



# LUNCH MENU

## GLI ANTIPASTI – APPETIZERS

**CARPACCIO DI MANZO, RUCOLA E SCAGLIE DI PARMIGIANO PROFUMATO AL TARTUFO 17**  
Beef carpaccio served over arugola with shaved parmesan cheese , white truffle oil

**LA PARMIGIANA DI MELANZANE 9**  
Neapolitan eggplant parmigiana with mozzarella, tomato sauce and basil

**I CALAMARI FRITTI 12**  
Fried calamari with fresh lemon

**CRUDO DI PARMA E MOZZARELLA 12**  
PARMA PROSCIUTTO AND MOZZARELLA

## LE ZUPPE – SOUPS OF THE DAY M.P.

## LE PASTE

**GLI SPAGHETTI AUM AUM ! 11**  
Spaghetti with tomato sauce and basil

**GLI SPAGHETTI ALLA “NERANO” 15**  
Spaghetti with zucchini and basil in a reggiano parmesan cream sauce

**LE PENNE “NAPOLETANE” 14**  
Penne with Italian sausage and roasted pepper cream sauce

\*SPELT PASTA AND GLUTEN FREE SUBSTITUTE AVAILABLE FOR SOME DRIED PASTA DISH.

## LE INSALATE – SALADS

**LA CAPONATA SORRENTINA 10**  
Classic Sorrento salad with mozzarella, olives, onions, eggplant, tomatoes and basil on frisella bread

**INSALATA POSITANO 11**  
Baby spinach, orange, pine nuts and goat cheese in lemon dressing

**LA CAPRESE 10**  
Tomato, mozzarella, basil and extra virgin olive oil

**LA CAPRESE DI BUFALA CAMPANA DOP 14**  
Tomato, buffalo mozzarella DOP, basil and extra virgin olive oil

**INSALATA DEL MEDITERRANEO 13**  
Potatoes, arugola and shrimp in lemon dressing

## MAINCOURSES

**STRACCETTI DI POLLO ALLA VESUVIANA 18**  
Sliced Chicken breast sauteed with pine nuts, potatoes, basil and sun dried tomato

**ANELLI DI CALAMARI STUFATI 22**  
Calamari sauteed with olives,capers,cherry tomatoes

**TRANCIO DI SPIGOLA SU VERDURINE CROCCANTI AL SALTO 24**  
Pan seared European Seabass filet breaded with julienne of vegetables