

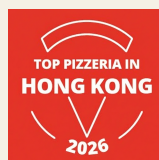
50 TOP PIZZA WORLD



Questa piccola pizzeria nel cuore pulsante di Hong Kong, affidata al pizzaiolo casertano Salvatore Fiata, che ne porta anche il nome, ha conquistato la cittadina asiatica. Residenti, turisti, un via vai continuo di clienti in questi anni ne hanno decretato un successo molto importante. Siamo a Staunton Street che è il cuore dell'area di divertimento di Soho. Per il pranzo è possibile sfruttare un lunch set dove si può provare anche qualche piatto, semplice di fattura. Il menu è composto da qualche buon antipasto e una proposta dei dessert e poi la vera protagonista la pizza. Montanare, pizze in due cotture, le classiche, le speciali. L'impasto è una nuvoletta, possiamo dire tranquillamente che rientra nella categoria delle pizze contemporanee con il cornicione pronunciato e molto idratata. Per i condimenti si usano prodotti italiani di grande qualità, scelti con cura. Da Provare assolutamente la pizza Provolone e Pepe, una vera delizia.

This small pizzeria in the bustling heart of Hong Kong, entrusted to the pizzaiolo from Caserta, Salvatore Fiata, who also bears its name, has conquered the Asian town. Residents, tourists, a continuous stream of customers over the years have decreed its very important success. We are on Staunton Street, which is the heart of the Soho entertainment area. For lunch, you can take advantage of a lunch set where you can also try some simple dishes. The menu consists of some good appetizers, a dessert proposal, but the true protagonist is pizza. Fried pizzas, pizzas with two different baking methods, the classics, and the specials. The dough is like a cloud, we can safely say that it falls into the category of contemporary pizzas with a pronounced and very hydrated crust. For toppings, high-quality Italian products are used, carefully selected. A must-try is the Provolone and Pepper pizza, a true delight.

50 TOP PIZZA WORLD



 **GUIDE TO THE BEST PIZZERIAS IN THE WORLD 2024**

50 TOP PIZZA WORLD 2025

18th
PLACE

Fiata

by Salvatore Fiata

Hong Kong - China

18° 50 TOP PIZZA WORLD 2025

3° 50 TOP PIZZA ASIA - PACIFIC 2025

ANTIPASTI

- 190 **VITELLO TONNATO**
slow cook black angus | tonnata sauce | capers | parsley
-  190 **BURRATA DI ANDRIA IGP AFFUMICATA**
caramelized red onions | burrata smoked with apple wood
-  120 **CAPRESE**
mozzarella di bufala Campana DOP | cherry tomatoes | basil
- 130 **INSALATA DI PROSCIUTTO DI PARMA**
mixed salad | Parma ham (24 months) | Grana Padano DOP | cherry tomatoes
- 130 **TAGLIERE MISTO**
selection of true Italian cold cuts
-  260 **TAGLIERE VIP (RECOMMENDED FOR 4 GUESTS)**
selection of true Italian cold cuts | fried dough | tarollo | roasted artichoke sun dried tomatoes | black olives
-  80 **TOMATO SOUP**
San Marzano DOP tomato | basil

Subject to 10% service charge.

FIATA



Handpicked olives,
the essence of Mediterranean bliss.

TRUE ITALIAN PIZZA

PIZZE CLASSICHE

- 185 **CAPRICCIOSA**
San Marzano DOP | fior di latte di Napoli | roasted artichoke | cook ham | black olives
-  195 **SEI BELLISSIMI**
fior di latte di Napoli | friarielli | peperone crusco
- Pizza of the Year 2024* 215 **PROVOLA E PEPE**
San Marzano DOP | Provola affumicate | fresh tomatoes | ground black pepper | basil | extra vergine olive oil
-  175 **MARGHERITA**
San Marzano DOP | fior di latte di Napoli | fresh basil
- 215 **MARINARA NEL RUOTO**
San Marzano DOP | slow cook tomatoes | olive taggiasche | garlic oil anchovies | basil
- 195 **LA RUSTICA**
fior di latte di Napoli | sun dried tomatoes | fresh sausages | roasted potatoes | basil
- 245 **BRONTE 6.0**
fior di latte di Napoli | mortadella with pistacchio IGP | black truffle paste
-  245 **DIAVOLAAAAA**
san Marzano DOP | crushed hot chilli peppers | spianata | fior di latte di Napoli | basil | burrata cream
-  215 **SPECK E PATATE**
Speck I.G.P. | roast potatoes | rosemary | ricotta | provola affumicata
- 215 **QUATTRO FORMAGGI**
fior di latte di Napoli | ricotta | grana chips | cacio cavallo aged in cave kumquat jam

Subject to 10% service charge.

FIATA



Vesuvio, a somma-stratovolcano located on the
Gulf of Naples in Campania, Italy,

TRUE ITALIAN PIZZA

PIZZE SPECIALI



255

A' SALSICCIA

Alife onion cream | fior di latte di Napoli | caramelized red onions
fresh Italian sausage



255

BRONTE 5.0

fior di latte di Napoli | mortadella Oro di Bologna IGP | Sorrento lemon
zest | semi dried tomato | ricotta di bufala | pistachio | lemon oil



190

BUFALA DOP

San Marzano DOP | mozzarella di bufala Campana DOP | basil|
extra virgin olive oil



255

ESTATE

focaccia with Grana Padano DOP 24 months | Parma ham (24 months)
| burrata cream | Alife red onions jam



195

FIATA COSACCA

4 tomatoes pesto (home made) | provola affumicata | pecorino romano DOP



195

FIATA MARGHERITA

San Marzano DOP ragù | fior di latte di Napoli | basil | extra virgin olive oil
50% Grana Padano DOP 50% pecorino Romano DOP | smoke sea salt



215

PARMIGIANA CONTEMPORANEA

aubergine pesto base (home made) | fior di latte di Napoli
semi dry tomatoes | basil



235

PORCINO

fior di latte di Napoli | porcino mushrooms | semi sun dried tomatoes
ricotta di bufala | parsley



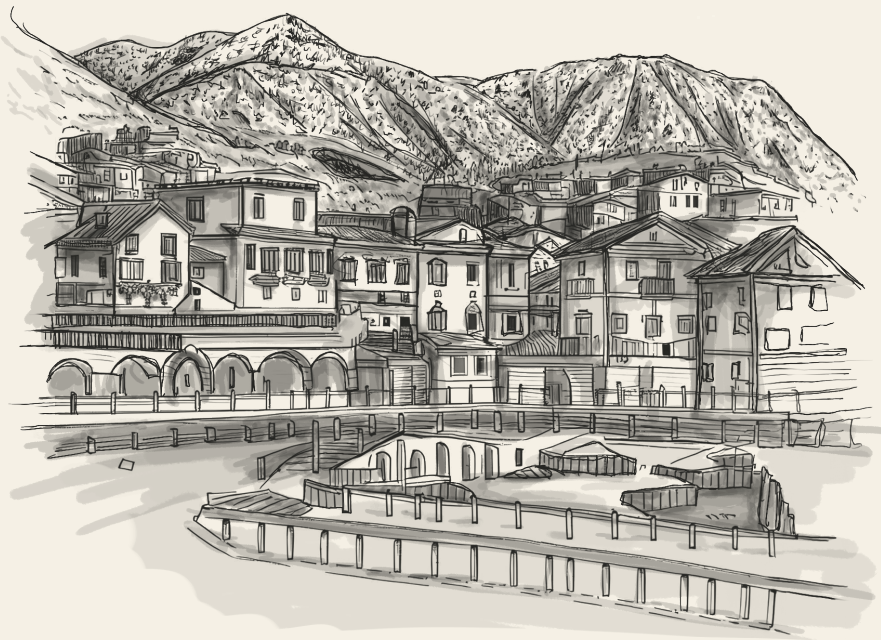
225

WHITE TRUFFLE

White truffle mushrooms paste | fior di latte di Napoli
grana padano D.O.P. | ricotta

Subject to 10% service charge.

FIATA



Bronte, a charming Sicilian village,
cradled by Mount Etna's embrace.

TRUE ITALIAN PIZZA

PIZZE DUE COTTURE

- 245 **BRONTE 4.0**
ricotta di bufala | mortadella Oro di Bologna DOP | pistachio
lemon zest
- 225 **PUTTANESCA**
4 tomatoes pesto home made | capers | anchovies | black olives
ricotta | fried basil
-  195 **FIATA MARGHERITA**
San Marzano DOP | fior di latte di Napoli | basil
-  255 **PAZZA ESTATE**
burrata cream IGP | Parma ham 24 months | Cilento white fig jam
salty ricotta | black olives powder | mint
-  225 **MARINARA**
roast tomatoes | garlic | San Marzano ragu semi dry tomatoes
oregano | fried basil

Subject to 10% service charge.

FIATA



Fiata, true italian pizza in Soho Hong Kong


TRUE ITALIAN PIZZA

DOLCI



80 **CAKE OF THE DAY**
various “torte” directly imported from the city of Naples

80 **CANNOLI SICILIANI [2 PIECES]**
traditional Sicilian biscuit | ricotta di bufala | dark chocolate | orange
candy

 **95** **TIRAMISÚ**
sponge biscuits | coffee | eggs | mascarpone | cacao | alcohol

Subject to 10% service charge.

FIATA



Terracotta is an ancient building material that translates from Latin as "baked earth"

TRUE ITALIAN PIZZA

BEVANDE

- 45 **FRESCA**
GRAPEFRUIT SODA | LEMONADE | ORANGE JUICE
- 45 **ACQUA**
(ACQUA PANNA/ S. PELLEGRINO)
- 35 **SOFT**
(COKE / COKE ZERO / SPRITE)
- 35 **CAFFÈ (PROFESSIONALLY BREWED)**
ANY BLACKS
- 45 ANY WHITE
- 35 **TEA**
EARL GREY | ENGLISH BREAKFAST | GREEN TEA
- 45 **CHOCOLATE**

Subject to 10% service charge.

FIATA



Chef Sasa, has started making pizza since 15 years old.

TRUE ITALIAN PIZZA

GLOSSARY

BUFALA

buffalo mozzarella.

FIOR DI LATTE DI NAPOLI

mozzarella (made from cow's milk, rather than that of water buffalo).

D.O.P.

DOP stands for Denominazione d' Origine Protetta, in English this translates to Protected Designation of Origin. It is awarded to products of excellence that express a close tie to its territory of origin. The DOP recognizes agricultural products and foodstuffs which are produced, processed and prepared in Italy recognizing production methods.

FOCACCIA

a flatbread similar in style, composition, and texture to modern pizza doughs and topped with herbs, cheese and other products. Focaccia typically consists of high-gluten flour, oil, water, sugar, salt and yeast.

GRANA PADANO

a rich semi-fat hard cheese with a granular texture, often used grated, especially on pasta dishes and soups.

PROVOLA AFFUMICATA

smoked provola is a provola, produced in Campania, flavoured by the smoke of damp straw which gives it a brown colour.

MORTADELLA

a smooth-textured Italian pork sausage with lumps of fat, flavored with spices

MOZZARELLA

a firm white Italian cheese made from buffalo or cow's milk, used especially in pizzas and salads.

OREGANO

a herb of the mint family, *Origanum vulgare*, having aromatic leaves.

PECORINO

any of a family of Italian cheeses made from ewe's milk.

SPIANATA CALABRESE

Spianata Calabrese is known for being composed of a very fine minced pork meat, diced lard, chilli pepper, various types of spices and salt.

RICOTTA

a soft white unsalted Italian cheese.

SAN MARZANO

traditional Campania plum tomatoes

TARALLO

a snack food from southern Italy, in the form of a twist of breadstick, often covered in pepper, anise, etc. or sugar.



Sorrento lemons, known as "Limone di Sorrento," are a famous variety of lemons from the Sorrento Peninsula in Italy.

APERITIVO

- 75 **APEROL SPRITZ**
aperol | soda | prosecco
- 75 **BITTER SPRITZ**
campari | soda | prosecco
- 75 **SPRITZ DECISO**
rinomato | vermouth | tonic

SIGNATURE COCKTAIL

- 95 **AMERICANO**
vermouth | rinomato | tonic
- 115 **DRY MARTINI**
gin | vermouth
- 95 **ARANCIONE**
rinomato deciso | tonic
- 115 **ROSSETTO**
rinomato scuro | giner ale
- 115 **SAKURA HIGHBALL**
vermouth sakura | tonic
- 135 **NEGRONI IN ANFORA**
better version of a Negroni
- 135 **NEGRONCINO BIANCO**
white negroni, the Fiata way

Subject to 10% service charge.

BEER

- 45 DRAFT BEER
PERONI
- 45 BOTTLED BEER
ESTRELLA DAMM

PARTY SHOTS

- 85 SHOTS
(Bourbon / Gin / Tequilla / Vodka)
- 95 SHOTS WITH FRESH JUICE

DIGESTIVO

- 55 AMARO - WITH A CHOICE OF THE
FOLLOWING
Averna | Montenegro | Amaretto

GRAPPA

LIMONCELLO

Subject to 10% service charge.

TRUE ITALIAN PIZZA

LIQUOR & SPIRIT

BRANDY

85	720	VECCHIA ROMAGNA CLASSICA
160	2480	VECCHIA ROMAGNA RISERVA TRE BOTTI

WHISKEY

85	1180	WILD TURKEY 81 - BOURBON
95	1580	GLEN GRANT 10 YEARS - SCOTCH
180	2780	BUSHMILLS SINGLE MALT 21 YEAR OLD - IRISH

Subject to 10% service charge.

FIATA



Sorrento, a town overlooking the Bay of Naples in Southern Italy.

TRUE ITALIAN PIZZA

WHITE



- 75 295 **2024 CHIARO VENETO | PINOT GRIGIO**
apple | fresh | mineral
- 75 295 **2022 COSTACIELO FIANO IGT COLLI DI SALERNO**
fresh | savoury taste | peach | pineapple | pear | apricot
- 85 390 **2023 ATTEMS FRIULI | SAUVIGNON BLANC**
aromatic | white peach | guava | minerals
- 450 **2024 ALBIZZIA FRESCOBALDI CHARDONNAY
TOSCANA IGT**
dried apple | ripe citrus notes | fruity flavours | smooth and
soft in the mouth
- 450 **2024 ALLEGRINI SOAVE DOC | GARGANEGA**
floral | pear | almond
- 580 **2023 PIO CESARE GAVI DOCG | CORTESE**
apple | fresh | mineral
- 980 **2022 FRESCOBALDI POMINO RISERVA DOC |
CHARDONNAY**
medium-full | complex | oak | minerals

Subject to 10% service charge.

FIATA



A serene haven of stunning architecture
and rich culinary heritage.

TRUE ITALIAN PIZZA

ROSÉ

350 2020 MASSERIA SURANI PUGLIA IGT |
NEGROMARO
rose | geranium | pink grapefruit & pomegranate | sapidity

SPARKLING

75 320 PROSECCO SPUMANTE DOC CHIARO
85 350 LA GIOIOSA DOC

Subject to 10% service charge.

FIATA



Caserta, a charming gem,
where history and flavor intertwine.

TRUE ITALIAN PIZZA

RED

- 80 295 **2024 FRESCOBALDI REMOLE TOSCANA IGT | SANGIOVESE**
Wild blackberry & plum | black cherry| elegant| soft sharp tannin
- 85 350 **2024 CARDA NERA SARDINIA | CARIGNANO**
Fresh | savory | balanced | fine and balanced tannins
- 85 390 **2020 CHIARO SICILIA DOC RISERVA | NERO D'AVOLA**
Velvety | fruity | vanilla | berries | fresh
- 450 **2024 ALLEGRINI, VALPOLICELLA CLASSICO DOC | CORVINA**
red fruits | fresh | violet
- 580 **2022 BARBERA D'ASTI DOGC LERADICI**
Cherry | red fruits | spicy | sweet and velvety tannins
- 980 **2020 PIO CESARE, BAROLO DOCG | NEBBIOLO**
red berries | rose | leather e spices with oak influence

Subject to 10% service charge.

FIATA



TRUE ITALIAN PIZZA

FIATA

TRUE ITALIAN PIZZA