Vesuvio

MENU

“IF YOU THINK YOU’VE SEEN IT BEFORE, IT PROBABLY CAME LATER.”

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SINCE 1973, A STORY OF PASSION AND FLAVOR

In the 1970s, the Pipolo family brought a piece of Naplesto the heart of Modena, introducing a new way to experience pizza.

Vesuvio was the first pizzeria in the city to serve pizza by the meter, immediately winning over the people of Modena with a simple yet revolutionary idea: sharing flavor, slice after slice.

Today, after almost fifty years, our commitment continues, combining our Neapolitan roots with the authentic flavors of Emilia. Every dough tells our story, and every ingredient celebrates the land that welcomed us.

A genuine bond between tradition and innovation that has earned us prestigious recognition, including the 2 Spicchi Gambero Rosso award and a consistent place in the 50 Top Pizze ranking from 2020 to 2024.

Now it’s your turn: browse the menu, be inspired and experience our idea of pizza!

In the countryside around Solarolo is the farm belonging o *Birrificio La Mata*. Every stage of production is managed in-house, from growing the raw materials to the final processing. A short, artisanal supply chain that guarantees quality, traceability and a strong connection with the Romagna region.

BEERS

Lova – Belgian Strong Ale (7,8%) 7.50 €

By far the most intriguing and appreciated Belgian beer.
A high-alcohol Ale with complex aromas and flavors, featuring a delicate character from aromatic hops and rich fruity notes on both the palate and nose.
It can even develop a wine-like character.
Candy sugar is traditionally added to achieve a higher original gravity.

Amarty – Pale Ale (4,0%) 7.50 €

A low-alcohol beer with a straw-yellow color and a delicate, predominantly malty flavor. Herbaceous notes come from a blend of American hops, complemented in this version by a light chamomile infusion.
Very easy to drink, thirst-quenching and refreshing thanks to a gentle acidic note. This style is now especially widespread among craft breweries in the United States.

Mora – Red Ale (6,0%) 7.50 €

A typically English beer style, originally served in pubs from casks using hand pumps or gravity, at cellar temperature.
Characterized by a strong malt profile with caramel and toasted notes.
The hops are well balanced and can contribute bitterness, although malt always remains predominant. Fruity notes produced by esters are also typical.

Bheé – Blanche (4,0%) 7.50 €

Blanche beers are characterized by the use of wheat and originate from the Belgian brewing tradition. Light and highly refreshing, they are usually very pale in color and often slightly cloudy.
The use of spices makes them particularly easy-drinking and refreshing. In addition to the traditional coriander and orange peel, our version also includes fresh ginger.

Myale – Indian Pale Ale (6,2%) 7.50 €

During the colonial period in India, the British needed to ship beer to the colonies, so they made their Pale Ale stronger and hoppier to better withstand the long journey in ships' holds. Today this beer style is particularly popular in the United States, where highly aromatic, citrus-forward hops with strong bittering properties are commonly used.

Vesuvio – Blond Ale (5,0%) 7.50 €

The most classic Belgian-style Ale, with a lightly malty palate, fruity notes and the aroma of noble hops. Well balanced, with mild to medium bitterness, although the emphasis remains on malt.
Hoppier versions developed following a strong revival of the style in the United States. Its characteristics make it the easiest and most classic beer to drink.

TO START

Potato Croquette — 2.50 €

Traditional Neapolitan fried croquette, handmade with fresh potatoes.

Montanara Classica — 3.00 €

Fried pizza, 100% Italian tomato sauce, grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne, basil.

Montanara Farcita — 3.50 €

Fried pizza with ricotta, Napoli salami or Parma ham, and stracciatella from Az. Tamburro.

Eggplant Parmigiana — 10.00 €

Served with focaccia.

Buffalo Mozzarella — 8.50 €

250 g Mozzarella di Bufala Campana from Caseificio Beneduce (NA), served with focaccia.

Mediterranean Platter — 13.00 €

Parma ham, Mozzarella di Bufala Campana from Caseificio Beneduce (NA), grilled artichokes and focaccia.

French Fries — 5.00 €

* Changes to pizzas are not accepted.

Provala e Pepe — 12.00 €

Smoked provola from Caseificio Beneduce (NA),
sautéed arugula and Szechuan pepper.

Regno delle due Sicilie — 13.00 €

Mozzarella di Bufala Campana from Caseificio Beneduce (NA), fried eggplant, ricotta, lemon zest and chopped basil.

A' Tale e Quale — 12.00 €

Friarielli cream from Az. Agr. Sapurè (SA), Neapolitan sausage and provola from Caseificio Beneduce (NA).

Pizzica — 13.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), artisan pear mostarda, sliced provolone, coppa-style pancetta added after baking, basil.

Zuccosa — 11.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), Mantua pumpkin cream, sausage, 100% Arabica coffee powder and toasted hazelnuts.

O' Calascione — 13.00 €

Calzone with escarole, provola from Caseificio Beneduce (NA), anchovies, Leccino olives and grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne.

Diego — 13.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA),
yellow Vesuvio cherry tomatoes, burrata, dried mint and licorice powder.

PIZZAS

* Changes to pizzas are not accepted.

Nicola — 11.50 €

Fior di latte mozzarella from Caseificio Beneduce (NA), herb-cured lardo and ’nduja.

Cetara — 12.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), ricotta, caramelized onion, Cetara anchovies added after baking and basil.

Mergellina — 12.00 €

100% Italian tomato sauce, Mozzarella di Bufala Campana bites from Caseificio Beneduce (NA) added after baking, semi-dried tomatoes from Az. Demetra, basil and extra virgin olive oil.

Toledo — 12.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), smoked Campanian cheese, fried peppers, pepper and basil.

A’ Signora Marí — 14.00 €

Mozzarella di Bufala Campana from Caseificio Beneduce (NA), friarielli from Az. Agr. Sapurè, fresh when in season, onion and Cetara anchovies added after baking.

Spaccanapoli — 12.00 €

Provola from Caseificio Beneduce (NA), croquette made with fresh potatoes and diced Napoli salami.

Emilia — 13.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), aged guanciale, mixed cow’s and sheep’s milk caciotta and Aceto Balsamico di Modena IGP glaze.

* Changes to pizzas are not accepted.

Margherita — 7.50 €

100% Italian tomato sauce, extra virgin olive oil, fior di latte mozzarella from Caseificio Beneduce (NA), basil.

Rossa Tipo Metro — 7.50 €

Fior di latte mozzarella from Caseificio Beneduce (NA), extra virgin olive oil, Campanian tomato pulp (SA), grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne, basil.

Bianca Tipo Metro — 8.50 €

Fior di latte mozzarella from Caseificio Beneduce (NA), pancetta and grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne.

Mignon — 8.00 €

Half Bianca Tipo Metro and half Rossa Tipo Metro.

Verdure Fritte — 9.00 €

100% Italian tomato sauce, fior di latte mozzarella from Caseificio Beneduce (NA), peppers, Neapolitan-style sautéed eggplant and basil.

Vesuviana — 9.00 €

Provola from Caseificio Beneduce (NA), fried zucchini and basil.

Chiaia — 10.00 €

Provola from Caseificio Beneduce (NA), cherry tomatoes, Neapolitan-style sautéed eggplant and basil.

Vesuvio — 9.00 €

Half stuffed calzone and half pizza with 100% Italian tomato sauce, fior di latte mozzarella from Caseificio Beneduce (NA) and fried peppers.

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Sorrentina 10.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), sausage and friarielli from Az. Agr. Sapurè, fresh when in season.

Alice 10.00 €

Calzone filled with fior di latte mozzarella from Caseificio Beneduce (NA), Parma ham, gorgonzola, pepper and grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne.

Totò 12.00 €

Mozzarella di Bufala Campana from Caseificio Beneduce (NA), cherry tomatoes, anchovies, olives, basil and oregano.

Rettifilo 13.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), provola from Caseificio Beneduce (NA), yellow Vesuvio cherry tomatoes, basil and extra virgin olive oil.

Posillipo 12.50 €

Focaccia with Mozzarella di Bufala Campana from Caseificio Beneduce (NA) added after baking, cherry tomatoes, basil and extra virgin olive oil.

Burratina 14.00 €

100% Italian tomato sauce, basil, Burrata di Andria IGP and Cantabrian anchovies from Az. Demetra.

Cantabrico 15.00 €

Marinara with Mozzarella di Bufala Campana from Caseificio Beneduce (NA) added after baking, basil and Cantabrian anchovies from Az. Demetra.

Arturo 11.00 €

Fior di latte mozzarella from Caseificio Beneduce (NA), garlic, grilled artichoke, smoked pancetta and parsley pesto.

EXTRAS

Mozzarella di Bufala Campana, Caseificio Beneduce (NA)	2.00€
Mozzarella di Bufala Campana, Caseificio Beneduce (NA) added after baking	4.00€
Fior di latte mozarella, Caseificio Beneduce (NA)	1.50€
Parmigiano Reggiano DOP flakes, Caseificio Quattro Madonne	2.50€
Parma ham (PA)	2.50€
Burrata di Andria IGP	4.00€

Prices remain unchanged for small pizzas.
Changes to pizzas are not accepted.

Bianca e Rossa — 17.50 €

1/2 fior di latte mozzarella from Caseificio Beneduce (NA), pancetta
and grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne;
1/2 fior di latte mozzarella from Caseificio Beneduce (NA), Campanian tomato pulp
(SA) and grated Parmigiano Reggiano DOP from Caseificio Quattro Madonne.

Tricolore — 20.00 €

1/3 Bianca, 1/3 Rossa, 1/3 Verde.

Farcita a metà — 22.00 €

1/2 Bianca or Rossa, 1/2 with toppings of your choice.

Farcita — 27.00 €

Toppings of your choice.

Menù Kids, up to 10 years old — 9.00 €

Classic kids' pizza / Pasta with tomato sauce / Grilled frankfurter
with French fries + Water / Iced tea / Coca-Cola + small dessert.

Acqua — 3.00 €

Acqua Panna - still - 75 cl
Acqua San Pellegrino - sparkling - 75 cl

Soft Drinks — 3.50 €

33 cl

Coca-Cola — 4.50 €

Draft - 40 cl

Spritz — 6.00 €

Draft Beers — 6.00 €

Paulaner Lager - 40 cl
Paulaner Weiss - 40 cl
Paulaner Marzen - 40 cl

Non-Alcoholic Beer — 5.00 €

Warsteiner - non-alcoholic, bottled - 33 cl

WINES

Manent — 20.00 €
Terre Stregate | Aglianico DOP - Red

Pinot noir — 20.00 €
Jacques Bourguignon - Red

Svelato — 20.00 €
Terre Stregate | Falanghina - White

Pinot Grigio — 18.00 €
Ca’ Vegar | Garda DOP - White

Lepido — 17.00 €
Borgo Dei Contrari | Pignoletto - White

Falanghina Del Sannio — 11.00 €
Cantina La Guardiense (0.37L) - White

Etichetta Bianca — 18.00 €
Zucchi | Lambrusco di Sorbara DOC

Millesimato Extra Dry — 22.00 €
La Farra | Valdobbiadena Prosecco Superiore DOCG - Sparkling

1958 Blanc De Noir Brut — 18.00 €
Gualtieri | Lambrusco vinified as a white wine

Glass (10 cl) — 5.00 €

TO FINISH...

Coffee

Espresso / Barley coffee	2.00 €
Espresso with liqueur	3.00 €
Sorbet	4.00 €
Digestifs	4.00 €

Spirits

Whisky Lagavulin, 16 years	10.00 €
Rum Nation Panama, 10 years	7.00 €
House-made Limoncello	4.50 €
Jefferson	5.50 €

Grappe

Poli Moscato Morbida	5.00 €
Poli Sarpa Oro	5.00 €
Poli Sarpa Secca	5.00 €

Cover charge 2.50€

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Enjoy your meal