

MENU

Golfo di Napoli



Fried foods from Golfo

CLASSIC MONTANARA €4

Stewed 3 tomatoes, butter, 30-month-old parmesan cheese and basil (1,7)

MONTANARA MORTADELLA €5

Mortadella, buffalo ricotta, lemon zest and Modena balsamic vinegar glaze (1,7,12)

FRITTATINA CLASSICA NAPOLETANA €4

Bucatini, béchamel, pepper, pecorino, peas, grilled meat and cracklings (1,7)

CROCCHETTA CLASSICA €3

Potatoes, pecorino, parsley, pepper and mozzarella (1,7)

CROCCHETTA PARMIGIANA €4,50

Potatoes, pecorino cheese, parsley, pepper, mozzarella, eggplant parmigiana (?)

MAZARA ROME *NEW!* €6

Square spaghetti omelette with cacio e pepe, raw red prawn from Mazzara, pecorino fondue and lemon zest (1,2,4,7)

TRONCHETTO BACCALÀ *NEW!* €6

Cod *double breaded, parsley gel mayonnaise, candied lemon zest (1,3,4)

SUPPLÌ €3

Sautéed celery, carrots and onion, tomato, rice, pecorino cheese and smoked provola cheese (1, 7, 9)

FRENCH FRIES €4

STARTER

Classics

OCTOPUS AND ESCAROLE €12

Grilled octopus tentacle, curly endive, semi-dried cherry tomatoes, oil and anchovy sauce (4.14)

PEPPERED MUSSELS (14) €10

CULATTA AND BUFFALO MOZZARELLA FROM CAMPANIA (7) €12

HOLD (14) €10

The classics

MARGHERITA €8,50

Organic tomato, mozzarella, basil, Grana Padano and extra virgin olive oil (1.7)

MARINARA €7

Organic tomato stew with Pantelleria oregano and garlic oil (1)

MARGHERITA WITH BUFFALO MOZZARELLA €12

Organic tomato, basil, extra virgin olive oil, buffalo mozzarella and Grana Padano (1.7)

MARGHERITA CASTELPOTO €14

Organic tomato, buffalo mozzarella, pan-fried red Castelpoto sausage (sausage with sweet pepper powder) (1, 7)

NAPLES €11

Organic tomato, mozzarella, extra virgin olive oil and Cetara anchovies at the exit (1,7,4)

DIAVOLA €10,50

Organic tomato, fiordilatte and spicy spianata (1.7)

CAPRICCIOSA €10

Organic tomato, mozzarella, mushrooms, grilled ham, Taggiasca olives and Cori artichoke (1.7)

CROSTINO COTTO €11

Fiordilatte, grilled ham (1.7)

To ensure the quality of our recipes, pizzas cannot be modified.

PIZZAS

The classics

BOSCAIOLA €10

Cream of mushrooms, pan-fried mushrooms and sausage (cbt) (1.7)

SALSICCIA E FRIARIELLI €13

Provola, sausage and broccoli rabe (1.7)

MARE NERO €15

Organic tomato stew, fermented black garlic, Pantelleria oregano, Cetara anchovies, semi-dried red cherry tomatoes, Pantelleria capers, black olive powder and extra virgin olive oil (1, 4)

CIRO €11

Organic tomato, smoked provola, provolone del Monaco, pepper and extra virgin olive oil (1.7)

PIZZA FRITTA €12

Ricotta, cracklings, Napoli salami, organic tomato, smoked provola and pepper (1.7)

CALZONE IN CROSTA €11

Calzone filled with grilled ham, fior di latte, Grana Padano and extra virgin olive oil (1, 7)

SPICY €15

Organic tomato, Fior di latte, Castelpoto spread (spicy), Spicy Castelpoto seasoned red sausage, Chili pepper threads, Parmigiano Reggiano (1.7)

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The seasonal ones

MIXED GRILL

€15



Baked aubergine cream, grilled aubergines and courgettes, grilled papacella, Greek feta cream with mint, semi-dried red cherry tomatoes, olive powder, Flaminio extra virgin olive oil (1.7)

BETWEEN NORMA AND PARMIGIANA €14

Organic stewed tomato, mushroom-shaped aubergines, buffalo mozzarella braid, basil crumble, salted ricotta, Flaminio extra virgin olive oil (1.7)

A KIND OF MARGHERITA

€16



smoked provola fondue, fior di latte, San Marzano tomato reduction, Piennolo del Vesuvio DOP cherry tomatoes, ancient Neapolitan tomato fillets, basil gel, Pecorino Romano, Parmigiano Reggiano wafer and Flaminio extra virgin olive oil (1.7)

ZUCCHINI AND SPECK €16

Cream of courgettes, courgette chips, smoked buffalo mozzarella braid, lemon zest, smoked Angus speck, provolone del Monaco, Flaminio extra virgin olive oil (1.7)

TUNA AND ONION IN FOUR CONSISTENCIES €17

Red onion cream, fior di latte, sweet and sour red onion, tuna fillets, olive powder, semi-dried tomatoes, fake onion mayonnaise, crispy onion, Flaminio extra virgin olive oil (1.7)

FLOWERS AND ANCHOVIES €15

Buffalo ricotta, fior di latte, courgette flowers, Cetara anchovies, lemon zest, Flaminio extra virgin olive oil (1,4,7)

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Sea

SPAGHETTI WITH MUSSELS AND CLAMS €15

Bronze-drawn spaghetti with clams and mussels (1.14)

SALMON GNOCCHI (1, 4, 7) €15

BRONZE-DRAWN LINGUINE WITH BABY

OCTOPUS *IN SAUCE (1, 14) €16

STROZZAPRETI WITH CLAMS AND (1, 14) €18 **CHERRY TOMATOES**

Of land

SCARPARIELLO €10

Bronze-drawn spaghetti with red datterino tomatoes, pecorino romano, parmesan cheese, basil (1.7)

SORRENTO-STYLE GNOCCHI €10

With smoked provola from Naples (1.7)

SPAGHETTI ALLA NERANO €13

Bronze-drawn spaghetti with courgettes and provolone del Monaco (1.7)

SECONDS

Sea

FRYING €22

Squid* and Prawns* (2.14)

GRILLED SWORDFISH* (4) €13

GRILLED PRAWNS* 5pz (4) €17

OCTOPUS IN SAUCE (14) €14

Of land

EGGPLANT PARMIGIANA (7) €9

HAMBURGER €14

Adult beef burger with a side dish of your choice

BREADED SLICE €14

With side dish of your choice (1)

SIDE DISHES €5

At your choice

SAUSAGE €14

At knife point with broccoli rabe

STEAK €35

500/600g adult beef steak with side dish of your choice

END OF MEAL

Desserts

SFOGLIATELLA €3
Curly/Puff Pastry (1, 7, 3)

RUM BABA €4
(1, 3, 7, 12)

NEAPOLITAN PASTIERA €6
(1, 3, 7)

TIRAMISU €6
(1, 3, 7)

DESSERT OF THE DAY €6
(1, 3, 7, 8, 12)

Drinks

WATER €2,50
Still / Sparkling 0.75cl

SOFT DRINKS €3
0.33 cl

DRAFT BEER €3
Forst Pils 0.20 cl

DRAFT BEER €5
Forst Pils 0.4 cl

Bitters and Digestives

COFFEE €1,50

BITTERS AND DIGESTIVES

JOKES €5

Golfo di Napoli



Ferrarelle



List of allergens

1		CEREALI CONTENENTI GLUTINE (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2		CROSTACEI e prodotti derivati
3		UOVA e prodotti derivati.
4		PESCE e prodotti derivati, tranne: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
5		ARACHIDI e prodotti derivati.
6		SOIA e prodotti derivati
7		LATTE e prodotti derivati, incluso lattosio
8		FRUTTA A GUSCIO , cioè mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di anacardi (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> (Wangenh) K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci del Queensland (<i>Macadamia ternifolia</i>) e prodotti derivati
9		SEDANO e prodotti derivati
10		SENAPE e prodotti derivati
11		Semi di SESAMO e prodotti derivati
12		ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/l espressi come SO ₂ .
13		LUPINI e prodotti derivati
14		MOLLUSCHI e prodotti derivati

*products slaughtered on board