

MENU

CUCINA

FROM 12:00 / 23:00

FRIED SELECTION

Croquettes. 2pz

5

HOUSE FRIES

Fresh fries with skin on

6

BRUSCHETTA

The classic one. Cherry tomatoes, extra virgin olive oil, salt and oregano

6

EGGPLANT PARMIGIANA

A signature dish of our cuisine

12

CULATELLO HAM

An Italian excellence with an intense aroma and a delicate taste.
thin slices of 18-month aged Culatello. 180gr

15

GOOSE SPECK AND NEAPOLITAN TARALLO

You've never tasted a cured meat like this before. Trust us, and the tarallo does the rest

15

PROVOLONE DEL MONACO

The king of Campanian cheeses.

Aged to perfection, it offers an intense flavor with a spicy aftertaste. 120gr

10

CAPRESE SALAD

Mozzarella, Sorrento tomato, extra virgin olive oil, salt and oregano

10

GIARDINIERA DI MORGAN

Peppers, fennel, cauliflower and carrots candied only with vinegar, sugar, salt and spices

8

VEGETABLES OF THE DAY

Whatever the kitchen chooses daily

7

IL RAGU' A comfort food that never disappoints Rigatoni pasta coated in a rich and flavorful ragù	14
PASTA E FAGIOLI Simplicity that wins you over: few ingredients, true flavors. A humble dish that tells stories of home	12
LASAGNA Layers of egg pasta alternated with meat ragù and mozzarella cheese, all baked to perfection	13
CAPRESE RAVIOLI Typical of the island of Capri, these handmade ravioli are filled with fresh ricotta and aromatic herbs, then topped with a fresh tomato and basil sauce	12
GNOCCHI ALLA SORRENTINA A great classic of our tradition. Tomato and mozzarella	12
PIZZA Margherita - Tomato, mozzarella and basil Marinara - Tomato, garlic and olive oil	8/6
BACCALA' Cooked Neapolitan-style with olives, capers and cherry tomatoes	18
GRILL Prussian beef ribeye steak. 600gr about	59 al kg
COTOLETTA Tender meat, breaded and fried until crispy on the outside and soft on the inside	15
MEATBALLS Authentic flavor. Meatballs immersed in a rich tomato sauce. Comfort food that always brings happiness	12
LEMON DELIGHT Soft sponge cake, lemon cream and light hint of limoncello	6
TIRAMISU The king of Italian desserts. Layers of coffee-soaked ladyfingers, creamy mascarpone and a touch of bitter cocoa	6
BABA' A Neapolitan tradition, soaked in rum	6

Dear customer, to protect your health, we inform you that in our kitchen we use food containing allergens. Not being able to exclude contamination, please report to our staff any allergies or intolerances.