MENU

STARTERS

FRIED NEAPOLITAN CUOPPO	7
VANZI CUTTING BOARD	20
TOMATO BRUSCHETTE (4PCS)	5
RED AUBERGINE PARMIGIANA	8
MOZZARELLA AND RAW HAM	12
MOZZARELLA WITH VEGETABLES	15
CAPRESE	10
SEAFOOD SALAD	20
OCTOPUS SALAD	20

MEAT AND VEGGIE PASTA

NEAPOLITAN GENOVESE ZITI — 12
RICH SAUCE MADE WITH SLOWLY STEWED ONIONS AND BEEF

ZITI WITH NEAPOLITAN RAGÙ — 10
A RICH AND TASTY RAGÙ MADE WITH BEEF AND PORK, SLOWLY COOKED FOR SEVERAL HOURS

SPAGHETTI WITH SCARPARIELLO — 12
A FRESH AND LIVELY SAUCE, PREPARED WITH CHERRY TOMATOES, GARLIC, CHILLI PEPPER, EXTRA VIRGIN OLIVE OIL

PASTA AND POTATOES WITH PROVOLA — 10
THE PASTA, ENRICHED WITH A DELICATE POTATO SAUCE, IS MIXED WITH PROVOLA CHEESE, WHICH MELTS INTO A CREAMY EMBRACE

GNOCCHI ALLA SORRENTINA — 10
POTATO GNOCCHI, FRESH AND SOFT, BAKED IN THE OVEN WITH A RICH TOMATO AND BASIL SAUCE

CARBONARA — 10
AL DENTE SPAGHETTI, CRISPY BACON, FRESH EGGS AND GRATED PECORINO ROMANO

RICOTTA AND SPINACH RAVIOLI WITH DATTERINO SAUCE — 14
RAVIOLI FILLED WITH RICOTTA AND FRESH SPINACH, SERVED WITH A LIGHT AND AROMATIC DATTERINO TOMATO SAUCE

SPAGHETTI WITH GARLIC, OIL AND CHILLI — 8
SPAGHETTI AL DENTE, SAUTÉED IN EXTRA VIRGIN OLIVE OIL FLAVOURED WITH GARLIC AND ENRICHED WITH THE SPICY TOUCH OF CHILLI

PASTA & FISH

SPAGHETTI WITH MUSSELS — 12
SPAGHETTI WRAPPED IN A SAUCE MADE WITH FRESH MUSSELS, GARLIC, PARSLEY AND CHILLI

LINGUINE WITH PRAWNS — 16
THE LINGUINE IS SEASONED WITH FRESH PRAWNS, COOKED WITH GARLIC, CHERRY TOMATOES AND A DELICATE SCENT OF PARSLEY.

PACCHERI WITH SWORDFISH AND AUBERGINES — 16
THE PACCHERI ARE SEASONED WITH CUBES OF GRILLED SWORDFISH AND SAUTÉED AUBERGINES, ALL WRAPPED IN A SAUCE OF FRESH TOMATO, GARLIC AND BASIL.

SPAGHETTI WITH CLAMS — 15
SPAGHETTI TOPPED WITH FRESH CLAMS, GARLIC, PARSLEY AND A PINCH OF CHILLI

SALADS

TUNA — 10
TUNA AND A MIX OF CRUNCHY VEGETABLES SUCH AS TOMATOES, ICEBERG, CORN, ROCKET AND OLIVES

CHICKEN — 10
CHICKEN STRIPS, CHERRY TOMATOES, ROCKET, ICEBERG, CORN AND OLIVES

CAESAR — 10
CHICKEN STRIPS, ICEBERG LETTUCE, PARMESAN FLAKES AND CAESAR DRESSING.

PRIMAVERA — 12
RAW HAM, ROCKET, PARMESAN FLAKES, CHERRY TOMATOES AND STRIPS OF PINSA

FRESELLA — 10
SERVED WITH BUFFALO MOZZARELLA, FRESH TOMATOES, FRAGRANT BASIL, EXTRA VIRGIN OLIVE OIL AND A SPRINKLE OF OREGANO

MEAT

MEAT TRIO 15
SAUSAGE, PORK CHOP, PORK LOIN

BEEF MEATBALLS WITH RAGÙ 10
MADE WITH MINCED MEAT WITH PARSLEY, GARLIC AND GRATED CHEESE.
THEY ARE SLOWLY COOKED IN A FRAGRANT TOMATO-BASED RAGÙ

FRIED BEEF MEATBALLS 10
PREPARED WITH SELECTED MEAT AND A MIX OF AROMATIC HERBS

LEMON SCALOPPINE 12
DELICATE SLICES OF VEAL, COOKED TO PERFECTION AND SEASONED WITH A FRESH AND FRAGRANT LEMON SAUCE

GRILLED BEEF ENTRECOTE 400G 30
SERVED WITH ROCKET, CHERRY TOMATOES AND PARMESAN SHAVINGS

SEAFOOD

GRILLED FISH TRIO 35
SQUID, PRAWNS AND SWORDFISH

GRILLED SWORDFISH 20
SWORDFISH FILLETS, MARINATED WITH A MIX OF EXTRA VIRGIN OLIVE OIL, LEMON JUICE, GARLIC AND MEDITERRANEAN HERBS

GRILLED SQUID 20
GRILLED TO PERFECTION, THE CALAMARI RELEASE AN INTENSE AND AROMATIC FLAVOUR, WITH A TENDER AND JUICY TEXTURE.

FRIED SHRIMP AND SQUID 20
PRAWNS AND SQUID WRAPPED IN A LIGHT CRISPY BATTER AND FRIED TO PERFECTION

SIDE DISHES

BROCCOLI	5
GRILLED EGGPLANTS	5
GRILLED COURGETTES	5
GRILLED PUMPKIN	5
NEAPOLITAN FRIARIELLI	5
GREEN SALAD	5
COURGETTES SCAPECE STYLE	6
EGGPLANTS MUSHROOMS	6
MUSHROOMS IN A PAN	6
FRENCH FRIES	6

PINSE

MARGHERITA 8
SAN MARZANO TOMATOES, MOZZARELLA, BASIL, EVO OIL

BRUSCHETTA 8
RED AND YELLOW CHERRY TOMATOES, MOZZARELLA, BASIL, EVO OIL

PRIMAVERA 9
BRESAOLA, ROCKET, CHERRY TOMATOES, PARMESAN FLAKES, EVO OIL

NAPULEGNA 10
PORK SAUSAGE, PROVOLA, NEAPOLITAN FRIARIELLI, CHILLI, EVO OIL

SAPORITA 10
PORK SAUSAGE, PROVOLA, BAKED POTATOES, ROSEMARY, EVO OIL

CRUDAIOLA 10
PARMA HAM, MOZZARELLA, AUBERGINE FILLETS, CHILLI, EVO OIL

CRUDO E CARCIOFI 10
PARMA HAM, MOZZARELLA, ARTICHOKES IN OIL, CHILLI

MORTAZZA 10
MORTADELLA PGI WITH PISTACHIOS, BUFFALO STRACCIATELLA, PISTACHIO PESTO, PISTACHIO GRAINS

DIAVOLA 10
SAN MARZANO TOMATO, MOZZARELLA, SPICY SALAMI, CHILLI, BASIL, EVO OIL

CAPRESE 10
TOMATO SALAD, BUFFALO MOZZARELLA, EVO OIL, OREGANO

QUASI NERANO 12
FRIED COURGETTE SLICES, SALT, PEPPER, SPECK, PROVOLONE DEL MONACO

MARE BLÙ 12
TUNA FILLET, TOMATOES, BUFFALO MOZZARELLA, EVO OIL

DESSERT

BABÀ	6
TIRAMISÙ	6
LEMON DELIGHT	6
HOUSE DESSERTS	4

TYPICAL NEAPOLITAN FOOD
VEGETARIAN