

Please note: Some dishes and prices may be subject to daily changes.

EARTH APPETIZERS	€
Artisanal mini buns 2 pieces with sausage, friarielli (broccoli rabe) and provola cream	10,00
Low-temperature cooked egg with friarielli (broccoli rabe) and black truffle	12,00
Platter of cured meats and cheeses: smoked burrata from Andria, buffalo mozzarella with <i>black pepper</i> , <i>Bagnolese pecorino cheese with Taurasi</i> , buffalo mozzarella, Parma ham, San Giovanni cooked ham, Naples salami	28,00
Eggplant Parmigiana	14,00
Buffalo mozzarella 500grams with arugula and mixed cherry tomatoes	25,00
Grilled artichoke stuffed with smoked Andria burrata cheese on a parsley sauce	13,00
Caprese salad: buffalo mozzarella, red cherry tomatoes, yellow cherry tomatoes, tomato salad, basil sauce, extra virgin olive oil	14,00
Parma ham and buffalo mozzarella	16,00
SEAFOOD APPETIZERS	
Snapper tartare with mango and ponzu sauce	20,00
Red tuna tartare on basil flavored mashed potatoes	25,00
Salmon tartare with avocado, toasted cashews and goat cheese	20,00
Amberjack carpaccio with crunchy raspberry, raspberry gel and teriyaki sauce	22,00
Artisanal mini buns 2 pieces with seared salmon, teriyaki sauce, green salad and Apulian stracciatella	12,00
Octopus salad with turmeric potatoes	20,00
Seafood salad octopus, squids, shrimp	22,00
Artichoke, cuttlefish, shrimp and pomegranate salad	22,00
Dry-marinated and beech-smoked salmon of our own production with exotic gel, goat robiola cheese and red sorrel	20,00
Appetizer Antonio & Antonio octopus salad with turmeric potatoes, salad artichokes cuttlefish shrimp and pomegranate, dry-marinated smoked salmon with exotic gel and goat robiola cheese	25,00
Octopus Luciana style on Neapolitan tarallo bread	20,00
Cod and potato croquettes with broccoli rabe mayo, 4 pieces	16,00
Fried Sicilian white shrimp with salt and pepper	15,00
Fried anchovies	10,00

PASTA

Mezzanello pasta allo scarpariello with piennolo cherry tomatoes, pecorino romano, <i>24-month-aged Parmigiano Reggiano, chili pepper oil and basil</i>	18,00
Sorrento gnocchi with tomato sauce, provola and parmesan sauce	16,00
Mezzanello pasta alla Genovese with copper onion and beef	18,00
Spaghetti bolognese	16,00
Spaghetti carbonara	16,00
Fusilloni pasta Nerano with cream of courgettes, fried courgette chips and mixed cheeses	18,00
Mixed pasta with potatoes and provola	16,00
Egg tagliolini with butter, lemon and red shrimp	22,00
Spaghetti Luciana with octopus, olives, capers and cherry tomatoes	22,00
Mezzi paccheri with 1/2 lobster and cherry tomatoes	35,00
Fusilloni pasta with fish of the day, Vesuvio yellow tomatoes and datterini tomatoes	20,00
Risotto with citrus fruits and shrimp	22,00

MAIN COURSE OF SEA

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Grilled snapper steak with scapece-style carrots	26,00
Fillet of sole in a potato crust with Neapolitan-style escarole	28,00
Fried calamari with mixed salad and lemon mayo	22,00
Grilled squid with mixed salad	22,00
Seared swordfish with cherry tomato salad, Taggiasca olives and capers	24,00

DAILY CATCH exposed in the roomPrice per
kilo

Sea bass, sea bream, turbot	80,00
Pezzogna, Dentex	90,00
Scampi	90,00
Red prawns	110,00
Prawns	110,00
Astice lobster	120,00
Blue lobster	140,00
Aragosta lobster	170,00

MAIN COUSE OF MEAT

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Grilled chicken thigh with scapece carrots	18,00
Pork neck cooked at low temperature with friarielli (broccoli rabe)	18,00
Beef with Neapolitan ragù and Neapolitan-style broccoli rabe	18,00
Beef hamburger 250g with baked potatoes	16,00

Grilled beef roast with baked potatoes	24,00
Grilled entrecote with friarielli (broccoli rabe)	28,00
Maxi beef cutlet with freshly fried potatoes, semi-dried cherry tomatoes and chef's mayo	22,00

SWEETS AND FRUIT

Homemade fiordilatte ice cream served with your choice of toppings	7,00
Tiramisu with homemade mascarpone and dark chocolate chips	7,00
Chocolate salami with 3 chocolates, hazelnuts and pistachios	8,00
Mini dulce de leche and crumble raspberry tartlets 4 pieces	8,00
Deconstructed cannolo with ricotta, candied pears and dark chocolate shavings	8,00
Millefoglie with cream, black cherry and red fruit gel	8,00
Tartlet with lemon cream and red fruit gel and crumble raspberry	7,00
Classic Neapolitan Baba	7,00
Zeppolone with Chantilly cream and black cherry	7,00
Cheesecake	8,00
Lemon delizia	8,00
Pineapple	5,00
Melon	5,00
Mixed fruit sliced	6,00

STOP & GO

AVOCADO TOAST toasted rye bread, guacamole sauce, avocado, smoked salmon carpaccio, <i>sesame seeds, slow-cooked egg</i>	15,00
BRESAOLA CARPACCIO with artichokes, flakes of 24-month-aged Parmigiano reggiano, lemon, extra-virgin olive oil	14,00
POLPO SCOTTATO SALAD mixed salad, confit cherry tomatoes, roasted octopus, <i>toasted almonds, smoked stracciatella, extra virgin olive oil</i>	18,00
CAESAR SALAD Romaine lettuce, roast chicken, croutons, Caesar dressing, extra virgin olive oil	16,00
SMOKED SALMON SALAD mixed salad, buffalo mozzarella cherries, chopped hazelnuts, <i>dry-marinated and smoked salmon carpaccio, teriyaki sauce, extra</i>	18,00
3 POMODORI curly lettuce, confit cherry tomatoes, yellow cherry tomatoes, salad tomatoes, <i>sliced buffalo mozzarella, crumbled fresella, oregano, basil, extra virgin olive oil</i>	14,00
	14,00

FRESELLA MARINAIO typical toasted bread, tuna, red cherry tomatoes, buffalo mozzarella balls, *oregano*, *basil*, *extra virgin olive oil*

CHILDREN'S MENU

Appetizers

Seaweed zeppoline 10 pieces	8,00
Bites Buffalo mozzarella and San Giovanni cooked ham	12,00
Patatine fritte fresche	8,00

Pasta

Penne with tomato sauce	10,00
Pennette with Ligurian basil pesto	12,00
Sorrento gnocchi with tomato sauce, provola and parmesan sauce	16,00

Meat

Fried chicken nuggets with fresh French fries	14,00
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Dessert

Nutellotto with chocolate flakes	7,00
Homemade fiordilatte ice cream cup to serve with your choice of toppings	5,00