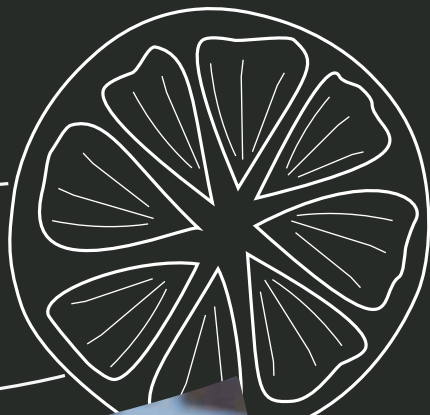




APERITIVO GASTRONOMICO



Our gastronomic aperitif brings the best of Italian traditions to the table, enhancing the authentic flavors of each region with ingredients from each region. Perfect for a treat, we want to offer you dishes that combine taste and quality, without giving up that touch of originality that makes them irresistible.

The cover charge is €1.50 per person.

FRIED & TASTY

Crocchè

Potatoes, smoked buffalo provola, pecorino romano DOP, parmesan cheese, black pepper.

2,50 €

Pasta timbale "Nerano"

Cream of zucchini, Parmigiano Reggiano, buffalo mozzarella, basil.

3,50 €

Pasta timbale parmesan

Eggplant, tomato puree, smoked buffalo mozzarella, Parmigiano Reggiano, basil, black pepper.

3,50 €

"Quadrancino"

Carnaroli rice, pecorino romano DOP, black pepper, tuna tartare, teriyaki sauce.

4,00 €

Zucchini flowers (pcs. 2)

Stuffed courgette flowers: buffalo ricotta, salami napoli, basil, black pepper, polyflora pollen.

5,00 €

Salt and pepper chips

Potato chips seasoned with salt and pepper accompanied by a trilogy of sauces.

5,00 €

Special chips

Potato chips, cheddar, crispy onion.

7,00 €

Trio of prawns

Crispy panko shrimp trio, black cherry mayo, fried seaweed.




7,50 €

BAO & BUNS

Bao of land - 2 pcs.    





Slow cooked pork in a reduction of beer teriyaki sauce, zucchini, lemon mayo.

8,00 €

Bao of sea - 2 pcs.   

Smoked swordfish, coleslaw: white and purple cabbage salad, yogurt, lemon, sugar.

10,00 €

Buns of land - 2 pcs.    

Hamburger, buffalo mozzarella, dried tomato fillet, basil pesto.

8,00 €

Buns of Sea - 2 pcs.      

Lobster in cooking oil, green chili pepper mayonnaise.

12,00 €

PADELLINO PIZZAS

Marinara

Datterino tomato reduction, "Armatore Cetara" anchovy fillets, black olive crumble, seaweed powder, garlic oil.

12,00 €

Beef carpaccio Pizza

Beef carpaccio, soy vinaigrette, lamb's lettuce, buffalo stracciatella.

14,00 €



CUTTING BOARD CAMPANIA

This Platter represents a selection of typical cured meats and cheeses from the Campania Region accompanied by honey, jam and bread.

x2	x3	x4	x5
<i>Person</i>	<i>Person</i>	<i>Person</i>	<i>Person</i>
€28,00	€40,00	€50,00	€60,00

THE SELECTION:



- Cured raw ham
- Cooked ham from "Contadino"
- Cured "Cilentana" soppressata
- Cured "Cilentana" sausage with fennel
- Bacon from "Casertana" breed pork

- Caciocavallo Silano DOP
- Semi-cured crusco
- White pecorino cheese
- "Blu" with blueberries
- Buffalo mozzarella

- Green olives
- Honey & Jam

- Breadmaking: "cafone" bread, breadsticks, "Napoletani" almond taralli.



CUTTING BOARD TOSCANA

This Platter represents a Selection of typical cured meats and cheeses of the Tuscany Region accompanied by honey, jam and bread.

x2	x3	x4	x5
<i>Person</i>	<i>Person</i>	<i>Person</i>	<i>Person</i>
€25,00	€35,00	€45,00	€55,00

THE SELECTION:



- Tuscan Ham DOP
- Finocchiona IGP
- Salami from "Cinta Senese DOP"
- Pancetta from "Cinta Senese DOP"
- Lard from "Cinta Senese DOP"

- Monnalisa Fiorita
- Monnalisa Blu Erborinato
- Monnalisa Marbled with truffle
- Pecorino Toscano DOP
- Monnalisa "Trebbone" from raw milk

- Green olives
- Honey & Jam

- Breadmaking: "cafone" bread, round biscuits with pecorino cheese, breadsticks, almond taralli.

BUCCACCIELLI

Baiocchiello

Baiocco biscuit, creamy gianduia with a baiocco flavour, noccioinfante with crumbled baiocchi, noccioinfante.

6,00 €

Eppippariello

Creamy hazelnut layered with waferacchio cream, delicious snack.

6,00 €

Zuppone

Creamy milk with crumbled plasmon biscuit, hazelnut cream, nesquik.

6,00 €

O core 'e Napule

Creamy chantilly, Neapolitan baba, caramel biscuit crumble, pistachio, crumbled baba.

6,00 €

Cinnamon Roll

Creamy "Ciccione" with a cinnamon flavour, layered with cinnamon roll cream, vanilla biscuit crumble.

6,00 €

Amalfi

Creamy Amalfi with the scent of lemons from the coast, variegated with lemon jam, sponge cake soaked in limoncello.

6,00 €

Chocolate Dubai

Milk chocolate cream layered with Chocolate Dubai cream (pistachio cream and kataifi paste).

6,00 €

BUCCACCIELLI

Cioccopistacchiato

Creamy white chocolate with white chocolate cereals, pistachios and crunchy cereals.

6,00 €

Cheesecake

Creamy cheese variegated with red fruit jam, biscuit crumble.

6,00 €

Biscuttiello

Creamy Nutella variegated with Nutella, crumbled shortcrust pastry, delicious snack.

6,00 €

MamaChebueno

Creamy hazelnut with crunchy wafers layered with hazelnut biancolato, delicious snack.

6,00 €

Crostata di Fragoline

Custard cream with crumbled shortcrust pastry, strawberry jam, wild strawberries.

6,00 €

Cereariello

Creamy white chocolate with cereal chocolate, delicious snack.

6,00 €

Peanuts and Caramel

Creamy milk layered with peanut variegated, stringy mou cream, salted peanuts.

6,00 €

BUCCACCIELLI

Stelle    

Creamy milk variegated with pan di stelle biscuits powder, biscuit crumble, milk cream, nutella, delicious snack.

6,00 €

ALLERGENS

In this index you will find all the allergens that will be reported in symbols next to all the dishes present in this

Peanuts and derivatives

Packaged snacks, creams and dressings in which it is present even in small doses.

Nuts

Almonds, hazelnuts, walnuts, cashews, walnuts, cashews and pistachios.

Milk and Derivatives

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams.

Molluscs

Canestrello, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc.

Fish

Food products that contain fish, even if in small percentages.

Soy

Derived products such as: soy milk, tofu, soy spaghetti and the like.

Crustaceans

Marine and freshwater: shrimp, prawns, lobsters, crabs and the like.

Sesame

Whole seeds used for bread, flours even if they contain it in minimal percentages.

Gluten

Cereals, wheat, rye, barley, oats, spelt, kamut, including various hybrids.

Lupins

Present in vegan foods in the form of: roasts, salami, flours and similar.

Mustard

It can be found in sauces and condiments, especially in mustard.

Celery

Both in pieces and in preparations for soups, sauces and vegetable concentrates.

Sulfur dioxide and sulphites

Pickled, oil-preserved and brine-preserved foods, jams, dried mushrooms, preserves, etc.

Eggs and derivatives

Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta.