



Starter

Beef tartare	20
with raspberries, anchovy mayonnaise, and buffalo mozzarella shavings	
Burratina with cherry tomatoes and basil oil	13
Meatballs with Neapolitan Meat Sauce	12
Aubergine Parmigiana	13
Fried baby squid	18
Octopus Salad	18
with green olives and celery	
Red shrimp carpaccio with lemon gel and red berries	22

First Dishes

Caprese Ravioli	16
Spaghetti alla Nerano	16
Zito Scarpariello	16
Cavatelli with Mussels and Cannellini Beans	19
Cream of cannellini beans, mussels, chili oil, basil sauce, and lemon zest	
Paccheri with salt cod	20
roasted tomato sauce, black olive crumble, and fried capers	
Linguine with seafood	23



Second Dishes

A slice of the catch of the day with courgettes in two textures	22
Tuna tataki served with sweet-and-sour vegetable caponata	18
Grilled squid with mixed greens	18
Sliced beef with arugula, cherry tomatoes, and cheese shavings	24
Angus Hamburger	14
Platinum T-bone Steak (800 g)	9/etto
Seasonal Side Dishes	8
Baked Potatoes	6
Grilled vegetables	8

Social Desserts

Cookie Cake Crunchy cookie base, milk chocolate ganache, white chocolate mousse	8
Lemon Crostata Lemon-scented shortcrust pastry, lemon custard	8
Caprese Almond flour, dark chocolate	8
Cheesecake di Pellecchiella Vesuviana  A crispy cookie crust, cream cheese, and pellecchiella compote.	7
Frutta realistica Realistic Fruit of the Day	8

