made one way: WELL.

We craft our pizza using only the finest flours, minimizing refined products as much as possible. We carefully select our partners, and our menu features only absolute value products.

LET'S BEGIN OUR JOURNEY.

Apulian burrata with 24-month aged Parma ham, fresh cherry tomatoes, and a drizzle of extra virgin olive oil	16
Charcuterie platter featuring 24-month aged Parma ham, Bologna IGP mortadella, IGP Colonnata lard, and fennel salame	18
Classic Neapolitan bruschetta with cherry tomatoes, mountain oregano, garlic, and extra virgin olive oil	8

NEAPOLITAN FRYING

Frittatina “Lab”	8
Red potato croquettes with Napoli provolone, ground black pepper, and Pecorino Romano	7
Provola in carrozza	9

You can choose the pizza dough from either 5 cereals or 100% whole wheat with an additional charge of 1€

LAB'S FRIED PIZZAS

Margherita fritta 15

San Marzano tomatoes, Neapolitan fior di latte,
extra virgin olive oil, and fresh basil

Calzone Napoli 18

In the center, Neapolitan pork cracklings, Napoli provolone, San
Marzano tomatoes, ground black pepper, basil, and creamy ricotta

Integralmente fritta 18

100% whole wheat dough, red and yellow piennolo cherry tomatoes,
DOP Campania buffalo mozzarella, extra virgin olive oil, and basil

You can choose the pizza dough from either 5 cereals or 100% whole wheat with an additional charge of 1€

THE CLASSICS OF LA CHAMADE LAB

Marinara 10

Pomodoro San Marzano DOP, origano di montagna, aglio e olio extra vergine

Margherita 14

San Marzano DOP tomatoes, mountain oregano, garlic, and extra virgin olive oil

Romana 16

San Marzano tomatoes, mountain oregano, pitted olives, fior di latte, and anchovies from Cetara

2 Sapori 16

San Marzano DOP tomatoes, Neapolitan fior di latte, cooked ham, champignon mushrooms, extra virgin olive oil, and basil

Diavola 16

San Marzano tomatoes, Neapolitan fior di latte, spicy spianata salami, pitted olives, extra virgin olive oil, and fresh basil

Parma 18

Piennolo del Vesuvio tomatoes, DOP Campania buffalo mozzarella, 24-month aged Parma ham

Salsiccia e friarielli 18

Slightly spicy Neapolitan friarielli, Neapolitan fior di latte, Neapolitan pork sausage, and extra virgin olive oil

Calzone al forno napoletano 18

Cow's milk ricotta, ground black pepper, cooked ham, Napoli salami, San Marzano tomatoes, and Neapolitan fior di latte

Contadina 16

San Marzano tomatoes, Neapolitan fior di latte, peppers, zucchini, and eggplant

5 Formaggi 17

Four cheese cream, fior di latte, and gorgonzola

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SPACIAL PIZZAS

La chamade lab 20

DOP Campania buffalo mozzarella, Piennolo del Vesuvio cherry tomatoes, bresaola, rocket and walnut pesto, and lemon zest

Mortadella e pistacchio 20

Napoli provola, IGP mortadella, pistachio cream, crushed pistachios, and lemon zest

Genovese napoletana 20

Slow-cooked Neapolitan onion with beef and Parmesan shavings

Ragù 22

Neapolitan ragu, Napoli provola, pork sausage, and Grana cheese shavings

La zucca 22

Homemade pumpkin cream with Napoli provola, 24-month aged Parma ham, and Apulian burrata

Porchetta 22

Ariccia porchetta, Napoli provola, roasted potatoes, and pecorino cheese fondue

Giallo e finocchiona 18

Napoli provola, yellow Vesuvio tomatoes, Felino salami, and extra virgin olive oil

Parmigiana 19

Parmesan cream with provola and Pecorino Romano fondue

Bufala 20

Campania buffalo mozzarella, capers, yellow tomato, Cetara tuna, and lemon zest

You can choose the pizza dough from either 5 cereals or 100% whole wheat with an additional charge of 1€

METER-LONG PIZZA

50 cm

Two tastes 34
Three tastes 36
Four tastes 38

75 cm

Two tastes 44
Three tastes 46
Four tastes 48

100 cm

Two tastes 54
Three tastes 56
Four tastes 58

OUR SALADS

Insalata lab 15

Mixed salad, cherry tomatoes, bresaola, grated Grana Padano cheese, walnuts, black olives, and red apple

Insalata Cetara 15

Mixed salad, red onion, cherry tomatoes, black olives, Cetara tuna, and Cetara anchovies

You can choose the pizza dough from either 5 cereals or 100% whole wheat with an additional charge of 1€

APPETIZER

Small water	3
Big water	6
Spritz	8
House wine glass	7
Prosecco glass	7
Limoncello spritz	9
Sodas	4.5
Sirop	4
Small draft beers	4
Big draft beers	7

BEERS

Nastro Azzurro	5.5
Ichnusa	6.5
Kbirr natavot lager	8
Kbirr cuore di Napoli	8
Kbirr pulcinellahell	8

WHITE WINE

Falanghina	30
Fiano di Avellino	35
Greco di Tufo	40
Pinot grigio	26

RED WINE

Chianti	40
Primitivo	35
Montepulciano	26
Negramaro	28
Vino rosè Cote de Provance	30

CHAMPAGNE - availability of the house

Prosecco 500	50
Prosecco Valdobbiadene	40

DIGESTIVES

Limoncello	4
Amaro del Capo	6
Amaro Averna	6
Ceffè espresso napoletano	2.5

DESSERT

Pastiera napoletana	10
Delizia al limone	10
Babà al rum	8
Cheesecake al pistacchio	10
Ferrero Rocher	10
Tiramisù	8
Straccetti di pizza con nutella	12
Pizza con nutella	10

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