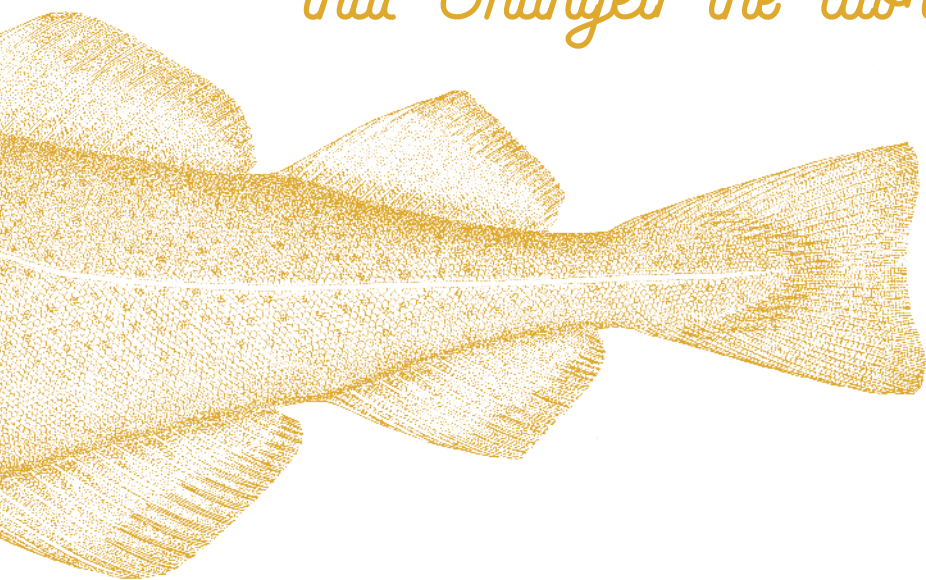


## *Dinner Menu*



*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 FOOD ALLERGIES AND INTOLERANCES  
AND SEE THE ALLERGENS LIST**

\*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

Roasted or steamed  
In carpaccio  
In tartare



# Globetrotter Baccalà

Gourmet suggestions from around the world

## LA CATAPLANA

stewed Baccalà, peppers, potatoes, onion and tomato

*Portugal*



## CAUSA RELLENA

roast Baccalà sheets, cold potato sauce,  
aji amarillo sauce, boiled eggs

*Peru*



## KIMCHI

roast Baccalà, savoy cabbage fermented in its juice

*Korea*



## Made in Japan

### BACCALÀ TERIYAKI

basmati rice and vegetables



### BACCALÀ CARPACCIO IN PONZU SAUCE



### 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



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



## IN THE WOODS...

roasted Baccalà, mushroom and truffle mixed greens



## BACCALÀ NEAPOLITAN STYLE, FRIED AND BAKED

with San Marzano tomatoes, olives & capers



## BACCALARIA BASKET

Baccalà patties, with soffritto sauce



## Pasta

### SPAGHETTONE WITH BACCALÀ & FOUR TOMATOES SAUCE



### RAVIOLI GENOVESE

slow cooked onion sauce, cheek lard and Baccalà



### TONNARELLI CHEESE & PEPPER BACCALÀ AND CITRUS

with Cetara anchovies and grated lemon zest



### MIXED PASTA, POTATOES SMOKED MOZZARELLA FONDUE, BACCALÀ



### SAVOY CABBAGE AND RICE LEMON AND SMOKED BACCALÀ



## Soups

### BEANS... escarole and Stockfish



### PUMPKIN... emmer, torzella cabbage and Baccalà



### LENTILS... with spinach and Baccalà



### POTATOES... porcini mushrooms, chestnuts, Baccalà and black truffle



## Once upon a time

### LA RATTACASA (The cheese grater)

steamed Baccalà,  
parmesan fondue, truffles



### “CORONELLO” WITH POTATOES

roast Stockfish, rosemary,  
parmantier cream and crisp potatoes



## Frontierless

### VESUVIAN CEVICHE

marinated Baccalà, leche de tigre with Piennolo tomatoes,  
Neapolitan peppers, rocket salad and purslane



### PERTECAREGNA PIL PIL

steamed Baccalà, pil pil sauce with dried peppers



### BETWEEN RAMEN AND BREAD SOUP

dashi cooked stale bread, steamed Baccalà,  
katsuobushi and parmesan cheese



### CALABRIA CHURRASCO

coronello skewer with roasted potatoes and nduja sauce



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

## FRIED ANCHOVIES



## FRIED SQUID\*



## ROASTED SEAFOOD MIX

Squid\*, octopus\* & Mazara del Vallo prawn\*



## GRILLED SQUID\*



## LINGUINE "PEPPINIELLO"

with cherry tomatoes & shrimp\* from Mazara del Vallo



## MIXED PASTA, POTATOES, SMOKED MOZZARELLA FONDUE



## SPAGHETTONE WITH FOUR TOMATOES SAUCE



## OCTOPUS,\* POTATO CREAM, TOMATO AND PESTO SAUCE



## ROAST ENTRECÔTE WITH VEGETABLES

## ROAST SAUSAGE 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

Cover charge

## 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.

**REMEMBER TO REPORT ANY FOOD ALLERGIES AND INTOLERANCES AND CHECK THE LIST OF ALLERGENIC INGREDIENTS**

## purchase/conservation of raw materials notes

**A**

fresh purchased product and deep frozen at sea for frozen storage at  $-18^{\circ}\text{C}$

**B**

purchased product deep frozen at the origin

**C**

fresh internal production, pasteurized and subjected to blast chilling for frozen storage