

# Menu

*Chef  
do you thing!*

## 7-course Tasting menu

### Chef's choice

Convivial, at center table

€ 60,00 per person°         

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

## 5-course tasting menu

### Chef's choice

To each his own dish

€ 50,00 per person°         

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







## PASTE AND RICE

<b>Spaghettoni with 4 tomatoes sauce &amp; codfish</b>	18.00
<b>Tonnarelli "cacio e pepe",</b> codfish and citrus	20.00
<b>Tubetti alla Nerano</b> zucchini, provolone sauce, basil oil, pepper and fried codfish goodies	20.00
<b>Munnezzaglia</b> pasta with potatoes, codfish, guanciale, provolone cheese fondue, pepper	18.00
<b>Lo scarpariello del Doge</b> paccheri, tomatoes, chili, pecorino cheese and mantecato codfish	20.00 18.00
<b>Pasta, peas and codfish</b> with guanciale and pepper	
<b>Risotto pizza marinara</b> Vialone Nano rice, codfish, tomato flavored with oregano, marinara crumble, garlic, pepper and anchovies	20.00
<b>Midnight codfish</b> garlic, oil, chili, codfish sauce and toasted bread	18.00





## SEA RAW

<b>Codfish carpaccio and misticanza</b>	 20.00
<b>Codfish carpaccio in Ponzu sauce</b>	 20.00
<b>Codfish tartare</b>	 20.00
<b>Codfish tagliatelle</b>	 20.00
<b>Ceviche vesuviano</b> marinated codfish, leche de tigre with piennolo tomatoes, papacelle, arugula	 20.00
<b>Crudo of Sicily shrimps*</b> (4 pcs.)	 35.00






## THE FRITTI

<b>Grand fried codfish</b> floured and fried codfish, battered codfish, codfish cutlet and house mayonnaise	22.00
<b>Fried codfish</b>	20.00
<b>"Panaro di Baccalaria"</b> codfish meatballs and panzarotti, pepper	 20.00
<b>Fried anchovies</b>	16.00
<b>Fried squid*</b>	 20.00
<b>Mixed fried</b> anchovies or calamarelle*, codfish and squid*	 35.00
<b>Tempura between garden and sea</b>	 35.00
Seasonal vegetables, octopus*, squid* and codfish	

## R&B ROASTED AND BOILED

<b>Roasted codfish</b>	20.00
<b>"Scapece" codfish</b>	22.00
<b>Roasted codfish with escarole</b>	22.00
<b>Roasted codfish with green chilies</b>	22.00
<b>Cold musillo with salad</b>	20.00
<b>Coronello with salad</b>	20.00
<b>Roasted coronello</b>	20.00
<b>A "coronello" with potatoes,</b> rosemary, cream parmantier, potato chips, salt and pepper	22.00
<b>Roasted squid*</b>	 22.00
<b>Roasted octopus*</b> creamed potatoes, basil pesto and tomatoes	 22.00
<b>Grilled Sicilian shrimps*</b> (4 pcs.)	 35.00
<b>Seafood roast</b> squid*, octopus* and king prawn*	 40.00
<b>Seafood roast XL</b> codfish, squid*, octopus* and king prawn*	 45.00



## STREET BACCALÀ

<b>Kè-baccalà</b>	18.00
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## DON'T BE A BACCALÀ!

<b>Linguine alla "Peppiniello"</b> with shrimps* from Sicily	 25.00
<b>Spaghetti with mussels</b>	18.00
<b>Beef entrecote</b> with vegetables, cream parmentier and green peppers	 25.00
<b>Impepata di cozze</b> with mussels and pepper	18.00

## THE CLASSICS

<b>"Neapolitan-style" codfish</b> - fried and baked with tomatoes, olives and capers	22.00
<b>Salt codfish honey and walnuts</b> with gorgonzola fondue	22.00
<b>Sicilian-style musillo</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>	20.00
<b>Coronello "alla livornese"</b> with tomatoes, olives and capers	20.00
<b>"Coronel tonnè"</b> boiled coronello on misticanza, tuna sauce and capers	20.00
<b>Eggplant and codfish Parmigiana</b>	20.00
<b>ABC: bay leaf codfish and chickpeas</b>	20.00
<b>Codfish peas&amp;peas</b> roasted codfish on velvety pea soup and crispy onion	22.00
<b>"Rattacasa" cod</b> with Grana padano cheese fondue, black truffle	25.00
<b>Impepata di Baccalà</b> creamed potatoes with mussel flavor, codfish, mussels, lemon and pepper	25.00

## WANDERING CODFISH

<b>Karaage Codfish</b>	22.00
<b>Teriyaki Bowl Codfish,</b> basmati rice, vegetables, teriyaki sauce, codfish, sesame, wakame seaweed	22.00

## WELLNESS COD SALADS

<b>Roasted leaf</b> greens, dried fruit, roasted codfish, Grana padano cheese flakes and balsamic vinegar	20.00
<b>The Icelandic salad</b> smoked gadus, tomato, olives, corn, feta and caper blossom	22.00
<b>O'purrp</b> salad roasted octopus, greens, tomato, boiled potatoes and olives	20.00
<b>O'tunn</b> salad, tuna in oil, avocado or salsa guacamole, corn, greens and dried fruit	20.00

## VEGETABLES FROM THE GARDEN




<b>Grilled or boiled vegetables</b> (depending on seasonal availability)	7.00
<b>Escarole "alla monachina"</b>	8.00

## TO SHARE

<b>Anchovies from the Cantabrian Sea</b> with butter and croutons	30.00
<b>Smoked Gadus</b>	35.00

## BEFORE YOU LEAVE

<b>Dessert</b>	     7.00
<b>Fruit</b>	7.00
<b>Place setting</b>	3.00

# 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 of cod thath they caught and preserved whith salt. Baccalà and cod that are preserved by drying are an essential part of many different types of co-oking. 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. Tha majority of the cod daught 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 refer-red 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 represen-tatives 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 from 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 represent the mythological giant Orion, the son Nep-tune, 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 Borbon on April 25, 1800, which terminated their fuctions 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

 <b>gluten</b> cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives	 <b>soya</b> milk, tofu, noodles, etc.	 <b>sesame and its derivatives</b> in addition to whole seeds used for bread, we can find traces in some types of flour
 <b>crustaceans and derivatives</b> both marine and freshwater: prawns, langoustines, lobsters, crabs, hermit crabs and the like	 <b>dairy products</b> yoghurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used	 <b>sulphites</b> 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
 <b>eggs and egg products</b> 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	 <b>nuts and nut products</b> all products including: almonds, hazelnuts, walnuts, cashews, pecans and Brazil and Queensland nuts, pistachios	 <b>lupins and derivatives</b> 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
 <b>fish and fish products</b> Including derivatives, that is, all food products that are composed of fish, even if in small percentages	 <b>celery and derivatives</b> present in chunks but also within soup preparations, sauces and vegetable concentrates	 <b>mollusks and derivatives</b> cuttlefish, squid, octopus, razor clam, scallop, heart, date mussel, mussel, oyster, limpet, sea truffle, clam etc.
 <b>peanuts and derivatives</b> packaged snacks, creams and condiments in which there is even in small doses	 <b>mustard and its derivatives</b> can be found in sauces and condiments, especially in mustard	

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

Scan the QR code if you wish to consult our digital menu

