



MENU



RESTAURANT

LOCAL CURED MEAT DISHES	EUR 14.00
LOCAL CURED MEATS DISHES	EUR 12.00
STUFFED PEPPER	EUR 8.00
EGGPLANT PARMIGIANA	EUR 8.00
MUSSEL SOUP	EUR 10.00
MEVZA (TYPICAL SALERNO DISHES)	EUR 6.00
MEATBALLS IN TOMATO SAUCE 3 PIECES	EUR 9.00
ONION FRITTATA	EUR 6.00
DEEP FRIED ANCHOVIES	EUR 7.00
OCTOPUS SALAD	EUR 16.00
O'PERE E O'MUSSO	EUR 8.00
HOME FRIED FOOD 1 PIECE	EUR 2.00
PASTA AND BEANS	EUR 12.00
GENOVESE CANDLE PASTA	EUR 14.00
TAGLIATELLE WITH LARD	EUR 12.00
PASTA RAGÙ (SATURDAY AND SUNDAY)	EUR 16.00
BACCALÀ WITH POTATOES	EUR 16.00
SLICES OF VEAL PIZZAIOLA STYLE	EUR 13.00
GRILLED SAUSAGE	EUR 9.00
GRILLED ROAST MEAT	€/HG 5.00
GREEN SALAD	EUR 4.00
SCAPECE COURGETTES	EUR 5.00
ROASTED PEPPERS	EUR 5.00
STUFFED ESCAROLE	EUR 6.00
EGGPLANT BAKED WITH TOMATO SAUCE	EUR 5.00
CIAMBOTTA (MIXED VEGETABLE STEW)	EUR 6.00
ESCAROLE WITH OLIVES & CAPPERS	EUR 6.00
FRENCH FRIES	EUR 5.00

PIZZE

MARGHERITA **EUR 7.00**
TOMATO, FIORDILATTE, EVO OIL COLLINE SALERNITANE, FRESH BASIL

MARINARA **EUR 7.00**
TOMATO, WILTED TOMATOES, RED GARLIC, MOUNTAIN OREGANO, BASIL, EVO OIL COLLINE SALERNITANE

CILENTANA **EUR 9.00**
LONG-COOKED TOMATO, CACIORICOTTA CILENTANA, BASIL, OLIVE OIL EVO COLLINE SALERNITANE

DIAVOLA **EUR 8.00**
TOMATO, LOCAL SEMI-SEASONED SALAMI, CHILLI, FRESH BASIL, EVO OIL COLLINE SALERNITANE

CAPRICCIOSA **EUR 10.00**
TOMATO, FIORDILATTE, HAM COOKED ROAST, SALAMI SEMI SEASONED, MUSHROOMS SAUTEED IN A PAN, OLIVES OF SAN FRANCESCO, ARTICHOKE ROASTED, FRESH BASIL, EVO OIL COLLINE SALERNITANE

CARMINUCCIO **EUR 9.00**
TOMATO, BACON, PARMESAN CHEESE, PECORINO CHEESE, MIX OF HERBS, EVO OIL COLLINE SALERNITANE

CIAMBOTTA ESTIVA **EUR 9.00**
FIORDILATTE, PECORINO CHEESE, SEASONAL VEGETABLES SAUTEED

FRESCA FRESCA **EUR 12.00**
MISTICANZA "AZIENDA AGRICOLA MONTORO", PROSCIUTTO CRUDO, CHERRY TOMATOES YELLOW AND RED, BUFFALO ICING, GRANA PADANO 12 MONTHS, EVO OIL COLLINE SALERNITANE

A PIZZ'DO VICOLO **EUR 12.00**
YELLOW TOMATO SAUCE, MENAICA ANCHOVIES, YELLOW AND RED WILTED TOMATOES, SAN FRANCESCO OLIVES, WILD GARLIC, MOUNTAIN OREGANO, EVO OIL COLLINE SALERNITANE

FIORI **EUR 11.00**
NERANO ZUCCHINI CREAM, FIORDILATTE, BACON, PUMPKIN FLOWERS, CACIOCAVALLO, BASIL, EVO OIL COLLINE SALERNITANE

LUCANA **EUR 11.00**
POTATO UNDER ASHES, SAUSAGE ACCURSO, PROVOLA, PEPPERS CRUSCO, BASIL, OLIVE OIL EVO COLLINE SALERNITANE

TONNARA **EUR 12.00**
YELLOW TOMATO, TUNA OWNER, ONION COPPERED MUTTON DRIED, BASIL, EVO OIL COLLINE SALERNITANE

FILLINGS

CINQUETTO **EUR 11.00**

FIORDILATTE, SCRAMBLED EGGS WITH SALT, PEPPER AND CHEESE,
SEMI-CURED SALAMI

RIPIENO CON SCAROLA **EUR 12.00**

ESCAROLE, BUFFALO PROVOLA, SAN FRANCESCO OLIVES, CAPERS,
PINE NUTS AND MENAICA ANCHOVIES

RIPIENO CLASSICO **EUR 11.00**

RICOTTA DI CESTINO, CICOLI NAPOLETANI, BUFFALO PROVOLA, TOMATO,
BASIL, PARMESAN CHEESE, EVO OIL COLLINE SALERNITANE

PANS

POLPO E PATATE **EUR 14.00**

MASHED POTATOES WITH BASIL CARPACCIO OF OCTOPUS, GARLIC
MAYONNAISE AND TARALLO CRUMBLE

SCAPECE **EUR 12.00**

BUFFALO SCAMORZA, ZUCCHINI ALLA SCAPECE IN DOUBLE CONSISTENCY,
MINT AND PROVOLONE OF MONACO

MERENNA **EUR 13.00**

FIORDILATTE, NORCITELLA MELANZANE IN OIL,
SEMI-SEASONED PROVOLONE



SERVICE EUR 2.00

