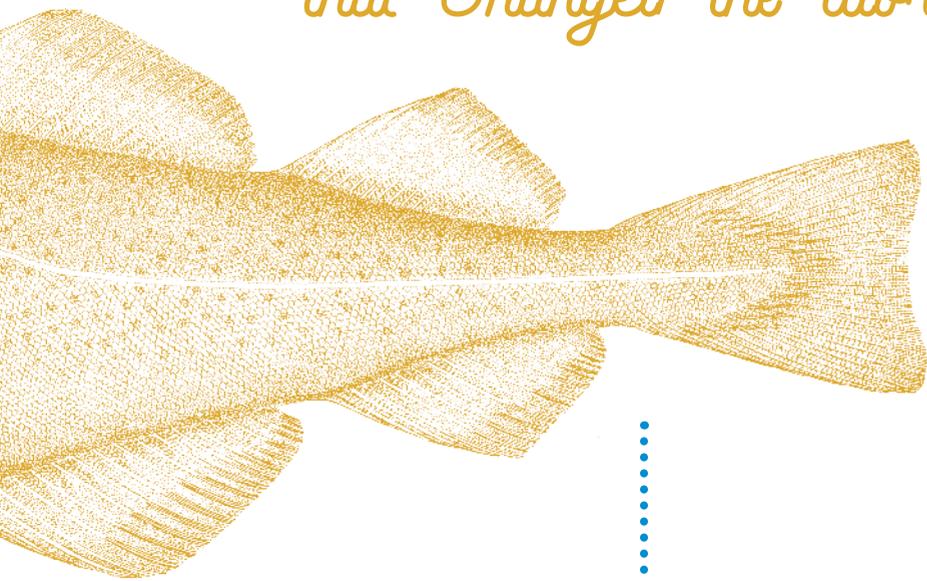


Dinner Menu



*The Restaurant of The fish
that Changed the World*



It's up to you, chef!

7-course Tasting menu

Chef's choice

Convivial family style

minimum 2 people



*Chef, you're the Boss,
but don't overdo it*

5-course tasting menu

Chef's choice

Plated service

minimum 2 people



REMEMBER TO REPORT ANY INTOLERANCES

*Cover charge and beverages not included

The ABCs

according to Vincenzo

herbs,
Baccalà (salted codfish),
legumes

BAY LEAVES, BACCALÀ AND CHICKPEAS

stewed baccalà, cream of chickpeas
and scented laurel oil



Simply

MUSSILLO OR CORONELLO

Grilled or steamed

in carpaccio

in tartare



Globetrotter Baccalà

Gourmet suggestions from around the world

LA CATAPLANA

stewed Baccalà, peppers, potatoes, onion and tomato

Portugal



BACCALÀ TACO

Mexico

A



CEVICHE

Peru

A



Made in Japan

BACCALÀ TERIYAKI

basmati rice and vegetables



BACCALÀ CARPACCIO IN PONZU SAUCE

A



BACCALÀ KARAAGE



Baccalaria Classics

The dishes we will always cook for you

BIG PAN FRY

a selection of baccalà in a variety of breadcrumb coatings,
homemade traditional & garlic mayonnaise



“CORONEL” TONNÈ

finely-sliced raw stockfish carpaccio with tuna sauce



BACCALÀ & EGGPLANT PARMIGIANA



SCAPECE BACCALÀ

with fried and marinated zucchini



BACCALÀ NEAPOLITAN STYLE, FRIED AND BAKED

with San Marzano tomatoes, olives & capers



BACCALARIA BASKET

Baccalà patties, with soffritto sauce



Pasta

SPAGHETTONE “ALLA NERANO” WITH BACCALÀ

with fried zucchini and provolone del Monaco cheese



PACCHERO WITH BACCALÀ & FOUR TOMATOES SAUCE



BACCALÀ RAVIOLI

in “mussel sauté” sauce



TONNARELLI CHEESE & PEPPER BACCALÀ AND CITRUS

with Cetara anchovies and grated lemon zest



Once upon a time

LA RATTACASA (The cheese grater)

steamed Baccalà, parmesan fondue,
truffles from Bagnoli Irpino



“CORONELLO” WITH POTATOES

roast stockfish, rosemary,
parmantier cream and crisp potatoes



Strolling Baccalà

ON THE REEFS...

stewed, with seafood and crispy algae



GIAN BURRASCA IN CAPRI...

“pappa al pomodoro” (Tuscan tomato bread soup),
buffalo mozzarella, steamed Baccalà, basil pesto



IN THE WOODS...

roasted Baccalà, mushroom and truffle mixed greens



*But if you actually
don't like salted codfish...*

FRIED ANCHOVIES



FRIED SQUID*

B



MIXED GRILLED FISH

Squid*, octopus* & Mazara del Vallo prawn*

B



GRILLED SQUID*

B

LINGUINE "PEPPINIELLO"

with cherry tomatoes & shrimp* from Mazara del Vallo



SEAFOOD SPAGHETTI



OCTOPUS,* POTATO CREAM, TOMATO AND PESTO SAUCE

B



SEAFOOD SAUTÉ



"MUSSELS" IMPEPATA



GRILLED ENTRECOTE STEAK WITH VEGETABLES

SIDE DISHES

*Product of excellence deep frozen at sea

from our Shop

Fish delicatessen

**RAW FISH MIXED,
ACCORDING TO AVAILABILITY,
SERVED WITH CROUTONS, CAPERS AND OLIVES**
(2 p.)



CANTABRIAN ANCHOVIES ON BUTTERED CROUTONS



With its Osteria and Bottega
Piazzetta di Porto becomes even more
“la piazzetta del Baccalà” in Naples.
Please, visit our selling point.

Desserts

Coffee

Service

List of allergenic ingredients



gluten

cereals, wheat, rye, barley, oats, spelled, kamut, including hybridized and derivatives



crustaceans and products based on shellfish

both marine and freshwater: prawns, scampi, lobster, crabs, hermit crabs and the like



eggs and by-products

all compound products with eggs, even partially. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and savory pies, ice creams and creams, etc.



fish and products based on fish

including derivatives, fish-based foods, even in small percentages



peanuts and peanut-based products

packaged snacks, creams and condiments, even in small doses



soy

milk, tofu, spaghetti, etc.



milk and dairy products

yogurt, biscuits and cakes, ice cream and various creams. Every product in which milk is used



fruits in shells and their by-products

all products that include: almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil and Queensland pecans, pistachios



celery and products based on celery

in pieces and inside soup preparations, sauces and vegetable concentrates



mustard and mustard-based products

in sauces and condiments



sesame seeds and sesame seeds-based products

in addition to the whole seeds used for bread, there could be traces in few types of flour



sulphites

used as preservatives, we can find them in: canned fish products, pickled foods, oil and brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices



lupine and lupine-based products

now present in many vegan foods, in the form of roasts, sausages, flours and similar products that are based on this legume, rich in protein



molluscs and products based on molluscs

cuttlefish, squid, octopus, razor clams, scallops, common cockles, date mussels, smooth clams, sea snails, mussels, oysters, venus clams, clams, etc.

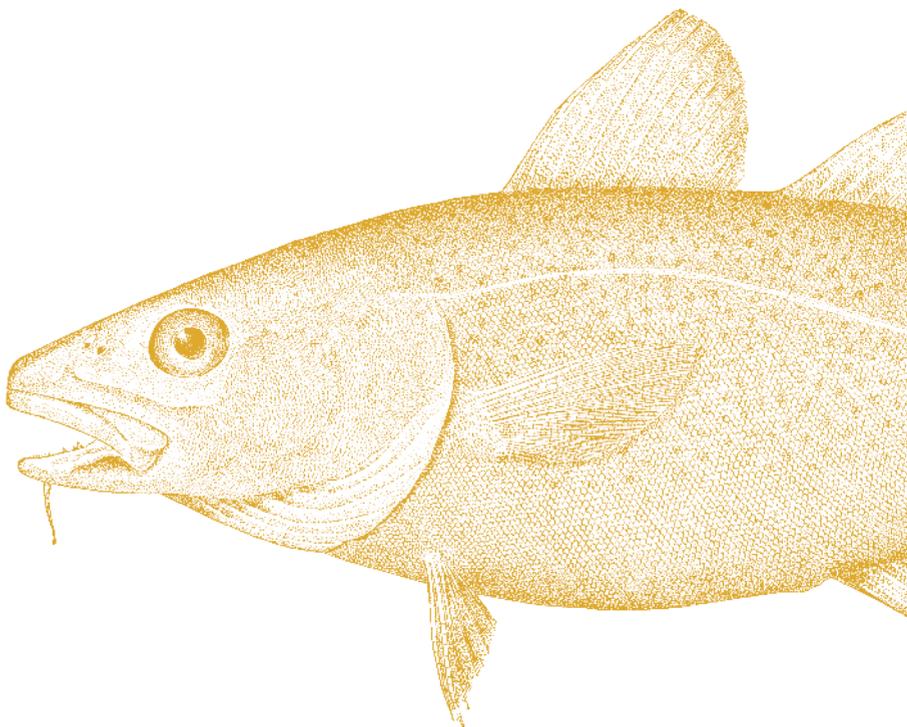
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purchase/conservation of raw materials notes

- A** fresh purchased product and deep frozen at sea for frozen storage at -18°C
- B** purchased product deep frozen at the origin
- C** fresh internal production, pasteurized and subjected to blast chilling for frozen storage



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