

# Menu

*It's up to you,  
chef!*

## 7-course Tasting menu Chef's choice

At center table

€ 55,00 per person° 

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

## 5-course tasting menu Chef's choice

To each his own dish

€ 45,00 per person° 

Baccalà (salted codfish), and Stoccafisso (sun-dried stockfish). Are our specialties! Mussillo and Coronello are the prime cuts of each.

### PASTA AND RICE

<b>Spaghettoni with baccalà &amp; 4 tomatoes sauce</b>	18.00
<b>Tonnarelli "cacio e pepe", baccalà and citrus</b>	20.00
<b>Linguine with sautéed stoccafisso</b>	18.00
<b>Tubetti alla Nerano</b> zucchini, provolone sauce, basil oil and fried baccalà goodies	20.00
<b>Munnezzaglia</b> mixed pasta, potatoes, smoked mozzarella fondue, baccalà	18.00
<b>Pasta, cabbage and baccalà</b>	18.00
<b>Lo scarpariello del Doge</b> paccheri, tomatoes, pecorino cheese and creamed baccalà	18.00
<b>Rice and savoy cabbage, lemon and smoked baccalà</b>	20.00
<b>Risotto "che vuol' essere un peperone in padella"</b> yellow bell pepper, capers, black olive pesto and grilled baccalà	20.00

### SEA RAW

<b>Baccalà carpaccio and misticanza</b>	A 20.00
<b>Baccalà tartare</b>	A 18.00
<b>Tiradito with olives</b>	A 18.00
<b>Ceviche vesuviano</b> marinated baccalà, leche de tigre with piennolo tomatoes, papaccelle, arugula and purslane	A 18.00
<b>Il Molise esiste?</b> baccalà battuta with crispy ventricina, spicy oil and lemon	A 20.00
<b>Crudo of Sicily prawns*</b> (4 pcs.)	B 35.00

### THE FRITTI

<b>Grand fried baccalà</b> in batter, Milanese style and floured	20.00
<b>Fried baccalà</b>	18.00
<b>"Panaro di Baccalaria"</b> baccalà fishballs and panzarotti	18.00
<b>Fried anchovies</b>	16.00
<b>Fried squid*</b>	B 18.00
<b>Fried mixed*</b> anchovies, baccalà and squid	B 35.00

### ROASTED AND BOILED

<b>Cold mussillo salad</b>	18.00
<b>Roasted baccalà</b>	20.00
<b>Baccalà scapece</b> fried zucchini, vinegar and fresh mint	22.00
<b>Coronello with salad</b>	18.00
<b>Roasted coronello</b>	18.00
<b>A "coronello" with potatoes</b> , roasted coronello, rosemary, parmantier cream, potato chips	20.00
<b>Roasted squid*</b>	B 20.00
<b>Roasted octopus*</b> creamed potatoes, trapanese basil pesto, tomatoes	B 20.00
<b>Grilled Sicilian prawns*</b> (4 pcs.)	B 35.00
<b>Roasted seafood*</b> squid, octopus and prawns	B 35.00
<b>Sea roast XL*</b> baccalà, squid, octopus and king prawn	B 45.00

### YOU ARE A BACCALÀ!

<b>Linguine alla "Peppiniello" style</b> with Sicilian prawns*	B 25.00
<b>Roasted sausage with vegetables</b> or Grana padano cheese fondue	15.00
<b>Beef steak with vegetables</b>	22.00

### THE CLASSICS

<b>"Alla napoletana" fried and baked baccalà</b> with tomatoes, olives and capers	20.00
<b>Honey and walnut baccalà, with gorgonzola fondue</b>	20.00
<b>"Alla siciliana" mussillo</b> with tomatoes, olives and capers	20.00
<b>Mussillo with potatoes and cherry tomatoes</b>	20.00
<b>Coronello with potatoes and cherry tomatoes</b>	18.00
<b>Coronello "alla livornese"</b> with cherry tomatoes, olives and cape	18.00
<b>"Coronel" tonnè</b>	18.00
<b>Coronello "alla Don Antonio"</b> with yellow bell pepper sauce	20.00
<b>Baccalà &amp; eggplant parmigiana</b>	18.00
<b>BCC: bay leaf baccalà and chickpeas</b>	20.00
<b>Baccalà in the "rattacasa"</b> Grana padano cheese fondue, black truffle	25.00
<b>"La cataplana"</b> stewed baccalà, peppers, potatoes, onion and tomato	22.00
<b>Roasted baccalà with its rinforzo</b> with cauliflower and giardiniera vegetables	22.00
<b>The Forest:</b> roasted baccalà, mushroom misticanza* and truffle	25.00

### MADE IN JAPAN

<b>Baccalà Teriyaki</b>	20.00
<b>Baccalà carpaccio in Ponzu sauce</b>	20.00
<b>Baccalà Karaage</b>	20.00

### SOUPS

<b>Beans...</b> escarole and stoccafisso	18.00
<b>Lentils...</b> spinach and baccalà	18.00
<b>Potatoes...</b> porcini*, chestnuts*, baccalà and truffle	22.00

### WELLNESS BACCALÀ

<b>Roasted leaf vegetables</b> with dried fruit, roasted baccalà, parmesan shavings and balsamic vinegar	18.00
<b>Pokebaccalà</b> basmati rice with roasted baccalà, crispy vegetables, cherry tomatoes, basil pesto, sunflower seeds (hot)	20.00

### STREET BACCALÀ

<b>Kè-baccalà</b>	16.00
<b>Stoccafisso club sandwich</b>	16.00

### VEGETABLES FROM THE GARDEN

<b>Grilled vegetables</b> , spinach, friarielli, torzelle, chicory (subject to availability)	6.00
<b>The "rinforzo" salad (winter salad)</b> with cauliflower, giardiniera, papaccelle, olives, anchovies and capers	8.00
<b>Escarole "alla monachina"</b>	8.00

### AT THE CENTER

<b>Cantabrian anchovies with butter and croutons</b>	25.00
<b>Smoked baccalà</b>	30.00
<b>Dessert</b>	7.00
<b>Fruit</b>	7.00
<b>Place setting</b>	3.00

REMEMBER TO REPORT ANY ALLERGIES AND INTOLERANCES AND CONSULT THE ALLERGEN REGISTRY (see table overleaf)

°Place setting and beverage not included.

\*Product purchased chilled and/or frozen at origin.

## IL BACCALÀ

While hunting and following the pods of whales near the island of Newfoundland, the fishermen entered the North Sea and came upon huge cod that they caught and preserved with salt. Baccalà and cod that are preserved by drying are an essential part of many different types of cooking. In order to be edible, both Baccalà and dried cod need to be immersed in cold water, firstly to remove their salt and secondly to give back their original texture. The majority of the cod caught worldwide comes from the coast of Labrador and the Grand Banks of Newfoundland, an area of shallow water, located in the Northern Atlantic. Depending on the cut that you buy, Baccalà has a different cost and use. There is filetto (fillet), the thicker part and fish bone, which in Naples is referred to as mussillo. This cut is very fleshy and suitable for second courses, and is typically fried or marinated. Then there is pancetta (the belly of the fish). The pancetta contains more bones and is therefore better suited for pasta dishes, or even fried, to be eaten strictly with your fingers.

## IL SEDILE DI PORTO

Sedili (seats or squares) were administrative institutions of the town of Naples whose representatives were called Aletti (the elected). From the 13th to the 14th century, they used to meet in the convent of San Lorenzo to try to advance the common good of the city. Noblemen the right to participate in five Sedili, while the people's representatives would form the sixth one, called the people's Sedile. The Sedile di Porto (Port square) dates back to the 19th century, and because it was near the ancient port of Naples it was a sedile extramoenia (seat or square outside the walls of the city). The coat of arms of the Sedile di Porto represents the mythological giant Orion, the son Neptune, a skilled blacksmith, or even the swimmer-seaman, Niccolò Pesce, a local legend. The coat of arms features the figure of a hairy man of clear complexion grasping a dagger in his left hand, and a trifoliate golden crown at the top, a ship on fire and two newts in a black background. The Sedili were abolished in 1800 as a result of an edict issued by King Ferdinand IV de Borbone on April 25, 1800, which terminated their functions and the Court of St. Lorenzo. Thanks to Gioacchino Murat's reforms, the Sedili were transferred to the City Council on August 9, 1806 instead of being restored, and eventually to the Town Hall on October 22, 1808 with the election of the first Mayor on December 2.

## ALLERGEN TABLE



### gluten

cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives



### crustaceans and derivatives

both marine and freshwater: prawns, langoustines, lobsters, crabs, hermit crabs and the like



### eggs and egg products

all products made with eggs, even in a small part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes including savoury ones, ice cream and creams etc



### fish and fish products

Including derivatives, that is, all food products that are composed of fish, even if in small percentages



### peanuts and derivatives

packaged snacks, creams and condiments in which there is even in small doses



### soya

milk, tofu, noodles, etc.



### dairy products

yoghurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used



### nuts and nut products

all products including: almonds, hazelnuts, walnuts, cashews, pecans and Brazil and Queensland nuts, pistachios



### celery and derivatives

present in chunks but also within soup preparations, sauces and vegetable concentrates



### mustard and its derivatives

can be found in sauces and condiments, especially in mustard



### sesame and its derivatives

in addition to whole seeds used for bread, we can find traces in some types of flour



### sulphites

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



### lupins and derivatives

now present in many vegan foods, in the form of roasts, sausages, flours and the like that have this protein-rich legume as a base



### mollusks and derivatives

cuttlefish, squid, octopus, razor clam, scallop, heart, date mussel, mussel, oyster, limpet, sea truffle, clam etc.

REMEMBER TO REPORT ANY INTOLERANCES

## notes on purchase/storage of raw materials

**A** product purchased fresh and subjected on site to rapid blast chilling for frozen preservation at -18°

**B** product purchased blast chilled and frozen at origin

**C** fresh internal production, pasteurised and subjected to rapid blast chilling for frozen preservation