

– FRITTO –

Barbaro

ARTISAN PIZZA FOR THE PEOPLE

“Pizza Fritta” or “Fried Pizza” is a traditional **Neapolitan Street Food** that is incredibly popular in our hometown **Naples, Italy**. The history of the iconic dish within our **Family Tree** dates back to the **early 20th century**, where housewives in the **Barbaro Family** have made Pizza Fritta as a creative way to support the family’s income!

Our **Organic Pizza Dough** is slowly fermented according to a **Secret Family Recipe** and perfected at our pizzeria **Regina Margherita** in the first district of Vienna, making it effortlessly digestible and inimitable. The crispy exterior encases gooey fillings made of a handful of fresh and highly **Qualitative Ingredients** such as ricotta, salami and veggies, making it a delicious **Artisan Pizza!**

L’ANTICA PIZZA FRITTA DA BARBARO

– 9,90 –

SOFIA LOREN TI AMO (A,G)

Fior di Latte DOP – Prosciutto Cotto – Pomodorini – Basilico

Frischer Mozzarella – Gekochter Südtalienischer Schinken – Kirschtomaten – Basilikum

Fior di Latte Mozzarella – Cooked southern Italian ham – Cherry Tomatoes – Basil

SALAME DI DON ANTONIO (A,G)

BARBAROS HINT

Ricotta di Pecora Romana DOP – Salsiccia Calabrese Salame – Fior di Latte DOP – Pomodorini – Basilico

Südtalienischer Ricotta Frischkäse – Pikante Kalabrische Salami – Frischer Mozzarella – Kirschtomaten – Basilikum

Ricotta Romana PDO – Calabrian Sausage Salami – Fresh Mozzarella – Cherry Tomatoes – Basil

BELLISSIMA REGINA MARGHERITA (A,G)

Ricotta di Pecora Romana DOP – Ciccio di Maiale – Scamorza Affumicata – Pomodorini – Basilico

Südtalienischer Ricotta Frischkäse – Knusprige Grammeln – Geräucherter Scamorza Käse – Kirschtomaten – Basilikum

Ricotta Romana PDO – Pork Greaves – Smoked Scamorza Cheese – Cherry Tomatoes – Basil

VEGGIE ME BABY ONE MORE TIME (A,G)

Ricotta di Pecora Romana DOP – Scamorza Affumicata – Pomodorini – Spinaci – Basilico

Südtalienischer Ricotta Frischkäse – Geräucherter Scamorza Käse – Blattspinat – Kirschtomaten – Basilikum

Ricotta Romana PDO – Smoked Scamorza Cheese – Cherry Tomatoes – Spinach – Basil

LA VEGANA NAPOLETANA (A)

Pomodorini – Spinaci – Basilico – Oregano

Kirschtomaten – Spinat – Basilikum – Oregano

Cherry Tomatoes – Spinach – Basil – Oregano

CRISPY BARBARO’S

CALAMARI FRITTI (A,C,M,R)

BARBAROS HINT

La frittura di CALAMARI freschi servito con salsa Aioli

Frische Calamari (Tintenfisch) doppelt frittiert auf Neapolitanische Art serviert mit der Barbaro Aioli Sauce

Fresh Calamari (squid) double-fried Neapolitan style, served with Barbaro Aioli sauce

– 9,90 –

ANGIOLETTI FRITTI - SALTY NAPOLI (A-G)

Scamorza Affumicata – Pomodorini – Basilico – Pesto

Frittierte Teigstreifen – Geräucherter Käse – Kirschtomaten – Basilikum – Pesto

Fried strips of dough – Smoked Scamorza Cheese – Cherry Tomatoes – Basil – Pesto

– 7,90 –

ANGIOLETTI FRITTI - SWEET NUTELLA (A-E-G-F)

BARBAROS HINT

Nutella – Biscotto – Zucchero a Velo

Frittierte Teigstreifen – Nutella Haselnuss – Streusel – Staubzucker

Fried strips of dough – Nutella hazelnut – Crumbles – Powdered Sugar

– 7,90 –

ASK YOUR FAVOURITE ITALIAN FOR THE WEEKLY SPECIALS!

Barbaro

IL GUSTO PER LA VITA