



**CAUPONA**  
POMPEII RESTAURANT



*Live the full experience in Ancient Pompeii.*



**THE FIRST RESTAURANT IN THE WORLD THAT  
REPRODUCE THE «FAITHFUL CAUPONA»**



“Caupona” was a tavern, a place where ancient Pompeians used to have their prandium (lunch). Near Pompeii’s ruins, around Porta Marina, our restaurant is inspired by the ancient tavern of Rome. There is possible to live an incredible and rare experience. The customers are suddenly overwhelmed by a magical and surreal atmosphere thanks to Caupona’s frescos made by “Vetuzio Placido”, the suffused lights, the beautiful tables made of solid wood, the historically accurate chairs. They will eat through terracotta plates, enjoying a good ancient’s wine (Falerno) directly from the amphoras, chalices and goblets. The real concept is to taste the typical Ancient Roman food and try to find a far flavor . So our art of cooking is based on antiquity and on the continual research of the traditional tastes, drawing attention to ingredients that are not very frequently used. We can do this thanks to the chef gastronome Marco Gavio Apicio who lived during the age of Tiberio.

...lets the customer enjoy a unique experience, living again in a remote past, not very far from the ruins.

2019



MENU APICIO  
Ancient Rome  
Menu



ENTREE

- 1-boiled carrots with turmeric
- 2-chickpea and lupin beans



STARTER

- 1-spelt and barley pie with raisins, pinenuts, garum, fried anchovies with oriental spices
- 2-guinea fowl filled with panis pompeano, chicory and Apicio sauce
- 3-browned salmon with cumin, coriander, black sesame and wild spinach
- 4-duck fillet, his egg, marinated in the garum and farinaccia



FIRST COURSE

- 1-soup with asparagus, pumpkin and chestnuts
- 2-soup of chickpeas and chickpeas with oyster meatball
- 3-more soups with seasonal ingredients



MAIN COURSE

- 1-orata fillet from Sergio Orata and zucchini marinated with vinegar
- 2-pork neck,, braised with oriental spices and savoy cabbage
- 3-silver scabbardfish marinated with Columella sauce and parsnip
- 4-rack of lamb marinated with falerno laurel, rosemary, coriander and cabbage with walnuts



DESSERT

Sheep ricotta cheese sweetened with honey, and seasonal fruit

Each menu includes:

-5 courses

-water, cover charge and mulsum wine

-additional drinks are not included

35,00

ANCIENT ROMAN WINE:  
MULSUM / FALERNO DEL MASSICO  
(vino degli antichi romani, speziato con pepe, zenzero, alloro e miele)

2019



Menù Apicio Light 2 course + dessert  
Ancient Rome Menù

ENTREE

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- 2-chickpea and lupin beans



STARTER

- 1-spelt and barley pie with raisins, pinenuts, garum, fried anchovies with oriental spices
- 2-guinea fowl filled with panis pompeano, chicory and Apicio sauce
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- 4-duck fillet, his egg, marinated in the garum and farinaccia

FIRST COURSE

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- 3-more soups with seasonal ingredients

MAIN COURSE

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- 3-silver scabbardfish marinated with Columella sauce and parsnip
- 4-rack of lamb marinated with falerno laurel, rosemary, coriander and cabbage with walnuts

DESSERT

Sheep ricotta cheese sweetened with honey, and seasonal fruit



Each menu includes:

-5 courses

-water, cover charge and mulsum wine

-additional drinks are not included

25,00

ANCIENT ROMAN WINE:  
MULSUM / FALERNO DEL MASSICO  
(vino degli antichi romani, speziato con pepe, zenzero, alloro e miele)

THE INGREDIENTS MAY VARY DUE TO THEIR AGING, CREATING NEW RECIPES

TASTE  
ITINERARY  
"FROM THE ORIGINS  
OF TASTE"  
WITH ANCIENT  
ROMANS WINES  
TASTE



**ENTREE**

- 1-boiled carrots with tumeric
- 2-chickpeas and lupin beans

**STARTER**

- 1-pate of barley and spelled raisins, pine nuts, walnuts and garum and fried anchovies with oriental spices
- 2-hen-guinea fowl filled with bread pompeano, chicory and Apicio's sauce
- 3-burned salmon with cumin, coriander, black sesame and wild spinach

**FIRST COURSE**

- 1-soup with asparagus, pumpkin and chestnuts
- 2-soup of chickpeas and cicerchie and oyster meatball
- 3-other soups with seasonal ingredients

**MAIN COURSE**

- 1-orata fillet of Sergio Orata and courgettes marinated with vinegar
- 2-pork neck, braised with oriental spices and savoy cabbage
- 3-silver scabbardfish marinated with Columella sauce and parsnip

**DESSERT**

- Sheep's ricotta cheese sweetened with honey, carob and seasonal fruit

**8 COURSES MENU**

**Ancient/Modern with 6 wine glasses price 45,00 /65,00**

# THE INGREDIENTS MAY VARY DUE TO THEIR AGING, CREATING NEW RECIPES

2019



## SEAFOOD MENU



### ENTREE

- 1-Mazara del Vallo shrimp on soy sauce
- 2-salad beignet with seafood and its bisque



### STARTER

- 1-browned tuna on chamomile sauce, almonds and aromatic herbs, parsley dressing
- 2-octopus salad on gazpacho souce
- 3-cuttlefish julienne with walnuts, basila puntarelle chicory



### FIRST COUSE

- 1- risotto, prawns, savoy cabbage, lemon, licorice and vesuvian tomato coral
- 2-ravioli filled with homarus lobster, amalfitan lemon cream and parsley caviar
- 3-mezzo pacchero with cuttlefish, clams on mussels with thyme



### MAIN COURSE

- 1-fillet of umbrine on mussel bisque, tomato confit and baby vegetables
- 2-grilled sea bass fillet with pinzimonio (parsley, garlic and oil) and coriander spinach
- 3-catch of the day, squid cuttlefish, mullet and cod (catch of the day)



### DESSERT

almond cream, coffee mousse and salted crumble (glass)

Each menu includes:

-5 courses

-some dishes can be edited on your demands

-water, cover charges and additional drinks are not included

35,00/  
40,00

### MATCHING WHITE WINE:

Prosecco, Falerno del Massico,

Lacryma Cristi, Biancolella d'Ischia

Falanghina

THE INGREDIENTS MAY VARY DUE TO THEIR AGING, CREATING NEW RECIPES

2019



## MEAT MENU

### ENTREE

- 1-beef metball with pine nuts and raisins
- 2-chicken strips with turmenic

### STARTER

- 1-braised wild boar, rosemary, cooked endive and peach
- 2-beef tartar, evo oil, thyme and egg powder

### FIRST COURSE

- 1-ravioli filled with ricotta cheese, pumpkin and black olives.
- 2-gnocchi with aubergine cream, fondue of «provone del monaco» cheese and sausage dices.
- 3-tagliolini with roman broccoli, wild boar, sage and truffle.

### MAIN COURSE

- 1-beef fillet, grilled with sides
- 2-lamb carrè, grilled and marinated with Neapolitan broccoli
- 3-chicken roll filled with scented bread on roasted pepper

### DESSERT

mousse of ricotta cheese and red fruits



each menu includes  
-5 courses  
-some dishes can be edited on your demands  
-water, cover charge and additional drinks are not included

30,00/  
35,00

**Matching wine:**  
**Aglianico, Lacacryma Cristi,**  
**Piedi Rosso Pompeano**

2019



**STARTER**

- 1-local cheese cuts, cold cuts with jams and honey  
recommended dish: luculliano dish (mozzarella cheese, montanara, toasted bread with oil and tomato, Neapolitan salami, olive pie and cheese with honey, Trimalcione meatball and aromatized ricotta)
- 2-millefoglie of aubergine, mozzarella cheese «fior di latte», vesuvian tomato and basil
- 3-mixed salad, tomato, cheese, olive, fennel, green beans and potatoes

**FIRST COURSE**

- 1-treccione with Neapolitan ragù sauce
- 2-scialatiello alla nerano, zucchini, its flower, provolone del monaco
- 3-mezzo pacchero with seafood

**MAIN COURSE**

- 1-mackerel fillet, low temperature cooking
- 2-beef entrecote, baked potatoes, rosemary and butter
- 3-cooked chicken in a pot with green salad olives, tomato and pepper sauce.

**DESSERT**

petit fours

**TYPICAL CAMPANIAN DISHES CAN BE REALIZED, SUCH AS:**

- caprese: mozzarella cheese and tomatoes
- aubergine parmigiana and more seanson vegetables
- carbonara
- gnocchi alla sorrentina
- spezzatino with souce
- chop of chicken, beef, pork



Each menu includes:  
cover charge, water, wine glass,  
coffee or bitter  
-additional drinks are not included

23,00

2019

# Vegetarian menù



## STARTER

- our «CAUPONATA»: tomato mousse, small vegetables and olives
- big salad with seasonal vegetables
- grilled seasonal vegetables.



## FIRST COURSE

- mezzopacchero with zucchini and courgette flower
- treccione with amalfitan lemon cream and mint sprouts
- scialatiello with three tomatoes: red, yellow and amalfitan green



## MAIN COURSE

- braised vegetables spit, scented with basil, parsley, oil and black garlic
- fried vegetables timbale on oriental spices sauce.



- swiss chard roll filled with panis pompeano, peppers, olives and capers

## DESSERT

seasonal fruit cuts

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## SPECIAL GROUPS



YOU CHOOSE THE INGREDIENTS  
AND WE COMPOSE THE MENU

**3/4 COURSES**

**-STARTER**

**-FIRST COURSE**

**-MAIN COURSE**

**-DESSERT**

-water and cover charge are included



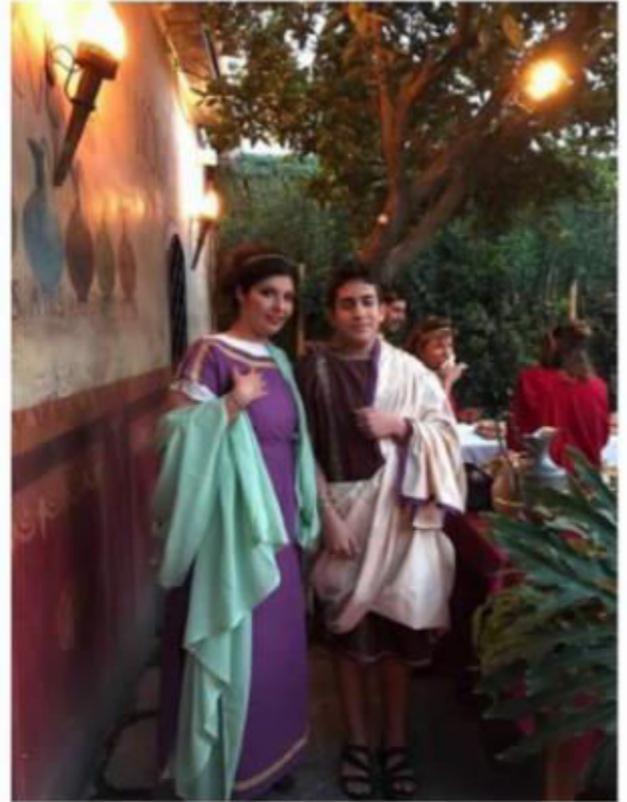
Set menu holding for groups  
-for 22 pax, 1 is free

25,00  
each

27,00  
each

35,00  
each

# SPECIAL EVENTS



Caupona Pompeii restaurant is also available for special events, parties and birthday parties, marriages, meetings, holy communions, it is possible to organize themed parties: remembrance of the typical *banchetto romano* (banquet) with the performance of actors and *specialized musicians which play ancient Rome instruments* .



# CAUPONA

POMPEII RESTAURANT



Via Masseria Curato 2,  
POMPEI (NA)

Tel. 081 18557911 info@caupona.it  
www.caupona.it



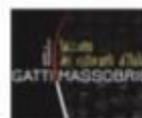
Caupona



CAUPONA POMPEII RESTAURANT  
4 minutes far from the main entrance of Porta Marina in the ruins of Pompeii (300 metres circa) the inner room has 45 seats, and the outdoor garden has 40 more. there are some ancient roman costumes for our guests «ancella» and «matrona» for the laides, and «senator» for the gentlemen



## REFERENZE



## SERVIZI

