

● **SOUP**

ZUPPA DI MARE 14.-

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

● **ANTIPASTO / STARTER**

INSALATINA DI MARE 13.-

Salad with panfried calamari and octopus, green peas cream, lemon mayonnaise, lamb salad

CARPACCIO di BRESAOLA 14.-

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

MELONE e CRUDO 13.-

Cantaloupe melon, parma ham, rocket salad, balsamic vinegar cream, focaccia bread

CROSTONE CON CALAMARI IN UMIDO 14

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

● **PASTA**

PASTA AL SALMONE CREMOSA 14.-

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

PACCHERI ALLA LUCIANA 16.-

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)

● **FOCACCIA CONDITA**

FOCACCIA WITH FRESH TOPPINGS

FOCACCIA POMODORO 12.-

Fresh tomatoes with evo, garlic and basil, stracciatella (mozzarella cream)
+ ekstra Parma sink / Parma ham 16.-

FOCACCIA BRESAOLA 16.-

Bresaola (dried salted beef ham), pear and mustard jam, pecorino cheese and rocket salad

• DESSERT

SORBETTO AL LIMONE 8.- (lactose free)

Refreshing Italian sorbet in lemon shell

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!

PASTIERA NAPOLETANA 9.-

Classic homemade "cheesecake" from Napoli
with ricotta cheese and orange flavour served
with ball of vanilla icecream