

MENU

Mangiafoglia (leaf eater): This is how Neapolitans were called up to the end of the 18th Century.

Ours is Earth cuisine, thus, it is enriched with juices, potages and sauces as well as the freshly caught fish of the “Luciana” (the way fishermen in the Santa Lucia area were called) tradition.

All this revisited through modern eyes in order to combine taste and wellness.

STARTERS

Crunchy wafer on creamy burrata and *friarielli* pie
10,00

Airbag filled with *torzelle* (Greek cauliflower) cream,
Provolone del Monaco and dried tomatoes
9,00

upone request 🌿

Pocket filled with dried salted cod and escarole
on cream of Gaeta black olives
12,00

Crispy Squid with seasonal baby vegetables
11,00

Shrimp Surprise in Kataifi on creamed scapece zucchini
12,00

Mangiafoglia Palette
*Airbag, stuffed potato dumpling, friarielli flan, little patties of lentils
and tomato sauce, pumpkin crème brûlée*
14,00

FIRST COURSES

Tagliolini *timpàno* (timballo) with *torzelle* (Greek cauliflower)
on a Genoese mousse

10,00

The fragrance of Sorrento spaghettoni (big spaghetti)
with white almond pesto, shrimp and lemon peel

12,00

Risotto of crusco pepper (dried, stir fried pepper) and black garlic

12,00

upone request 🌿

White rice with robiola, parmesan, Molise caciocavallo cheese and coriander

10,00

OUR PASTA

Scialatielli (homemade pasta) with clams, basil and Parmesan cheese

12,00

Burned potato dumpling stuffed with buffalo taleggio cheese
on stir-fried *friarielli*

11,00

Gnocchi of purple cauliflower on a cream of mushroom
and Provolone del Monaco

11,00

upone request 🌿

Ricciola and annurca apple filled ravioli on a light sauce
of white rhum and sage

12,00

OUR SOUPS

Pumpkin and porcini mushrooms

12,00



Chickling peas, dried salted cod, liquorice powder

11,00

Seafood soup

18,00

Lentils and chestnuts

10,00



Cauliflower, black cauliflower and truffle shavings

12,00



Soft “Purgatory” egg (cooked in tomato sauce) with crumbled *tarallo*
(traditional savoury biscuit made with almond and pepper)

9,00

SECOND COURSES

Dried salted cod trio
in saucepan, in batter, with citrus
18,00

Panfried Umbrine with lemon sauce and cooked baby vegetable salad
15,00

Chickpea burger on Monaco provolone fondue and purple potatoes
12,00
upone request 🌿

Fish of the day
18,00

Mangiafoggia balls in tomato sauce and provolone shavings
11,00

Pumpkin and leek Parmigiana
12,00

OUR SIDES DISHES

Seasonal vegetables (steamed, grilled, stir fried, ...)
5,00
🌿

DESSERT

Blancmange

6,00

Warm heart chocolate cake

6,00



Uncrusted Neapolitan pastiera

6,00



Caprese cake with vanilla ice cream

6,00

Baby carrots and wild berry cake on vanilla sauce

6,00

Our sorbets

5,00



Seasonal fruit composition

5,00



Service and cover charge included

We can handle any particular requirement in case of allergies and food intolerances.

Please inform the waiting staff.

The fish destined to be consumed raw or practically raw (cooked at low temperatures) has undergone a preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, all. III, section VIII, chap. 3, lett. D, point 3.