

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.

PASTA AND RICE

Spaghettoni with 4 tomatoes and cod	€ 20.00
Tonnarelli cacio e pepe with cod and	€ 20.00
Tubetti alla Nerano with zucchini, provolone sauce, basil oil, pepper and fried codfish goodies	€ 20.00
Munnezzaglia pasta with potatoes, cod, guanciale, rovolone cheese fondue, pepper	€ 18.00
Lo scarpariello del Doge paccheri, tomatoes, chili, pecorino cheese and mantecato codfish	€ 20.00
Pappardelle with porcini mushrooms* , salt cod and truffle	€ 20.00
Linguine with stockfish "soffritto"	€ 20.00
Pasta, cabbage and salt cod with pepper	€ 18.00
Riso and pumpkin with porcini mushrooms*, chestnuts* and smoked Gadus	€ 20.00
Midnight cod spaghetti with garlic, oil and chili, salt cod sauce and toasted bread	€ 18.00

SOUPS

Potato, porcini*, codfish, truffle and chestnut* soup	€ 22.00
Bean soup, stockfish and escarole	€ 20.00
Lentil, cod and spinach soup	€ 20.00

RAW

Codfish Carpaccio and misticanza	A € 20.00
Codfish carpaccio in Ponzu sauce	A € 20.00
Codfish tartare	A € 20.00
Vesuvian ceviche marinated cod, leche de tigre, Piennolo tomatoes, papacelle, arugula	A € 20.00
Raw Sicilian shrimps* (4 pcs.)	B € 35.00

FRIED

Grand fried cod floured and fried cod, battered cod, cod cutlet and house mayonnaise	€ 22.00
Fried Cod	€ 20.00
Panaro di Baccalaria cod meatballs and panzerotti, with pepper	A € 20.00
Fried anchovies	€ 16.00
Fried squid	B € 20.00
Mixed fried anchovies or calamarelle*, cod and squid*	B € 35.00

R&B... ROASTED AND BOILED

Roasted cod	€ 20.00
Scapece Cod grilled cod on courgette cream, courgette chips and scapece oil (wine vinegar, mint and garlic)	€ 22.00
Roasted cod with escarole or "friarielli"	€ 22.00
Roasted cod with pumpkin and porcini mushrooms*	€ 22.00
Cold musillo with salad	€ 20.00
Coronello with salad	€ 20.00
Roasted Coronello	€ 20.00
A "coronello" with potatoes roasted coronello, rosemary, cream parmantier, potato chips	€ 22.00
Roasted squid*	B € 22.00
Roasted octopus* creamed potatoes, Trapanese basil pesto, tomatoes	B € 22.00
Grilled Sicilian shrimps* (4 pcs.)	B € 35.00
Seafood roast squid*, octopus* and king prawn*	B € 40.00
Sea roast XL cod, squid*, octopus* and king prawn*	B € 45.00

DON'T BE A BACCALÀ!

Linguine alla "Peppiniello" with shrimp* from Sicily	B € 25.00
Spaghetti with mussels	€ 18.00
Impepata di cozze with mussels and pepper	€ 18.00
Beef Entrecote with vegetables with cream parmentier and river peppers	A € 25.00

THE CLASSICS

Neapolitan-style cod fried and baked with tomatoes, olives and capers	€ 22.00
Salt cod honey and walnuts, with gorgonzola fondue	€ 22.00
Sicilian-style musillo with tomatoes, olives and capers	€ 20.00
Mussillo with potatoes and cherry tomatoes	€ 20.00
Coronello with potatoes and cherry tomatoes	€ 20.00
Coronello alla livornese with tomatoes, olives and capers	€ 20.00
"Coronel" tonnè boiled coronel on misticanza, tuna sauce and capers	€ 20.00
Eggplant and cod Parmigiana	€ 20.00
ABC: bay leaf cod and chickpeas	€ 20.00
Cod walking in the woods roasted cod, mushroom velouté*, porcini mushrooms*, chestnuts* and black truffle	€ 25.00
Roasted cod with its "rinforzo" with cauliflower and giardiniera	€ 22.00
Rattacasa cod with Grana Padano cheese fondue and black truffle	€ 25.00
Codfish stew (depending on availability) creamed potatoes with mussel flavor, codfish, mussels and lemon and pepper	€ 25.00

STREET BACCALÀ

Kè-baccalà	€ 18.00
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WANDERING CODFISH

Karaage Cod	€ 22.00
Teriyaki bowl baccalà rice, vegetables, Teriaky sauce, codfish sesame, wakame seaweed	€ 22.00

WELLNESS BACCALÀ SALADS

Roasted Leaf greens, dried fruit, roasted codfish, Grana padano cheese flakes and balsamic vinegar	€ 20.00
O'tunn salad salad, tuna in oil, avocado or salsa guacamole, corn, greens and dried fruit	€ 20.00

VEGETABLES FROM THE GARDEN

Grilled or boiled vegetables (depending on seasonal availability)	€ 7.00
Escarole "alla monachina" or "friarielli napoletani"	€ 8.00

TO SHARE

Anchovies from the Cantabrian Sea with butter and croutons	€ 30.00
Smoked Gadus	€ 35.00

BEFORE YOU LEAVE

Sweets	€ 7.00
Fruit	€ 7.00
Place setting	€ 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 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

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

