

*It's up to you,
chef!*

7-course tasting menu

Chef's choice

Convivial family style

€ 40,00 p.p.**

Minimum 2 people

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

FRIED ANCHOVIES

€ 12,00

FRIED SQUID*

€ 16,00

MIXED GRILLED FISH

Squid*, swordfish* & Mazzara del Vallo prawn*

€ 20,00

GRILLED SQUID*

€ 16,00

SICILIAN STYLE SWORDFISH*

with cherry tomatoes, olives & capers

€ 16,00

LINGUINE "PEPPINIELLO"

with cherry tomatoes & shrimp*
from Mazzara del Vallo

€ 20,00

ESCAROLE AND BEAN SOUP

€ 12,00

SPAGHETTI AI 4 POMODORI

spaghetti with four different
qualities of tomatoes

€ 14,00

**GRILLED ENTRECOTE STEAK
WITH VEGETABLES**

€ 16,00

*It's called soup,
I call it baccalà*

POTATOES...

porcini mushrooms, chestnuts, Baccalà
and black truffle from Bagnoli Irpino

€ 20,00

BEANS...

escarole and stockfish

€ 16,00

LENTILS...

chicory, curly kale, Baccalà
and parmesan cheese

€ 16,00

Dinner Menu

the ABC's

**ACCORDING TO VINCENZO
herbs, Baccalà (salted codfish), legumes**

BAY LEAVES, BACCALÀ AND CHICKPEAS

stewed baccalà, cream of chickpeas
and scented laurel oil

€ 16,00

Simply

MUSSILLO OR CORONELLO

Grilled or steamed – € 15,00
In carpaccio or tartare – € 14,00

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

€ 16,00

"CORONEL" TONNÈ

finely-sliced raw stockfish carpaccio with tuna sauce

€ 14,00

BACCALÀ & EGGPLANT PARMIGIANA

€ 14,00

**ROAST BACCALÀ WITH INSALATA DI RINFORZO
(WINTER SALAD)**

€ 16,00

**BACCALÀ NEAPOLITAN STYLE, FRIED AND BAKED
WITH CHERRY TOMATOES, OLIVES & CAPERS**

€ 16,00

BACCALARIA BASKET

Baccalà patties, with soffritto sauce

€ 14,00

Once upon a time

LA RATTACASA (The cheese grater)

steamed baccalà, parmesan fondue,
truffles from Bagnoli Irpino

€ 25,00

UN TURCO NAPOLETANO (The Neapolitan Turk)

Baccalà in genovese sauce, on a bed of turkish bulgur

€ 16,00

"CORONELLO" WITH POTATOES

roast stockfish, rosemary,
parmantier cream and crisp potatoes

€ 16,00

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

5-course tasting menu

Chef's choice

Plated service

€ 35,00 p.p.**

Minimum 2 people

Pasta

ESCAROLE RISOTTO

escarole puree, Cetara anchovies, capers, olives, pine nuts,
raisins, bread crumble and provola cheese fondue

€ 16,00

**SPAGHETTONE WITH BACCALÀ
& FOUR TOMATOES SAUCE**

€ 18,00

**BACCALÀ RAVIOLI
WITH PORCINI MUSHROOMS,
BUTTER AND TRUFFLE**

€ 20,00

**FRESINE PASTA
WITH BACCALÀ "SOFFRITTO" SAUCE**

€ 16,00

**PACCHERI WITH THE REST
OF THE STOCKFISH**

€ 16,00

**TONNARELLI CHEESE AND PEPPER
AND CITRUS BACCALÀ**

€ 16,00

Globetrotter Baccalà

Gourmet suggestions from around the world

PICO DE GALLO AND BACCALÀ

fresh tomato salad & baccalà carpaccio

Mexico

€ 12,00

BACCALÀ POKÈ

soybeans, rice, vegetables, fresh fruit, and soy ketchup

Hawaii

€ 14,00

BACCALÀ TERIYAKI

basmati rice and vegetables

Japan

€ 16,00

BACCALÀ CARPACCIO IN PONZU SAUCE

Japan

€ 14,00

BACCALÀ ASADO

basmati rice and vegetables

Argentina

€ 18,00

TOM YUM SOUP

Thailand

€ 16,00

*Product of excellence deep frozen at sea

Dessert € 6,00

Coffee € 2,00

Service € 2,50

**Cover charge and beverages not included