



*Capriotta*  
*Amore al primo morso*

# Starters Country

Mixed fried Neapolitan dish with zucchini blossoms filled with ricotta cheese, omelettes frittata, cherry mozzarellas, arancino, croquettes, fresh French fries	€ 15,00
Fried mozzarella	€ 8,50
Apulian burrata PDO 250 gr or Buffalo mozzarella PDO 250 gr with San Daniele raw ham and cherry tomatoes	€ 16,50
Bruschette with cherry tomatoes and basil (3 pieces)	€ 6,50
Bruschetta bread with yellow and red cherry tomatoes and buffalo stracciatella cheese (2 pieces)	€ 7,00
Eggplant Parmigiana	€ 10,00
Fanciful Caprizza - mixed chef's appetizer	€ 18,50

# Starter Sea

Seafood salad with octopus*, squids*, prawns*, cuttlefish*, mussels and clams	€ 18,00
Grilled octopus* with potato puree with saffron and crunchy olives from Gaeta	€ 18,00
Baby octopus stew*	€ 14,00
Peppered mussels	€ 12,50
Mussel soup Parthenopean style with king prawn* and almond Tarallo	€ 18,00
Fanciful Sailor's plate - Mixed chef's appetizer	€ 24,00

# Pasta Dishes

<b>Spaghetti with Datterini cherry tomatoes and basil</b>	<b>€ 11,00</b>
<b>Paccheri, pistachio, provola cheese and sausage</b>	<b>€ 16,00</b>
<b>Bucatini with Carbonara sauce</b>	<b>€ 12,50</b>
<b>Ziti allo Scarpariello</b> (datterini tomatoes, parmesan cheese, pecorino cheese, chilli pepper)	<b>€ 12,50</b>
<b>Gnocchi alla Sorrentina</b> (tomato, mozzarella, basil)	<b>€ 12,00</b>
<b>Pasta and potatoes with Provola cheese and guanciale pork jowl in cheese wafer</b>	<b>€ 12,50</b>
<b>Scialatielli with seafood</b>	<b>€ 18,00</b>
<b>Bucatini with cheese, pepper and mussels</b>	<b>€ 14,50</b>
<b>Caprese Raviolo with ricotta cheese, basil and fresh tomato</b>	<b>€ 12,50</b>
<b>Spaghetti with clams</b>	<b>€ 20,00</b>

\* FROZEN PRODUCT

# Pig Salads

<b>Fantasia</b> (mixed salad, cherry tomatoes, carrots, sweet corn, olives)	€ 9,00
<b>Vegetariana</b> (mixed grilled vegetables with balsamic vinegar reduction)	€ 12,00
<b>Marina Grande</b> (mixed salad, cherry tomatoes, carrots, sweet corn, olives, tuna, mozzarella)	€ 11,00
<b>Caprese</b> (buffalo mozzarella, tomatoes, oregano and basil)	€ 12,00
<b>Caesar</b> (green salad, croutons, grilled chicken, cherry tomatoes, parmesan and caesar sauce)	€ 12,00
<b>Norvegese</b> (salad, zucchini, grilled salmon, raisin and avocado)	€ 16,00

# Side Dishes

<b>Mixed salad</b>	€ 5,00
<b>French fries*</b>	€ 4,50
<b>Fresh French fries</b>	€ 5,00
<b>Broccoli rabe</b>	€ 7,00
<b>Seasonal vegetables</b>	€ 7,00

## *Main Courses - Meat*

Veal escalopes with lemon and fresh French fries	€ 12,50
Chicken cutlet with fresh French fries	€ 12,50
Black Angus beef Tagliata with arugula and Parmesan cheese	€ 23,00
Grilled sausage with broccoli rabe and fresh French fries	€ 15,00
Chicken steak with grilled vegetables	€ 15,00
Mixed meat served with fresh French fries	€ 24,00
Grilled Scottona beef fillet with fresh French fries	€ 24,00

## *Main Courses - Fish*

Fried shrimp* and squid* with fresh French fries	€ 18,00
Fresh fish Chef's style	per 100 gr € 6,50
Mixed grilled fish with grilled vegetables (squids*, swordfish, king prawns*)	€ 24,00
Squids* with grilled vegetables	€ 19,00
Swordfish with grilled vegetables	€ 19,00
King prawns* with grilled vegetables	€ 16,50
King prawns* in almonds batter (5 pieces)	€ 20,00

\* FROZEN PRODUCT



# Traditional Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

- Marinara** € 7,50  
(la regina di san marzano tomato sauce, garlic, oregano and oil)
- Margherita** € 8,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, basil, extra virgin olive oil, parmesan cheese)
- Bufalina** € 10,50  
(la regina di san marzano tomato sauce; outside the oven: buffalo mozzarella from campania, extra virgin olive oil, basil)
- Americana** € 9,50  
(la regina di san marzano tomato sauce, fior di latte from agerola, vienna sausage, french fries\*)
- Ripieno** € 9,50  
(buffalo ricotta cheese pdo, fior di latte from agerola, neapolitan salami, la regina di san marzano tomato sauce, extra virgin olive oil, basil)
- Napoli** € 10,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, anchovies from the cantabrian sea, capers from pantelleria, taggiasca olives, extra virgin olive oil, basil)
- Prosciutto e Funghi** € 9,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil)
- Diavola** € 9,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, "spianata" calabrian salami, extra virgin olive oil, basil)
- Salsiccia e Friarielli** € 10,50  
(provola cheese from agerola, sausage, broccoli rabe, extra virgin olive oil)
- Quattro Formaggi** € 9,50  
(fior di latte from agerola, swiss emmenthal pdo, fontina cheese pdo, gorgonzola cheese pdo, parmigiano reggiano 24 months, extra virgin olive oil, basil)
- Capricciosa** € 11,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, high-quality cooked ham, champignon mushrooms, black olives, basil)

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# Modern Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

- Integrale ai Datterini** € 12,50  
(whole wheat dough with buffalo mozzarella from campania pdo, yellow cherry tomatoes from the vesuvius, cherry tomatoes, parmigiano reggiano cheese 24 months, whole oil, basil)
- Integrale Ortolana** € 10,50  
(whole wheat dough with fior di latte from agerola, grilled eggplants, zucchini, peppers, parmigiano reggiano cheese 24 months, whole extra virgin olive oil, basil)
- Genuina** € 11,50  
(cherry tomatoes, fior di latte from agerola, parmigiano reggiano cheese 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from campania pdo and cooked ham)
- 'Nduja e Salsiccia** € 12,50  
(la regina di san marzano tomato sauce, fior di latte from agerola, calabrian 'nduja sausage, sausage, parmigiano reggiano cheese 24 months, organic extra virgin olive oil, basil)
- Fiori di Zucca e Guanciale** € 18,00  
(fior di latte from agerola, zucchini blossoms, crispy guanciale pork jowl from amatrice; outside the oven: burrata, organic extra virgin olive oil, parmigiano reggiano cheese 24 months)
- Pistacchio e Mortadella** € 12,50  
(fior di latte from agerola, sicilian pistachio cream, mortadella pgi, chopped pistachios, parmigiano reggiano cheese 24 months, organic extra virgin olive oil)
- Carciofi e Lardo** € 12,50  
(fior di latte from agerola, roasted artichokes, colonnata lard pgi, parmigiano reggiano 24 months, organic extra virgin olive oil, basil)

**WE DO NOT ACCEPT CHANGES TO RECIPES**

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**Crudo e Provolone** € 12,50  
(fior di latte from agerola, parma ham 24 months, provolone del monaco dop cheese, organic extra virgin olive oil, basil)

**Parmigiana e Provola** € 11,50  
(la regina di san marzano tomato sauce, provola cheese from agerola, eggplant parmesan casserole, parmigiano reggiano cheese 24 months; outside the oven: buffalo mozzarella from campania morsels, organic extra virgin olive oil, basil)

**Melanzane e Ricotta Salata** € 14,00  
(la regina di san marzano tomato sauce, fior di latte from agerola, roasted eggplants; outside the oven: salty ricotta cheese, extra virgin olive oil, basil)

**Zucca e Salsiccia** € 14,00  
(smoked provola cheese pdo, pumpkin cream, black pork sausage from caserta, eggplants in oil, salty ricotta cheese, extra virgin olive oil)

**Nerano** € 13,00  
(zucchini cream, fior di latte from agerola, zucchini chips, zucchini balls, provolone del monaco pdo cheese)

**NEW**

**Tropea** € 12,50  
(red onion cream from tropea, fior di latte from agerola; outside the oven: tuna fillets, apulian burrata, taggiasca olive pâté, onion chips, basil, extra virgin olive oil)

**Parmigianella** € 13,00  
(fior di latte from agerola, red datterini tomatoes, fried aubergines; outside the oven: "capocollo" typical calabrian cold cut, parmigiano reggiano fondue, extra virgin olive oil, basil)

**Bresaola, Pepe e Lime** € 13,00  
(focaccia with rocket, cherry tomatoes, bresaola, parmesan flakes, burrata mousse, pepper, lime)

**Jamón e Friarielli** € 15,00  
(fior di latte from agerola and broccoli friarielli; outside the oven: ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil)

**Riccia** € 13,50  
(focaccia with curly lettuce, datterini tomatoes, tuna fillet, taggiasca olives, buffalo mozzarella from campania dop, extra virgin olive oil)



# *Pizze Fritte*

## **Classica**

(ricotta cheese, provola cheese and salami)

€ 11,00

## **Tradizionale**

(provola cheese, rapini, sausage)

€ 11,00

## **Montanara Ripassata**

(la regina di san marzano tomato sauce, buffalo mozzarella, parmesan cheese)

€ 11,00

# Desserts

<b>Pastiera</b> (shortcrust pastry filled with ricotta cheese and grain)	€ 6,50
<b>Caprese</b> (cake cocoa and almonds)	€ 6,50
<b>Tiramisù</b>	€ 6,50
<b>Babà</b> (neapolitan dessert with rum)	€ 6,50
<b>Dessert of the day</b>	€ 6,50
<b>Seasonal fruit</b>	€ 6,00
<b>Lemon sorbet</b>	€ 4,50
<b>Assorted desserts</b>	€ 12,00
<b>Ice cream</b>	€ 5,50
<b>Ice cream - Kids</b>	€ 3,50

# Soft Drink

<b>Mineral water 75 cl</b>	€ 3,00
<b>Coca Cola / Orangeade / Sprite 33 cl</b>	€ 3,50
<b>Coffee</b>	€ 2,00
<b>Grappa</b>	€ 3,00
<b>Grappa Barricata</b>	€ 6,00
<b>Vodka</b>	€ 4,00
<b>Bitters</b>	€ 3,00
<b>Whisky</b>	€ 5,00

# Draft Drinks



## MESSINA

20 cl € 3,50  
40 cl € 5,50

Style: lager  
Strength: 4,7%  
Appearance: golden and brilliant color and with white, fine and compact foam  
Taste: barley malts mixed with raw cereals give a dry and dry taste, balanced by a slight point of bitter conferred by the hops



## CRISTALLI DI SALE

20 cl € 3,50  
40 cl € 5,50

Style: lager  
Strength: 5,0%  
Appearance: golden color, bright and with a natural opalescence; compact foam and persistent  
Taste: Sicilian salt crystals combined with malts clear and with an exclusive hop, it enhances the pleasant floral and fruity notes on the palate



## MORETTI LA ROSSA

30 cl € 5,50

Style: bock  
Strength: 7,2%  
Appearance: amber color and abundant, dense foam  
Taste: produced using 100% barley malt of a special quality, which gives it a full taste of caramelized malt and an intense aroma of roasted malt



House wine (white or red)  
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1/4 lt € 3,60  
1/2 lt € 6,00  
1 lt € 10,00

# Bottled Beer



## HEINEKEN

66 cl € 5,00

Style: lager  
Strength: 5,0%  
Appearance: golden bright colour, pure and fine beer head, compact and persistent  
Taste: light and pleasant sparkling body, clear finish; moderately hops flavour



## ICHNUSA UNFILTERED

50 cl € 6,00

Style: lager  
Strength: 5,0%  
Appearance: golden bright color, slightly opalescent  
Taste: good drinkability, it is soft, full-bodied and balanced: the bitter note, in closing, it is mild and moderate



## IOI GLUTEN-FREE

33 cl € 5,00

Style: pale ale  
Strength: 4,7%  
Appearance: light color  
Taste: produced using artisanal methods, with high fermentation, it is not filtered or pasteurized, emanates citrusy notes; fresh and easy to drink on the palate



## HEINEKEN 0.0 ALCOHLFREE

33 cl € 4,00

Style: italian lager  
Strength: alkoholfree 0,0%

# Red Wine

**Aglianico "Caprizza" IGP**  
Cantina Iovine

Glass € 5,00  
Bottle 0,75 lt € 15,00

**Chianti Superiore DOCG**  
Banfi

Bottle 0,75 lt € 20,00

**Morellino di Scansano DOCG**  
Fattoria le Pupille

Bottle 0,75 lt € 22,00

**Valpolicella Classico DOC**  
Allegrini

Bottle 0,75 lt € 22,00

**Plumbago Nero d'Avola DOC**  
Planeta

Bottle 0,75 lt € 22,00

**Dolcetto d'Alba DOC**  
Prunotto

Bottle 0,75 lt € 22,00

# Sparkling Wine

**Prosecco DOC**  
Victoria

Glass € 7,00  
Bottle 0,75 lt € 20,00

**Franciacorta Cuvée Imperiale DOCG**  
Berlucchi

Bottle 0,75 lt € 30,00



# White Wine

<b>Falanghina "Caprizza" IGP</b> Cantina Iovine	Glass Bottle 0,75 lt	€ 5,00 € 15,00
<b>Fiano di Avellino "Altarocchia" DOCG</b> Feudi di San Gregorio	Bottle 0,75 lt	€ 22,00
<b>Greco di Tufo "Lucidelsud" DOCG</b> Feudi di San Gregorio	Bottle 0,75 lt	€ 22,00
<b>Biancolella Tenuta Frassitelli</b> Casa d'Ambra	Bottle 0,75 lt	€ 22,00
<b>Costamolino Vermentino di Sardegna DOC</b> Argiolas	Bottle 0,75 lt	€ 25,00
<b>Gewürztraminer Alto Adige DOC</b> J. Hofstätter	Bottle 0,75 lt	€ 30,00
<b>Blangè Langhe DOC Arneis</b> Ceretto	Bottle 0,75 lt	€ 30,00
<b>Chardonnay</b> Jermann	Bottle 0,75 lt	€ 36,00