



Menu



Roots and Wings

Jonathan Atzeni lives between two worlds: that of the Alto Casertano, where the land smells of origins, and America, where the future runs fast. His first experiences in the kitchen began in Delaware, at a very young age, among family pizzerias and the desire to discover. From that moment, pizza would no longer be a job, but a vocation.

A journey without boundaries

For Jonathan, pizza is movement. From Berlin, to the United States, to the heart of Campania: every city he passed through left an imprint on his professional and personal path. Leavens, flours, techniques, ingredients... everything became luggage, every oven a stop, every mistake a discovery.

The return home

In 2021 he chose to return where it all began. In Piedimonte Matese he opens Jonatz, his pizzeria. Not just any place, but a research laboratory. From New York, to Hong Kong, then Berlin — every pizza is inspired by a city visited, a culture studied in depth, an experience lived.

The Tasting Room — A Journey in Taste

In 2025, the Jonatz Tasting Room was born: an intimate space designed for those who want to experience pizza as an experience. Here Jonathan offers paths inspired by his travels: new doughs, products that tell the story of the Matese territory, flavours that dare. It is here that Jonathan's journey meets yours.

Jonathan Atzeni



APERITIF

WELCOME TAPAS 5,00 €
alcoholic/non-alcoholic spritz and pizzaiolo's treats

STARTERS

ARTISAN CURED MEATS & CHEESE BOARD (X1) 8,00 €

ARTISAN CURED MEATS & CHEESE BOARD (X2) 15,00 €

TRIO OF TOMATO BRUSCHETTA 4,50 €

PIZZAIOLO'S FANTASY BRUSCHETTA TRIO 5,50 €

ARTISAN RAW HAM & BUFFALO MOZZARELLA 7,00 €

CAPRESE 6,00 €

BURRATINA & RAW HAM 6,50 €

MATESE CHEESE BOARD (X2) 18,00 €

CURED MEATS BOARD (X1) 10,00 €

LIGHT 8,00 €

100g bresaola, rocket and 24-month Parmigiano shavings

FRIED DISHES

4 MATESINE MEATBALLS. BEEF, LAMB 5,00 €

FRENCH FRIES 3,50 €

OUR CROQUETTES (3 PIECES) 5,00 €

potato, sweet salami and parsley

FRIED PLATTER 10,00 €

2 classic montanarine, 2 mini calzones, 2 croquettes, fries

SALADS

TUNA SALAD 7,50 €

green salad, tuna fillets, cherry tomatoes, corn

BIG CAESAR SALAD 7,00 €

green salad, breaded chicken cutlet (fried or baked), 24-month Parmigiano shavings

PANUOZZI

SAUSAGE & FRIARIELLI 8,00 €

HAM & MOZZARELLA 8,50 €

CHERRY TOMATOES, ROCKET & SHAVINGS 8,00 €

CALZONES

12 MIGLIA 8,00 €

curly endive, olives, capers, Cetara anchovies, EVO oil

MANGIA PREGA AMA 8,00 €

sausage, broccoli, fior di latte, smoked provola, EVO oil

FIOR DI LATTE & TOMATO 6,50 €

tomato, fior di latte, EVO oil

COTTO & MATESE PORCINI 9,00 €

tomato, artisan cooked ham from Casertano black pork, Matese porcini, fior di latte, EVO oil

FRIED PIZZAS

MONTANARA 6,00 €

tomato S. Marzano DOP, Parmigiano

PINK PISTACHIO 7,00 €

mortadella and straciatella

MEDITERRANEAN DOUBLE-BAKED 9,00 €

yellow cherry tomato cream, straciatella, sun-dried cherry tomato, fried basil

VESUVIO 7,50 €

tomato S. Marzano DOP, Calabrian anchovies, black garlic, Piennolo del Vesuvio tomato

CLASSIC MONTANARINA TRIO 5,00 €

PIZZAIOLO'S FANTASY MONTANARINA TRIO 6,00 €

1 stracciata mortadella & pistachio, 1 classic, 1 ricotta & anchovies

NAPOLI FILLED 7,00 €

ricotta, sweet salami, provola, pepper

CRISPY GINEVRA DOUBLE-BAKED 10,00 €

fior di latte, 24-month Parmigiano cream, saffron emulsion, beetroot powder, spinach powder, EVO oil

THE CLASSICS

MARINARA 5,00 €

tomato S. Marzano DOP, garlic, Matese oregano, EVO oil

MARGHERITA 6,00 €

tomato S. Marzano DOP, fior di latte, EVO oil, basil

DIAVOLA 7,50 €

tomato S. Marzano DOP, artisan Cillo salami, fior di latte, Matese oregano

SAUSAGE & POTATOES 8,50 €

fresh Casertano black pork sausage, roasted potatoes, fior di latte, smoked provola, Matese oregano

BUFALA 8,00 €

tomato S. Marzano DOP, DOP buffalo mozzarella, EVO oil, basil

PARMIGIANA 8,50 €

tomato S. Marzano DOP, aubergine, 24-month Parmigiano Reggiano, fior di latte, EVO oil, basil

FRIARIELLI & SAUSAGE 8,50 €

friarielli, fresh Casertano black pork sausage, fior di latte, smoked provola

CARTWHEEL PIZZA

36 CM DIAMETER PIZZA. AVAILABLE IN ALL FLAVOURS.

SUPPLEMENT OF 1,50 €



SIGNATURE PIZZAS

FONDUTA Parmigiano cream, porcini, fior di latte, EVO oil	10,00 €
CACIO PEPE & TRUFFLE pecorino velouté, pepper, buffalo mozzarella, fresh black truffle (premium), EVO oil	13,00 €
CAPRICCIOSA JONATZ artisan cooked ham from Casertano black pork, porcini, dehydrated olives, artichokes, fior di latte, basil, EVO oil	9,50 €
4 CHEESES fior di latte, Sardinian pecorino, Parmigiano wafer, stracciatella, EVO oil	9,50 €
BOSCAIOLA porcini mushrooms, sausage, fior di latte, EVO oil	9,50 €
PARMIGIANA fior di latte, aubergine cream, fried aubergine chips, Parmigiano wafer, fried basil, EVO oil	10,00 €
MATESINA fior di latte, Matese porcini mushrooms, EVO oil	11,00 €
NAPOLETANA black garlic powder, Salina capers, Calabrian anchovies, dehydrated olives, basil	6,50 €

SPECIALTY PIZZAS

PROVOLA & PEPPER fresh provola base, tomato powder, fried basil, pepper, ORGANIC oil	10,00 €
SPECK & WALNUTS fior di latte, gorgonzola mousse, speck, walnuts, fried basil, ORGANIC oil	11,00 €
SCAROLELLA fior di latte, fresh curly endive, Calabrian anchovies, dehydrated olives, semi-dry cherry tomatoes	10,00 €
CALABRESE tomato compote, nduja, spicy spianata, stracciatella, fried basil	10,00 €
HONG KONG smoked provola, goose speck, kumquat & spring onion compote, nduja, ORGANIC oil	11,00 €
VEGAN San Marzano DOP tomato, semi-dry tomato, yellow datterino, Piennolo del Vesuvio red, Matese oregano, black garlic powder, basil reduction	10,00 €
NEW YORK (what if it were a carbonara??) fior di latte, egg yolk, crispy Casertano black pork guanciale chips, pepper, pecorino fondue	10,00 €
BLACK & GOLD (rags to riches) smoked provola, creamed cod with squid ink, edible gold, black sesame crumb	13,00 €
PIZZ'OCCHERO A dish from the Lombard Alps tradition with ingredients easily found in the Matese Apennines: Parmigiano cream, savoy cabbage braised in alpine butter and garlic, puffed Matese buckwheat, sage powder	11,00 €
TERRITORY	
'A COTTOR 'E PIECOR' (aged Matese pecorino) slow-cooked sheep (aged Matese pecorino) on double-baked dough, laticauda pecorino shavings	10,00 €
PROVOLA, PEPPER & ALIFE ONION provola, pepper, crispy Alife onion	10,00 €
ZUCCOSA oven-roasted pumpkin, fior di latte, Spilinga nduja, toasted pumpkin seeds	10,00 €
GINEVRA fior di latte, 24-month Parmigiano cream, saffron emulsion, beetroot powder, spinach powder, EVO oil	10,00 €

GLUTEN-FREE PIZZAS

MARGHERITA	10,00 €
tomato S. Marzano DOP, fior di latte, EVO oil, basil	
MARINARA	9,50 €
tomato S. Marzano DOP, garlic, Matese oregano, EVO oil	
SAUSAGE & POTATOES	12,50 €
fresh Casertano black pork sausage, roasted potatoes, fior di latte, smoked provola, Matese oregano	
DIAVOLA	12,00 €
tomato S. Marzano DOP, artisan Cillo salami, fior di latte, Matese oregano	
CAPRICCIOSA	14,00 €
tomato S. Marzano DOP, fior di latte, cooked ham, artichokes, olives, mushrooms, basil, EVO oil	
SAUSAGE & BROCCOLI	13,00 €
broccoli, fresh Casertano black pork sausage, fior di latte, smoked provola	
ROCKET & SHAVINGS	13,50 €
fior di latte, rocket, 24-month Parmigiano shavings	
WHITE WITH FRESH TRUFFLE	15,00 €
fior di latte, fresh black truffle (premium)	
PROVOLA & PEPPER	14,00 €
fresh provola base, tomato powder, fried basil, pepper, ORGANIC oil	
SCAROLELLA	14,00 €
fior di latte, curly endive, dehydrated olives, Calabrian anchovies, sun-dried tomatoes, EVO oil	

FRIED DESSERTS

SWEET MARGHERITA (slice per person)	4,00 €
tomato S. Marzano DOP, S. Marzano tomato jam, sweet buffalo ricotta, fried basil	
NUTELLA & CINNAMON STRIPS	10,00 €
CHESTNUT FLAKE (slice)	4,00 €
Chestnut cream and meringue	

GLUTEN-FREE DESSERTS

CHOCOLATE CHEESECAKE	6,00 €
MIXED BERRY CHEESECAKE	6,00 €
PISTACHIO CHEESECAKE	6,00 €



GOLD ROOM

The experience beyond pizza

There are evenings you will never forget.

And then there is the Gold Room, where every detail is designed to transform a dinner into an experience.

Created for those seeking something more, the Gold Room is the exclusive heart of Jonatz: an intimate space where time stands still and taste is elevated. Here there are no shifts. No clock to chase. Only the pleasure of staying, savouring, sharing.

Booking the Gold Room means access to an exclusive treatment:

- absolute service priority over the ordinary dining room
- personalised tasting menus
- carefully selected products, champagnes and fine wines
- the option of private events and special dinners

The Gold Room is more than just a better table.

It is a philosophy: taking your time, and letting yourself be served the very best.



TASTING MENUS

VEGETARIAN (for 4 people) 80 €

4 ARTISAN CROQUETTES

VESUVIO DOUBLE-BAKED

tomato S. Marzano DOP, Calabrian anchovies, garlic, Vesuvian neropiennolo

SCAROLELLA PADELLINO

fior di latte, fresh curly endive, Calabrian anchovies, dehydrated olives, semi-dry cherry tomatoes

PROVOLA & PEPPER

fresh provola base, tomato powder, fried basil, pepper, ORGANIC oil

GINEVRA

fior di latte, 24-month Parmigiano cream, saffron emulsion, beetroot powder, spinach powder, EVO oil

SWEET MARGHERITA - FRIED PIZZA

tomato S. Marzano DOP, S. Marzano tomato jam, sweet buffalo ricotta, fried basil

JONATHAN'S JOURNEY

7 courses - 35 € pp



Wine List

ITALIAN SPARKLING WINES

AIA DELLE MONACHE L'INTRUSO BRILLO COL NASO ALL'INSÙ <i>Asprinio, ancestral method</i>	25,00 €
MASSERIA PICCIRILLO PRIMA GIOIA BRUT NATURE <i>Pallagrello Bianco - Caiazzo</i>	16,00 €
CASEBIANCHE LA MATTA METODO FAMILIARE <i>Fiano - Paestum</i>	25,00 €
CASEBIANCHE IL FRIC METODO FAMILIARE <i>Aglianico rosé - Paestum</i>	25,00 €
RIZZINI FRANCIACORTA DOCG MILLESIMATO <i>Brut (chardonnay)</i>	35,00 €

CHAMPAGNE

CHAMPAGNE BRUNO PAILLARD PREMIÈRE CUVÉE EXTRA BRUT	65,00 €
CHAMPAGNE HENRI GIRAUD ESPRIT NATURE	100,00 €
CHAMPAGNE KRUG GRAND CUVÉE 172ÈME ÉDITION BRUT	400,00 €
CHAMPAGNE DOM PÉRIGNON VINTAGE 2015 BRUT	350,00 €

WHITE WINES

CAMPANIA

SIMONE GIACOMO CRETA Benevento Bianco IGP	20,00 €
MASSERIA PICCIRILLO BEATI COLLI Pallagrello Bianco - Caiazzo	25,00 €
LA SIBILLA Falanghina dei Campi Flegrei	20,00 €
VILLA DIAMANTE Fiano di Avellino DOCG Vigna della Congregazione	30,00 €
VILLA DIAMANTE CLOS D'AUT Fiano di Avellino	30,00 €
BENITO FERRARA Greco di Tufo DOCG Vigna Cicogna	30,00 €

ITALIAN WHITE WINES

PACHER HOFF RIESLING SÜDTIROL Eisacktaler DOC	35,00 €
PACHER HOFF GEWÜRZTRAMINER Novacella Alto Adige	35,00 €

RED WINES

CAMPANIA

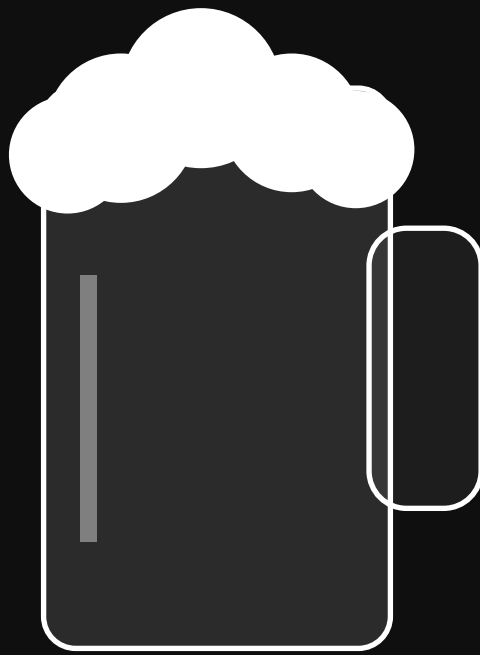
LA SIBILLA Piediroso dei Campi Flegrei	20,00 €
MASSERIA PICCIRILLO ARAUSTA Pallagrello Nero - Caiazzo	25,00 €
SIMONE GIACOMO CALAMAIO Sannio Barbera	20,00 €
TINESSA RUBICE Vino Rosso Taburno	40,00 €
CANTINE TORA Aglianico Taburno	35,00 €

ITALIAN RED WINES

CASALE DEI BARONI Nebbiolo Langhe	25,00 €
TERRE DI GIUFRO Etna Rosso Nardalici	25,00 €

DESSERT WINES

LA SIBILLA Falanghina - Campi Flegrei	20,00 €
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Beer List

BEERS

SAISON - DUPONT 5,00 €

The color of clean summer, light, effervescent and slightly sparkling, tending to amber, quasi orange with a cloudy white base and abundant lush foam.

GULDENBERG - DE RANKE 5,50 €

Guldenberg is a Belgian beer with fermentation in the bottle. On the palate it is almost a complex wine that balances wonderfully sweetness and aroma. Dry-hopped with Hallertau Mittelfrüh, it makes it a lively beer with a balanced sweet-bitter afterglow.

GROMET G-FREE - ANTIKORPO 5,50 €

Glutenfree beer with a golden colour in subtle ways franconia, with a toast color, balanced and intriguing on the palate with a sheared finish and a lively aromatic sparkle.

OPPERBACCO 4PUNTO7 6,00 €

Amber colour, a sparkling aftertaste thanks to the use of malt and Italian and European hops. It is leavened by dough at a controlled temperature, making the foundation particularly harmonious thanks to the blend. Extremely nutritious, regular also on balanced occasions full of shades in mouth per multiple minutes. Suitable in all occasions. A beer that is above all, which excites with some sips and simple agreements.

OPPERBACCO BIANCA PIPERITA 6,00 €

Refreshing and appetizing beer, with pale blonde colour, used for its use of wheat, non-malted, barley, flaked rye and uncured oats, and above all of bitter orange, dragon and coriander. A characteristic of the use of plant mint and of the usable fruits in the production of the area.

OPPERBACCO L'UNA ROSSA 6,00 €

Red beer of rust colour of Belgian inspiration. A simple mix of malt (rye, dark, sliced cake and dark sugar) give sophistication and an intoxicating toast.

OPPERBACCO 33 CL 7,00 €

ABRUXENSIS ACACIA & ELDERBERRY - OPPERBACCO 7,50 €

Made with elementary prime abruzzesi, the selection of the farms and malts is carried out in collaboration with the Teramo University. A combination of such elements with wild yeasts and tourists who aim at the formation of complex beers full of parties. The gentle line, with which we characterize the beer range, enriches our fermenters with local yeasts that they are not alone but fall, together with other ingredients that are not cured in nature, diversify and vary the beer strengthening the sum of these prodigious and unmatched ingredients.

BIRRANTINO G-FREE - BIBIBIR 8,00 €

Brewed with the base of American huplup leaves from Poperinge, golden honey in coconut rice made with Pilsen malt, native American and French aromas, gentle and Refreshing on the palate: you give yourself to the difficult task of capturing and relaxing the mix of flavours of these specific, natural and unique productions.

NATURE TREBBIANO VIVA RECCHIUTI - OPPERBACCO 15,00 €

In the brewery, the grapes come and are pigged by foot, wrapped by hand and put into casks to form a "pied de cuve", in order to develop the flora, present on the skins, which will initiate the fermentation of the beer must. This processing imparts to the product aromas close to those of natural wines with distinctly "funky" hints and an acidic finish.

NATURE PODERE SAN BIAGIO - OPPERBACCO 21,00 €

In ourselves, in the brewery, the grapes come and are pigged by the feet, wrapped by hand and put into the casks to form a "pied de cuve", to develop the flora, present on the skins, which will activate the fermentation of the beer must. This processing gives the product aromas close to those of natural wines with distinctly "funky" hints and an acidic finish.

NATURE PASSERINA D.ONE - OPPERBACCO 23,00 €

At the brewery, the grapes are crushed by foot, destemmed by hand and placed in barrels to form a "pied de cuve", so as to develop the flora on the skins, which will start the fermentation of the beer must. This process gives the product aromas close to those of natural wines, with distinctly "funky" notes and an acidic finish. With this project, which has brought our Luigi back to the passion he had once shared as a young man with his father, the heart of the winery, we intend to recreate a virtual bridge between our two favourite drinks, paying tribute to Bacchus who represents it from the beginning of the brewery's history.

BEERS

ESTRELLA GLUTEN FREE 33 cl 4,50 €

ESTRELLA SPAGNOLA BIONDA 0,2 3,00 €

ESTRELLA SPAGNOLA BIONDA 0,4 4,50 €

ICHNUSA NON FILTRATA 33 cl 3,00 €

FORST ANALCOLICA 33 cl 3,50 €

BIRRA GRIMBERGEN 33 cl - doppia ambrata 3,50 €

BIRRA KARMA JONATZ CHIARA 50 cl 5,00 €

ERBANINA MISSUJA 6,50 €

ERBANINA LAMIE 6,50 €

ERBANINA JANUA 6,50 €

ERBANINA MASCA 6,50 €

WEIHENSTEPHANER, HEFE WEISSBIER 0,3 3,50 €

WEIHENSTEPHANER, HEFE WEISSBIER 0,5 5,50 €

SOFT DRINKS

ACQUA 1LT 2,00 €

ACQUA PANNA 0,75 2,50 €

ACQUA SAN PELLEGRINO 0,75 2,50 €

COCA COLA 33 IN VETRO 2,50 €

COCA COLA ZERO 33 IN VETRO 2,50 €

ESTATHÈ 33 IN VETRO 2,50 €

ARANCIATA 33 IN VETRO 2,50 €

AMARI & LIQUEURS

JAGERMEISTER 2,00 €

AMARO DEL CAPO 2,00 €

FERNET BRANCA 3,00 €

AMARO DEL LUPPOLO 3,00 €

LIQUORE LIQUIRIZIA 2,50 €

LIMONCELLO DI CAPRI ARTIGIANALE 2,50 €

MELONCELLO 2,50 €

GRAPPA BIANCA 2,50 €

GRAPPA BARRICATA 3,00 €



Thank you for visiting "JONATZ"
We hope you had a pleasant experience.

We would be very grateful if you could spare a moment
to leave us a review

on Google.

Your opinion is very important to us
and helps us to improve more and more!

You can leave a review by scanning the QR code below

To thank you for the time you've given us, we want to reward you with a -10%
discount coupon to use at lunch or dinner from Monday to Thursday.

To receive your coupon you must send a screenshot of your review to WhatsApp 0823
607022, writing your first and last name, email address and the date of your visit.

Coupons cannot be combined.

*Coupons are not valid on fixed-price menus.

*Coupons are not valid for takeaway or delivery.

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OPENING HOURS

Monday to Friday

12:00 / 15:00 - 19:00 / 00:00

Saturday

12:00 / 15:00 - 19:00 / 00:00

Sunday

19:00 / 00:00