

Guida alle migliori
250 pizzerie della Campania

IL MATTINO

50
TOP
PIZZA

PIZZERIE
ECCELLENTI 2024

luca brancaccio

Pizzeria since 1992



The passion for pizza was born way back in 1984 when Luca was 8 years old. From his father Vincenzo, Chef de rang on the Achille Lauro ships, he passed on his passion for pizza.

The Spanish Quarters of Naples are Luca's home where he lived with his mother until he was 14 years old and skipping school for him meant sneaking into the old pizzerias of Naples where the True Neapolitan Pizza was born. When he went with his family to the village of Cannello ed Arnone to visit his grandfather Antonio and grandmother Sisinella, he was fascinated by the oven in the doorway that at 4:00 in the morning came to life with the preparation of bread, focaccia and pizza.

In Caserta in 1992 he opened the first family-run pizzeria operating there until 2011 and contributing to the growth of Caserta pizza.

In 2012, with his wife Giusy and their children, he created the new brand Pizzeria Luca Brancaccio, establishing itself among the best pizzerias in Italy

Proud of its origins, he offers you the real Neapolitan pizza in his new pizzeria in the heart of Caserta, next to the Majestic Royal Palace.

Gluten free & dough of the month

Ask the room staff for the available dough

INTEGRAL € 2,50

Provides the body with the right amount of vitamins, fiber and minerals. An important property of wholemeal pasta concerns the glycemic index: since this is low, the energy of carbohydrates is released gradually in the blood.

RYE € 2,50

Rye is rich in nutritional properties, B vitamins and fiber. It is also a carbohydrate with a low glycemic index, low calorie intake and high energy value.

TURMERIC € 2,50

Turmeric has antioxidant, anti-inflammatory effects and plays an important role in the prevention and treatment of various diseases associated with an inflammatory state and an increase in oxidative stress.

HEMP € 2,50

Hemp seeds have important nutritional properties. First of all, they contain large quantities of vegetable proteins and essential amino acids with high biological value; are a natural source of dietary fiber

SEN.CAPPELLI € 2,50

In addition to being particularly digestible, it has a slightly lower amount of calories than other grains and has beneficial effects on cholesterol. Highly appreciated for its nutritional properties, it is rich in proteins, lipids, amino acids, B vitamins, vitamin E and mineral salts.

KAMUT € 2,50

Rich in nutrients and protein, it is known for its antioxidant properties. Considered one of the most complete cereals from the nutritional point of view. It consists mainly of carbohydrates, but also contains a good share of protein, about 40% more than wheat.

GRANO ARSO € 2,50

Compared to traditional white flour, burnt wheat flour has a higher protein content, a higher ash content (mineral salts), a higher content in semi-fragmented carbohydrates, a lower pH and less water.

MULTICEREALS € 2,50

A multi-grain pizza unlike the classic pizza, is a product rich in fiber and protein, but has a lower calorie content than the classic dough. The higher the percentage of fiber present, the more it is rich in nutrients

GLUTEN FREE € 3,50

LACTOSE-FREE € 2,50

service € 2,00

the special of the month

MONTANARA DEL MESE

Ricotta cheese, dried buffalo fillet strips, semi-dried yellow cherry tomatoes and lime zest (3pcs) ¹⁻⁷

€ 7,00

CIURILLI RIPIENI

Zucchini flowers stuffed with buffalo ricotta, Agerola provola and pepper (3pcs) ¹⁻⁷

€ 7,00

COUNTRY SALAD

Valerian sprouts, PGI datterino tomatoes, Gaeta olives, corn, Cetara tuna fillet and carrots

€ 10,50

the waiting & **the whims**

IL TAGLIERE

Selection of cold cuts of Caserta black pig, Matese sheep cheese
e neapolitan papaccella, served with hot focaccia, jam and olives ¹⁻⁷⁻¹²

€ 15,00

PROSCIUTTO E MOZZARELLA

Roasted ham of Caserta black pig and donut of buffalo mozzarella dop campana,
served with hot focaccia ₇

€ 10,00

CROCCHÈ ARTIGIANALI

Avezzano igp potato croquettes ₁

€ 2,00

PARTENOPEA

Pasta and potato with provola ¹⁻⁷

€ 3,50

FRITTATINA NAPOLETANA

Bucatini di Gragnano igp, béchamel of noble milk of the consortium,
grated parmesan cheese 20 months, milled with marchigiana igp and provola cheese ¹⁻⁷⁻¹²

€ 3,00

ARANCINA

Goio dop rice arancina with tomato ragout San Marzano dop, ground with marchigiana igp, peas,
grated parmesan dop riserva 20 months and mozzarella cheese ¹⁻⁷⁻¹²

€ 3,00

MONTANARA CLASSICA

Pesto of tomatoes of Piennolo dop and grated parmesan dop reserve 20 months and basil (3pz) ¹⁻⁷


€ 6,00

PROVOLA IN CARROZZA

Seasoned provola with breading of cornflakes ₇

€ 3,50

MONTANARA BOLOGNA

Ricotta cheese di bufala campana, pistachio of Bronte dop, mortadella Bologna bio  zeste di limone (3pz) ¹⁻⁷⁻¹²

€ 7,00

4 TOMATO BRUSCHETTE

€ 6,00

CHIPS

€ 5,00



luca brancaccio selection

LUCA

Provola cheese, cherry tomatoes igp, arugula, speck from Trentino bio,
Buffalo donut bell dop raw, flakes of grana dop reserve 20 months and olive Petrazzuoli oil ¹⁻⁷⁻¹²

€ 11,50

5 SENSI

Parmesan cheese reserve 20 months, buffalo mozzarella bell dop,
buffalo ricotta cheese, apricot jam Terraviva, Roman tanned wafer , pecorino romano dop 
and Petrazzuoli oil ¹⁻⁷

€ 12,00

CASARECCIA

Provola cheese, baked potatoes cooked in beech wood, pork sausage from Samnium,
fondue of grana cheese dop reserve 20 months, Petrazzuoli oil and basil ¹⁻⁷⁻¹²

€ 11,00

MANDORLATA

Mozzarella cheese, homemade almond pesto, homemade cooked ham from Samnium,
cherry tomatoes, yellow Corbara seeds, Petrazzuoli oil and basil ¹⁻⁷⁻⁸⁻¹²

€ 12,00

luca brancaccio selection

DELIZIOSA

Homemade pistachio pesto of Bronte shelled by hand (beware of the residues of the shells), provola cheese, mortadella Favola, tufts of fuscella ricotta, Petrazzuoli oil and basil ¹⁻⁷⁻⁸

€ 12,00

SQUISITA

Homemade cream of Sorrento walnuts shelled by hand (beware of the residue of shells), buffalo mozzarella cheese campana dop, red tomatoes of Vesuvio's Piennolo dop Terraviva, pork sausage paesano del Sannio pointed knife, Petrazzuoli oil and basil ¹⁻⁷⁻⁸⁻¹²

€ 12,00

NERANO 2.0

Zucchini caviar, milk flowers, semi-dry tomatoes, buffalo stracciata cheese, speck from Trentino dop and mint ¹⁻⁷

€ 12,50

TARTUFATA

Fior di latte cheese, fresh black truffle Irpinia Il Ghiro, Matese sheep cheese, mixed salad, Oro di Caiazzo oil for Luca Brancaccio and basil ¹⁻⁷

€ 13,50

summer selection

COSTIERA

Fior di latte from Naples, Sorrento curly tomato, stracciata from Sorrentina dairy,
tuna processing of Cetara, lemon jam Dama di Sorrento, Oro di Caiazzo oil for Luca Brancaccio 1-7-8-12

€ 13,50

FRESCA

Artisanal basil pesto, fior di latte from Naples, courgette flowers, semi-dry cherry tomatoes,
ginger mayonnaise and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

€ 11,00

'ON VICIENZ

Cream of green chili peppers, fior di latte from Naples, artisanal bacon Tomaso salumi,
wafer of conciato romano 🌻 and pecorino romano dop 🌻, and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

€ 11,50

summer selection

BUFFALO BILL

Fior di latte cheese from Naples, buffalo bresaola, tuna dressing, dried buffalo fillet strips and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

€ 14,50

TARTARÈ DI MARE

Fior di latte from Naples, Mazara del Vallo shrimp tartare, unripe kiwi mousse, citrus zest, celery powder and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

€ 16,00

MARECHIARO

Fior di latte from Naples, potatoes with Normandy butter cooked in beech wood, octopus carpaccio, cascade of parsley, citrus zest and Oro di Caiazzo oil for Luca Brancaccio 1-7-12

€ 15,00

His majesty the tomato

PIENNOLO

Red tomato dop Terraviva, buffalo mozzarella cheese campana dop, mature leaf of organic goat with walnut leaves, Petrazzuoli oil and basil ¹⁻⁷


€ 11,00

CETARESE

Mozzarella cheese, double yellow and red cherry tomatoes of Piennolo of Vesuvio dop, oregano of Matese, black olives baked stoned by hand (beware of pits), anchovies of Cetara, capers of Pantelleria, Petrazzuoli oil and basil ¹⁻⁴⁻⁷

€ 11,50

MIRACOLO

Tomato "The miracle of San Gennaro" , mozzarella cheese of bufala campana dop, Petrazzuoli oil and basil ¹⁻⁷

€ 11,00

classical pizzas

MARINARA

San Marzano dop tomato, oregano of Matese, red garlic of Nubia,
Petrazzuoli oil and basil₁

€ 6,00

NAPOLETANA

Tomato San Marzano dop, oregano of Matese, red garlic of Nubia, anchovies of Cetara,
capers of Pantelleria, cherry tomatoes, black olives baked pitted by hand (attention to any stones)
Petrazzuoli oil and basil₁₋₄

€ 7,00

MARGHERITA

Tomato San Marzano dop, mozzarella cheese, Petrazzuoli oil and basil₁₋₇

€ 7,00

DIAVOLA 3.0

Bianca with Fior di Latte Naples, Calabrian Spianata PGI, Calabrian nduglia from Spilinga PDO,
Baked black olives, Fontana Lupo Petrazzuoli extra virgin olive oil and basil₁

€ 9,50

CAPRICCIOSA

Tomato San Marzano dop, mozzarella cheese, homemade ham,
mushrooms, artichokes of Pertosa, homemade salami, black olives baked
Stoned by hand (attention to any hazelnuts), Petrazzuoli oil and basil₁

€ 11,50

PARMIGIANA MIA

Tomato San Marzano dop roasted, tomatoes seeds dry, eggplant parmigiana,
mozzarella cheese, grated grain reserve 20 months in cooking, Petrazzuoli oil and basil₁₋₃₋₇₋₁₂

€ 11,00

multiple cooking pizzas

PA' REGIN

Double cooked pizza (380° wood oven - 300° electric oven):

San Marzano DOP tomatoes roasted in Normandy butter and fermented in lemon leaf, cooked ham of Sannio village pig, fior di latte from Naples, petals of DOP parmesan reserved for 20 months, basil and provola from Naples ¹⁻⁷⁻¹²

€ 15,00

GIUSY 3.0

Pizza in 3 cooking modes (fried 180° - wood oven 380° - electric oven 300°)

Four varieties of DOP cherry tomato consistency, Nubia red garlic, oregano from Matese, buffalo mozzarella from Campania DOP, Oro di Caiazzo oil for Luca Brancaccio and basil ¹⁻⁷

€ 13,00

GENOVESE DI MARE

Pizza in 3 cookings (fried 180° - wood oven 380° - electric oven 300°)

Alife onion ragù cooked at low temperature, Leopoldo's tarallo and fresh Mediterranean tuna ¹⁻⁴⁻¹²

€ 14,50

fried & stuffed

FRITTA COMPLETA

Ricotta cheese of bufala, provola cheese, black pepper, pink pork buns ¹⁻⁷⁻¹²

€ 11,50

FRITTA NAPOLI

Ricotta cheese of bufala, mozzarella cheese, artisan Napoli salami and black pepper ¹⁻⁷⁻¹²

€ 11,50

RIPIENO NAPOLI

Mozzarella cheese, buffalo ricotta cheese, artisanal Napoli salami and black pepper ¹⁻⁷⁻¹²

€ 11,50

the desserts

SWEETS	6,00
TIRAMISÙ OF LUCA	6,00
GLUTEN FREE SWEETS	6,00



slowfood presidia to be safeguarded



Arancina di riso Goio
Grana riserva 20 mesi
Mozzarella di bufala campana
Prosciutto crudo di Parma
Pecorino romano

Pistacchio di Bronte
Provolone Del Monaco
Pomodori Piennolo del Vesuvio Terraviva
Pomodorini datterino Siciliano
Olio EVO Ciarletti



Patate di Avezzano
Macinato di marchigiana
Bucatini di Gagnano
Schiacciata calabra

Pomodoro datterino
Papaccella napoletana
Burrata d'Andria



Olive nere Granata
Macelleria Francesco Madonna
Olio EVO Petrazzuoli
Latteria Sorrentina

Chips di peperone crusco I Segreti di Diano
Pomodorini di collina Quisisana
Pomodorini ciliegini Carbone



San Marzano dop
Mortadella Bologna
Olio EVO Principe Pignatelli

Pomodoro secchi Agriblea
Olio EVO Principe Pignatelli

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except: wheat-based glucose syrups, including dextrose - wheat-based maltodextrin (1) - barley-based glucose syrups - cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products, except: fish jelly used as a support for vitamin or carotenoid preparations; gelatin or fish glue used as a clarifier in beer and wine.
5. Peanuts and peanut products.
6. Soya and soya products, except: refined soya oil and fat - natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, natural soya-based tocopherol - vegetable oils derived from phytosterols and phytosterols esters based on soy - vegetable stanol ester produced from vegetable oil sterols based on soy.
7. Milk and milk-based products (including lactose), except: whey for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin - lactol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*) and their products, except for nuts used in the manufacture of alcoholic distillates, including agricultural ethyl alcohol.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption reconstituted in accordance with the manufacturers' instructions.
13. Lupins and products based on lupins.
14. Molluscs and mollusc products.

soft drinks

COCA ZERO 33 cl	3,00
COCA VETRO 33 cl	3,00
FANTA VETRO 33 cl	3,00
ACQUA LETE 75 cl/ ACQUA SORGESANA 75 cl	2,50
APEROL SPRITZ	9,00
GIN TONIC	9,00

red wines



LAPILLI Falerno di Primitivo Azienda Collefasani doc (Del Massico)	7	25
TAURASI Bosco Faiano docg	8	40
GUAGLIONE Aglianico Irpinia	7	18
CAMPOSCURO Aglianico Beneventano igt	6	15
CASAVECCHIA Terre del Volturno igt	7	20
PALLAGRELLO NERO SAGLIOCCO Terre del Volturno igt	7	20




white wines



CAMPOROSA rosato beneventano igt	6	15
CAMPOCHIARO falanghina beneventana igt	6	15
FALANGHINA FRIZZANTE Falanghina IGP Trelleca		16
PALLAGRELLO BIANCO Terre del Volturno igt	7	20

sparkling wines



COLLALTO	LA CUVÉE spumante extra dry	26
	SILKY prosecco doc Treviso extra dry	26
	SAN SALVATORE Conegliano Valdobbiadene prosecco superiore docg Brut	30
	ISABELLA Rive di Collalto prosecco superiore docg brut millesimato	35
 Veuve Clicquot	VEUVE CLICQUOT champagne aoc brut cuvée saint pétersbourg	80
 MOËT & CHANDON	MOËT & CHANDON 'IMPERIAL' champagne doc brut	70

beers

bottled	TENNENT'S SUPER 33 cl 9°	5,00
	LANDBIER ORIGINAL DUNKEL 50 cl 5,3°	7,00
	RIEGELE KELLERBIER 50 cl 5,3°	7,00
	SPITFIRE 33 cl 9°	5,50
	IPA LIBERIS 2+3 RIEGELE 33 cl ANALCOLICA	6,50
	KONIG LUDWIG WEISSEBIER 50 cl 5,5°	8,00
	DUCATO A.F.O. AMERICAN AMBER ALE 33 cl 5,4°	6,50
	DUCATO MACHETE DOUBLE IPA 33cl 7,6°	6,50
	LABI LA ROSSA 75 cl 6,5°	15,50
	LABI LA DORATA 75 cl 7°	15,50
	LUCA BRANCACCIO ITALIAN PILS 33cl 5,3°	6,50
	N°ARTIGIANA ORO 33cl 4,8°	5,50
	N°ARTIGIANA ROSSA 33cl 5,0°	5,50
	N°ARTIGIANA AMBRATA 33cl 5,8°	6,50
N°ARTIGIANA DOPPIO MALTO 33cl 7,0°	6,50	

N°ARTIGIANA BIANCA 33cl 4,5°

N°ARTIGIANA SENZA GLUTINE 33cl 4,8° 6,50

on tap	WARSTEINER PILS CHIARA 30 cl 4,8°	5,00
	PATER LINUS BIONDA DOPPIO MALTO 25 cl 6,5°	5,50
	OBERBRAU ROSSA DOPPIO MALTO 25 cl 6,5°	5,50

digestives

LIMONCELLO	4,00
MELONCELLO	4,00
AMARO DEL CAPO	4,00
AMARO CAMATTI	6,00
JERGERMEISTER	4,00
LIQUIRIZIA	4,00
JEFFERSON	6,00
CAFFÈ ESPRESSO	1,50

Bonollo	OF AMARONE BIANCA	5,00
	GRAPPA OF AMARONE BARRIQUEA	5,00
	OF DORANGE BONOLLO	5,00
	Barrique ed infusi di scorza d'arancia	
	OF AMARO BONOLLO	5,00
	RISERVA CUVÈE BONOLLO	6,50
	OF GRAPPA MIRTILLO SELVATICO BONOLLO	5,00