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*"Rest, rise, emanate sighs and perfumes, and then  
darken, give joy and warmth.*

*All that is mixed with flour, wisdom and passion  
can excite you. "*

**PIZZA AND LEAVENED PRODUCTS BY:**

**PASQUALE POLCARO**

## **SMALL BITES**

### **Crispy bread Tacos 5**

*with beef tartare and C.B.T egg*  
1,3,5

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### **Italian breakfast 5**

*savory cereal croissant with crumbled selection  
Gerini and salted custard*  
1,3,7,8,11

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### **Mozzarella in carrozza sbagliata 8**

*buffalo mozzarella ingot, bread cream with  
spelled, roasted ham, gerini selection, parmesan  
reggiano, crispy sandwich bread*  
1,3,5,7

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### **Le bruschette 6**

*fennel bread with gerini selection sausage and  
stracchino, black garlic bread with datterini tomato  
sauce and anchovies from Cetara*  
1,4,7

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### **Le bruschette 6**

*fennel bread with gerini selection sausage and  
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1,4,7

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### **Bitter cocoa Moquette 5**

*with creamed cod, wasabi powder and datterino  
tomato tartare*  
1,3,4,7

## **Fried pizza 12**

4 pieces

### **Montanara**

tomato sauce and  
parmesan cheese

### **Escarole and cod**

with sautéed escarole and  
cod sheet

### **"Genovese" stew**

stew of Genoese  
Neapolitan, tomato  
dry and roman  
pecorino cheese

### **"Ripiena"**

with "cicoli" (pork crackling)  
and ricotta cheese

1,4,5,7

## **The big ones, fried, baked**

### **Fried Montanarine in the oven**

Savor them before eating our pizza

### **Tuna 12**

escarole cream, tuna cbt,  
mayonnaise with burnt  
onion, Terraviva sun-dried  
piennolo tomato  
1,3,4,5

### **Vegetarian 12**

pumpkin cream, Roman  
cabbage salad, sweet  
and sour Tropea onion  
and olive powder  
1,5

## **STARTERS**

### **"Real" Tuscan raw ham D.O.P., coccoli and stracciatella cheese 13**

1,7

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### **Tasting of the Tuscan big board 18**

(recommended for 2 people)

Dop Tuscan ham, PGI finocchiona, Tuscan salami  
dop, seasoned coppa, a black bruschetta, a red one  
and cheese

1,7

## BUNS

"Buns" sandwiches designed to achieve softness and balance, with a sweet scent that distinguishes them.

### Hamburger **LARGO9** 18

Chianina burger, Canestrino tomato, Tuscan pecorino, lettuce, Norcia bacon, Tropea onion and largo9 smoked sauce. Served with french fries.

1,3,5,7

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### Pastrami 18

toasted semolina bread, mayonnaise, cow's caciocavallo Bruna Dairy Aurora, coppery onion jam of the Cinquequattro company (AV), gherkin in vinegar and lots of marinated beef, served with fries.

1,3,4,7

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## "LA SCROCCACCELLA"

Interpretation of the crunchy flatbread made with preferment and light cereal flour.

### Come disse mia nonna 14

Scent and crunchiness envelop a layer of eggplant parmigiana like the one I ate at my grandmother's house on Sunday

1,7,8

# PIZZA

After a long selection, I combined each pizza with a very high quality oil to enhance the characteristics of my pizza.

## **Margherita 9**

Campanian tomato, basil, fior di latte mozzarella and a grating of cheese and Coltofranto oil

1,7

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## **Una Super Marinara 8**

baked cherry tomatoes, Orsino garlic from the Il Moera farm, mountain oregano, basil, an anchovy of Cetara and Ravece FAM oil

1,4

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## **La Diavola Largo9 14**

Campanian tomato, fior di latte mozzarella, Spilinga Nduja creamed with dried tomato, basil and a sprinkling of smoked scamorza cheese IN STRAW and iolo Irpino light fruity FAM

1,7

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## **Yellow, provola and pepper 14**

Terraviva Yellow Tomato, smoked provola, pepper black, true Neapolitan tarallo, a sprinkling of pecorino romano DOP, basil and a drizzle of Irpino oil

fruity read FAM

1,7

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## **Capricciosa 16**

Campanian tomato, fiordilatte mozzarella, Mugello roast ham cured meat factory selection Gerini, mushrooms, Tuscan artichokes, Taggiasca olives and Coltofranto Tuscan oil

1,7

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## **Napoli 11**

Campanian tomato, fiordilatte mozzarella, capers from Pantelleria, anchovies from Cetara and Tuscan oil Coltofranto

1,4,7

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## **L'Amatriciana 16**

Campanian tomato, fiordilatte mozzarella, Norcia bacon, Tropea onion (according to availability), pecorino romano DOP, pepper

1,7

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## **BO.CA. 16**

fiordilatte mozzarella, artisan mascarpone, mortadella IGP in bladder, chopped pistachio and pesto

1,7

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## **Ricchezza della Margherita 14**

Piennolo del Vesuvio DOP tomato, basil as if it were raining, smoked provola, Ravece FAM oil and mountain oregano

1,7

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## **Sausage and Friarielli 16**

buffalo mozzarella, "Neapolitan" broccoli, Sausage with knife tip Salumificio Gerini Selection, FAM light fruity Irpino oil

1,7

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## **Il sottobosco 18**

smoked provola, sautéed porcini mushrooms, Orsino garlic pesto from the Il Moera farm, crispy wafer, Irpino caciocavallo DI VACCA BRUNA Dairy Aurora, Irpino light fruity oil FAM

1,3,7

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## **Calzone verace 15**

smoked provolone, campanian tomato, ricotta, Napoli salami, basil and pepper, coated with a crust of Parmesan cheese

1,7

## GOURMET PIZZA

The real gourmet pizza cooked in the steamer pan, cut into six slices and stuffed piece by piece.

For each pizza a base that mixes has been studied and complete the taste of our toppings.

### **Carbonara 20**

*Semolina and corn base with scientific carbonara sauce, crispy Norcia bacon and Roman DOP pecorino mousse*  
1,3,7

### **"Tartare Ripiena" 22**

*Rye, spelled and cereal base with beef tartare, stracciatella with truffle, CBT pepper egg, rocket wild and a drizzle of light fruity FAM oilt*

1,7,11

### **Shrimp 26**

*Soybean flour and sesame seeds base, guacamole, stracciatella, wild rocket, blond shrimp citrus scented, sweet dried tomato and a drizzle of Tuscan Coltofranto oil*

1,2,4,6,7,11

## THE FIFTH TASTE

Let yourself be guided by our expert pizza chef Pasquale Polcaro. Discover the fifth taste that proposes you based on fresh and seasonal products.

The availability and the continuous search for the best raw materials available on the market may make changes to the menu.

It will be our staff's responsibility to inform our guests.



COVER CHARGE 3€



## ALLERGENS

- |   |   |                         |    |   |                                |
|---|---|-------------------------|----|---|--------------------------------|
| 1 |    | gluten                  | 9  |  | celery and derivatives         |
| 2 |    | crustaceans             | 10 |  | mustard and derivatives        |
| 3 |    | eggs and derivatives    | 11 |  | sesam and derivatives          |
| 4 |    | fish and derivatives    | 12 |  | sulphire                       |
| 5 |    | peanuts and derivatives | 13 |  | lupin molluscs and derivatives |
| 6 |   | soy and derivatives     |    |   |                                |
| 7 |  | milk and derivatives    |    |   |                                |
| 8 |  | nuts                    |    |   |                                |
-  **vegetarian**

\*According to market availability some products may be subject to rapid freezing to guarantee quality and safety as described in the HACCP plan and pursuant to reg. 852/08 and reg. 853/04. Some products may be frozen at origin.

\*As laid down in European regulation 1169/2011 you can ask further information about allergen to our staff which will provide you with the documentation.

Our flour may contain traces of eggs, peanuts, soy, nuts, celery, mustard, sesame seeds, lupins and derivatives.



Scan the QR code and follow us