

● **SOUP**

ZUPPA DI MARE 14.-

Traditional Napoli soup with different fish and seafood in a bit spicy tomato sauce

● **ANTIPASTO / STARTER**

CARPACCIO di BRESAOLA 14.-

Bresaola (dried `salted beef ham) with sundried tomatoes, provolone cheese, rocket salad, mustard and honey mayonaie

MELONE e CRUDO 13.-

Cantalupe melon, parma ham, rockt salad, balsamic vinegar cream, focaccia bread

CROSTONE CON CALAMARI IN UMIDO 12

Roasted slice of focaccia bread with squid tentacles stew in tomato sauce, olives, capers and parsley

● **PASTA**

PASTA AL SALMONE CREMOSA 13.-

Creamy Pasta with salmon in salsa rosa (tomato sauce and cream), parsley, crispy onion on top

PACCHERI ALLA LUCIANA 14.-

Pasta with squid stew in tomato sauce, olives, capers and parsley

● **PIZZA**

SALSICCIA e FRIARIELLI 14.-

A Classic from Napoli tradition...Pizza with pork sausage meat, mozzarella, friarelli (italian wild broccoli leaves)

● **DESSERT**

BABA AL LIMONCELLO 9.-

Babà (sponge cake) soaked with limoncello of the Sorrento Coast

DELIZIA AL LIMONE 9

The lemon delights soft cake dome and a tasty lemon cream!