

English Menu

To start with

- Warm seafood salad with neapolitan fresella 15,00
- Potato croquettes with red prawn tartare and lime mayo 14,00
- Buffalo burrata with anchovies from Cetara, basil pesto and Sorrento lemon powder 14,00
- Eggplant parmigiana 12,00
- Buffalo mozzarella from Campania and ham 15,00

To continue

- Paccheri alla Luciana 15,00
Pasta (paccheri) with octopus sauce cooked in the red tomato, capers from Pantelleria and baked olives
- Spaghettoni di Gragnano with clams and vesuvian yellow Tomato 17,00
- Risotto cooked in lemon broth with scampi, its bisque and buffalo mozzarella sauce 18,00
- Mixed pasta with potatoes, buffalo provola and bacon 14,00
- Pasta (ziti) with neapolitan ragout 15,00

And again

- Seared octopus on potato cream, baked olives and semi-dry San Marzano tomato 23,00
- Sea bass fillet with a citrus dressing and seasonal vegetables 22,00
- Cod cooked at low temperature on tomato sauce, crispy capers from Pantelleria, baked olives 21,00
- Pork belly with lemon glaze and potatoes 17,00
- Beef meatballs with sauce with ancient Naples tomato 15,00
- Sliced beef with baked potatoes 23,00

With also

- Green salad 4,50
- Baked potatoes 5,00
- Seasonal vegetables 6,00

Pizze

- LA BUFALA 9,00
Ancient Neapolitan Tomatoes[®] and Buffalo Mozzarella
- L'AMATRICIANA 11,00
Ancient Neapolitan Tomatoes[®], Buffalo Mozzarella, Guanciale [Cured Pork Cheek], and Pecorino Cheese
- ORTO 10,00
Fior di Latte Mozzarella, Capers from Pantelleria, and Seasonal Vegetables
- LA COSTIERA 13,00
Buffalo Mozzarella, Anchovies from Cetara, Black Pepper, and Lemon Juice
- CULATELLO E STRACCIATELLA 13,00
Mozzarella, Stracciatella [Creamy Burrata Filling], and ham

Fried Pizza

- Montanara with San Marzano tomato and buffalo mozzarella from Campania 10,00
- Montanara with yellow Vesuvian tomato, buffalo provolone and anchovies from Cetara 14,00
- Calzone with mozzarella, bacon and San Marzano tomato 12,00
- Calzone with ricotta and salami 12,00