

NAPLES

CHI ANC HER PA



WHAT MAKES THEM SO EXTRAORDINARY?

The perfect dough?
The patient rising?
Or perhaps the irresistible fillings?

It is this mix of flavors and memories that makes them so special.

A unique experience.

MONTANARETTE

TYPICAL FRIED PIZZAS FROM THE NEAPOLITAN
TRADITION LEAVENED 12 HOURS

2pcs. with nostrano tomato sauce and stracciata of buffalo
mozzarella DOP from Campania



or

2pz. con genovese napoletana



€ 6.00





CHICKEN NUGGETS

Hand-cut, 100% real Italian chicken breast, served with fries and an extra-crunchy golden breading that will blow your mind.

€ 5.00





STARTERS



€8.00

PATA CRISPY



French fries* with crumbled Benevento sausage and caciocavallo irpino cheese fondue



€9.00

BAO DI CHIANCHERIA 2 PIECES



Wheat flour bao, steamed with Neapolitan Genovese with natural Marchigiano veal tartare *or* with pulled pork homemade

€10.00

CRISPY CHICKEN

SERVED WITH HOMEMADE SAUCES



Crispy organic chicken strips with lime *or* bacon breadcrumbs



€8.00

GODURIA 4 PIECES



Homemade Pan Bauletto with hanging Irpino caciocavallo cheese

€8.00

MELANZANA POP



Eggplant parmigiana flan with smoked provola cheese from the upper Caserta area, basil, and parmesan shavings.

€8.00

"RÒ CHIANCHIER" MEATBALL COCOTTE

4 PIECES



Veal meatballs from our farms with Grandma's ragù

PLATTER OF COLD CUTS AND CHEESE

€25.00

TASTING OF 4 SALAMIS

FOR TWO PEOPLE



Tasting of the 4 best cured meats selected on the road by the Le Due Torri Group Team

€25.00

TASTING OF 4 CHEESE

FOR TWO PEOPLE



Tasting of the 4 best cheeses selected on the road by the Le Due Torri Group Team

OUR FAVORITE FIRST COURSE

GENOVESE

Genovese is our favorite first course because it is an authentic expression of love and passion for our meat.

Every bite contains stories and emotions, accompanied by a few tears of happiness.



CHIANCHERIA MEAT & B • VAIRANO • ROMA

FIRST COURSES

€12.00 THE GENOVESE OF THE ALLIANCE



Ziti di Gragnano IGP, Vitello Marchigiano, Onion of Vatolla, Onion of Alife, Onion of Airola, Celery of Gesualdo, Ancient Tomato of Naples, Grana Padano PDO, Extra Virgin Olive Oil "Erede"



*Subject to availability of Slow Food products

€11.00 PASTA AND POTATOES & STO!

Mixed Gragnano pasta with potatoes, fresh provola from the upper Caserta area, bacon, Pecorino Romano DOP chesse, Parmigiano Reggiano DOP cheese and pepper





WRAP

Wrap with Marchigiana burger,
melted cheddar, fresh salad, and crispy speck

€ 5.00





CHIANCHIERE BURGERS

€12.00

NONNA GIANNINA



Veal burger 180g from our farms, smoked provola cheese from the upper Caserta area, aubergine parmigiana with Grana Padano DOP cheese and basil pesto



€12.00

SICILIANO

180g veal burger from our farms, DOP buffalo mozzarella from Campania, mushroom-style aubergines and homemade basil pesto



€12.00

PROTAGONISTA DEL MESE

Chef's imagination with seasonal products



€12.50

PORKIAMO WITH 5 GRAIN BREAD

Homemade porchetta millefeuille from Benevento, baked potatoes, smoked provola cheese from the upper Caserta area, homemade lime and rosemary sauce



€12.50

IMPERATORE

180g veal burger from our farms with smoked provola cheese from the upper Caserta area, crispy bacon and baked potatoes with EVO oil



€10.00

JUMBO

Veal burger 180g from our farms, provola cheese from the upper Caserta area and French fries* with skin





NERANO

180g veal burger from our farms,
with mint-flavored zucchini cream, Grottone cheese, and
zucchini chips

€ 13.00





ITALIANO

Veal burger 180g from our farms, Treviso radicchio in sweet and sour sauce, buffalo mozzarella cheese, crispy speck and smoked provola from the upper Caserta area

€ 14.00





PORKA MISERIA

Pulled pork cooked at low temperature for 18 hours, smoked provola cheese from Alto Casertano, baked potato in E.V.O. oil and rosemary, crispy pork belly with pepper

€ 13.00





FROM THE TARTARE BAR

€13.00

TARTARE MIXOLOGY

Veal tartare from our farms with confit cherry tomatoes, buffalo mozzarella cheese, baked olives and capers, marinated egg yolk and tomato coulis



€10.00

TARTARE NATURE

Veal tartare from our farms with Maldon salt and E.V.O. oil

€13.00

CARPACCIO DI SCOTTONA

Scottona carpaccio with dressing and puffed annurca apple wafer



TRILOGIA DI TARTARE

Selection of three mini tartares from our farms:
one natural and two with various condiments from the chef



€ 14.00

PARRILLA MADRILEÑA

SUSTAINABILITY, INNOVATION
AND TRADITION UNITED IN A
UNIQUE CULINARY EXPERIENCE.

Thanks to Vulcano Gres technology, this grill, designed and manufactured in Madrid, has extraordinary features that enhance the flavors of the meat at every step.

Its three cooking phases make it unique in its kind, preserving the nutritional properties of the meat intact and guaranteeing an exceptional result.

The delicate scent of the embers that envelops the meat, with its special and distinctive touch, completes the work of this Parrilla Madrileña, offering a well-rounded culinary experience that involves all the senses.



FROM THE GRID

€25.00

CHIANCHIERE BARBECUE

FOR TWO PEOPLE

Sausages from Caserta; homemade veal arrostiticini with 7-layer bacon wrapped with pork lard; Benevento pork bombette stuffed with Mortadella Bologna PGI, provolone cheese and spicy spianata; braised Benevento pork marinated with spices and balsamic vinegar served with French fries with skin*



€12.00

VEAL ARROSTICINI 5 PIECES

Homemade veal roasts with bacon-cured pork lard served with french fries*



€10.00

APULIAN BOMBETTES 5 PIECES

Benevento pork bombettes stuffed with Mortadella Bologna PGI, provolone cheese and spicy spianata served with chips* and homemade sauces



€27.00

CUBEROLL ABOUT 300GR

Cuberoll of Scottona selected by us, with seasonal side dish of your choice

€12.00

PORKY GRILL ON THE PLATE

Grilled Benevento pork braised marinated with spices and balsamic vinegar served with French fries*

€16.00

ORGANIC CHICKEN CUT

From our selection, raised on the ground, with a side dish of vegetables under ashes

€10.00

HAMBURGER ON THE PLATE ABOUT 180GR

Veal burger from our farms, grilled, with seasonal side dish of your choice

SMOKY

€16.00

PORK RIBS WITH SEASONAL SIDE DISH

Pork ribs glazed with BBQ sauce and cooked over coals



€25.00

ASADO SHOW

WITH SEASONAL SIDE DISH FOR 1 PERSON

Asado of Veal selected by Gruppo le Due Torri, smoked and grilled on coals





CHIANCAMBURGER

VEAL BURGER - served with seasonal side dish

Prepare to be captivated by the irresistible temptation of our ChiancamBurger, Chiancheria's trademark. This culinary masterpiece embodies the pursuit of perfection and absolute dedication to quality.

With three carefully selected cuts of veal, pounded and massaged by hand with Ferrarelle water and precious fleur de sel, this burger offers an unparalleled texture. Each bite is a unique sensory experience, a true delight for the palate, captivating with its refinement and elegant flavors.

€ 12.00



On our on-the-road route, we only choose farms that respect animal welfare and the environment.

We cooperate with breeders and farmers who cultivate the land with responsibility and passion. This attention allows us to offer meat with unique qualities and unmistakable flavours.

At Chiancheria, sustainability and the protection of our planet are at the heart of our choices, not following fads but pursuing an authentic eco-friendly footprint.

**GET ADVICE FROM OUR
CHIANCHIERE.**

**THE BEST SELECTIONS FROM
STEAKS AND RIBS COUNTER**

from € 70.00 per kg

CHEF'S SIDE DISHES

€5.50 MUSHROOM AUBERGINES

As per Neapolitan tradition

€5.50 ZUCCHINI ALLA SCAPECE

As per Neapolitan tradition

€4.50 FRENCH FRIES*

Classic with peel

*EXCLUSIVELY
Lamb Weston 🍟🍟🍟

€5.00 BAKED POTATOES

In EVO oil and rosemary

€5.00 VEGETABLES UNDER ASH

As per Neapolitan tradition

DESSERTS

€7.00 DECOMPOSED SFOGLIATELLA



€7.00 TIRAMISÙ IN A GLASS



€7.00 NEAPOLITAN LEMON TART



€7.00 CHEESECAKE - VARIOUS FLAVORS



DRINKS

€3.00 PEPSI / PEPSI ZERO / FANTA
0,33 L

€3.00 FERRARELLE
0,75 L

€3.00 ELECTA
0,75 L

€2.50 SERVICE

ALLERGENS



GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives



CRUSTACEANS AND DERIVATIVES

Both marine and freshwater: shrimp, prawns, lobsters, crabs, hermit crabs and the like



EGGS AND DERIVATIVES

All products made with eggs, even in small quantities. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savoury ones, ice creams and creams, etc.



FISH AND FISH PRODUCTS

Including derivatives, that is, all those food products that are made up of fish, even if in small percentages



PEANUTS AND DERIVATIVES

Packaged snacks, creams and dressings which contain even small doses



SOYBEAN

Milk, tofu, spaghetti, etc.



DAIRY PRODUCTS

Yogurt, biscuits and cakes, ice cream and various creams.
Any product in which milk is used



NUTS AND DERIVATIVES

All products including: almonds, hazelnuts, walnuts, cashews, pecans from Brazil and Queensland, pistachios



CELERY AND DERIVATIVES

Present in pieces in soup preparations, sauces and vegetable concentrates



MUSTARD AND DERIVATIVES

It can be found in sauces and condiments, especially in mustard.



SESAME AND DERIVATIVES

It can be found in sauces and condiments, especially in mustard.



SULPHITES

Used as preservatives, we can find them in: canned fish products, in pickled, oil-preserved and brine-preserved foods, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices.



LUPINS AND DERIVATIVES

Now present in many vegan foods, in the form of roasts, salami, tarines and similar that have this legume as a base, rich in proteins



MOLLUSCS AND DERIVATIVES

Cuttlefish, squid, octopus, razor clam, scallop, heart, sea date, snail, mussel, oyster, limpet, sea truffle, clam, etc.

REMEMBER TO REPORT ANY INTOLERANCES

*FROZEN PRODUCT



The Chef's favorites,
but also yours



Meat, at its best



Novelty



Bestsellers



GRUPPO LE DUE TORRI
per l'economia circolare

This menu is signed by **Salvio Passariello**, the beating heart of the **Chiancheria** project and founder of the **Le Due Torri Group**.

With his **entrepreneurial vision** and a constant commitment to enhancing **culinary tradition** and **sustainability**, Salvio has infused his **know-how** and passion for the **territory** into every dish. Every choice, from the **selection of raw materials** to **preparation**, is a reflection of his commitment to the **circular economy**, **uncompromising quality** and **respect for nature**.

His experience, combined with the continuous search for **excellence**, makes every gastronomic moment a **unique, authentic** and **unforgettable** experience for our guests.

CHIANCHERIA
MEAT & BURGER

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