

Menu

Chef do you thing!

7-course Tasting menu Chef's choice

Convivial, at center table

€ 70,00 per person° 

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

5-course tasting menu Chef's choice

To each his own dish

€ 60,00 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 5-9	€ 22.00
Tonnarelli cacio e pepe with cod and 3-5-9	€ 22.00
Tubetti alla Nerano 2-3-5-9-14 with zucchini, provolone sauce, basil oil, pepper and fried codfish goodies	€ 22.00
Munnezzaglia 3-5-9 pasta with potatoes, cod, guanciale, provolone cheese fondue, pepper	€ 20.00
Lo scarpariello del Doge 3-5-9 paccheri, tomatoes, chili, pecorino cheese and mantecato codfish	€ 20.00
Linguine with stockfish "soffritto" 5-9-12-13 with laurel	€ 20.00
Midnight cod spaghetti 5-9 with garlic, oil and chili, alt cod sauce and toasted bread	€ 20.00
Pasta, cabbage and cod 5-9 creamed cabbage tubes, pepper	€ 20.00
Pasta, chickpeas and cod 5-9 mixed pasta, chickpea cream, pepper	€ 20.00
Pappardelle from the Woods 5-9-13-14 fresh pasta, porcini mushrooms*, cod, truffle, pepper	€ 22.00
Risotto, pumpkin, porcini mushrooms and smoked gadus 5-13 risotto with sautéed porcini mushrooms*, smoked cod, pepper	€ 22.00

THE SOUPS

Bean soup, stockfish and escarole 2-5-12-13	€ 22.00
Lentil, cod and spinach soup 5-6-13	€ 22.00
Potato, porcini*, cod, truffle and chestnut soup* 2-5-12-13	€ 25.00

THE RAW

Codfish Carpaccio and misticanza 5-13	A € 25.00
Codfish carpaccio in Ponzu sauce 5-6-13	A € 25.00
Codfish tartare 5	A € 25.00
Vesuvian ceviche 5-13 marinated cod, leche de tigre, piennolo tomatoes, papacelle, arugula	A € 25.00
Raw Sicilian shrimps* 8 (5 pcs.)	B € 40.00

THE FRIED

Grand fried cod 5-9-14 floured and fried cod, battered cod, cod cutlet and house mayonnaise	€ 27.00
Fried Cod 5-9	€ 25.00
Panaro di Baccalaria 2-5-9-14	A € 20.00
Fried anchovies 5-9	B € 18.00
Fried squid* 4-9	B € 25.00
Mixed fried 4-5-9 anchovies or calamarelle*, cod and squid*	€ 35.00

R&B... ROASTED AND BOILED

Roasted cod 5 and misticanza	€ 25.00
Codfish Monachina Style 2-5	€ 25.00
roasted cod fillet with sautéed escarole, raisins, black olives and pine nuts	
Lucariè cod 5 fRoasted cod fillet and Neapolitan broccoli rabe	€ 25.00
Cod of Devotion 2-5-12-13 roast cod fillet	€ 27.00
with its cauliflower reinforcement, with cauliflower cream and giardiniera	
Cod, pumpkin and porcini mushrooms 2-5-13	€ 27.00
Roasted cod fillet with pumpkin cream and sautéed porcini mushrooms*	
Crusco coronello 2-5 grilled stockfish fillet with cream	€ 27.00
of cannellini beans, escarole alla monachina and crusco pepper	
Cold musillo with salad 5	€ 25.00
Coronello with salad 5	€ 25.00
Roasted Coronello and misticanza 5	€ 25.00
A "coronello" with potatoes 3-5 roasted coronello, rosemary, cream parmantier, potato chips	€ 25.00

DON'T BE A BACCALÀ!

Linguine alla "Peppiniello" 8-9	B € 25.00
with shrimp* from Sicily	
Spaghetti with mussels 4-9	€ 20.00
Impepata di cozze 4 with mussels and pepper (depending on availability)	€ 18.00
Octopus* with salad 4	B € 22.00
Beef Entrecote with vegetables 3	A € 25.00
with cream parmantier and river peppers	
Roasted squid* 4	B € 25.00
Roasted octopus* 3-4 creamed potatoes, trapanese basil pesto, tomatoes	B € 25.00
Grilled Sicilian shrimps* 8 (5 pcs.)	B € 40.00
Seafood roast 4-8 squid*, octopus* and king prawn*	B € 40.00
Sea roast XL 4-5-8 cod, squid*, octopus* and king prawn*	B € 45.00

THE CLASSICS

Neapolitan-style cod 2-5-9	€ 25.00
fried and baked with tomatoes, olives and capers	
Codfish scapece style 5-9-13 grilled cod on velvety sauce of courgettes, courgette chips and aromatic scapece oil	€ 25.00
Salt cod honey and walnuts, with gorgonzola fondue 2-3-5	€ 25.00
Sicilian-style musillo 2-5 with tomatoes, olives and capers	€ 25.00
Mussillo with potatoes and cherry tomatoes 2-5	€ 25.00
Stockfish with potatoes and cherry tomatoes 5	€ 25.00
Livorno-style Coronello 2-5 with tomatoes, olives and capers	€ 25.00
"Coronel" tonnè 2-5	€ 25.00
boiled coronel on misticanza, tuna sauce and capers	
Eggplant and cod Parmigiana 3-5-9	€ 22.00
ABC: bay leaf cod and chickpeas 5	€ 25.00
A walk in the woods 2-5-13 roasted cod with its smoking, Cream of porcini mushrooms*, chestnuts* and black truffle	€ 27.00
Rattacasa cod 3-5-13 with Grana Padano cheese fondue and black truffle	€ 27.00
Codfish stew 4-5 (depending on availability)	€ 25.00
cream potatoes with mussel flavor, codfish, mussels and lemon and pepper	

WANDERING CODFISH

Karaage Cod 5-11-13	€ 25.00
Kè-baccalà 5-9 our "street food"	€ 20.00

WELLNESS BACCALÀ SALADS

Roasted Leaf 2-3-5 greens, dried fruit, roasted codfish, Grana padano cheese flakes and balsamic vinegar	A € 25.00
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VEGETABLES FROM THE GARDEN

Grilled vegetables 2-3-5 (depending on seasonal availability)	€ 8.00
Escarole "alla monachina", river peppers, asparagus, etc..	€ 8.00
Rinforzo salad 2-12-13 cauliflower, giardiniera, curly endive, anchovies, olives, papacelle	€ 10.00

TO SHARE

Smoked Gadus 5	€ 40.00
Anchovies from the Cantabrian Sea with butter and croutons 5-13	B € 35.00

BEFORE YOU LEAVE

Sweets 1-2-3-9-14	 € 8.00
Fruit	€ 8.00

Place setting	€ 3.00
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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 REMEMBER TO REPORT ANY INTOLERANCES

peanuts and derivatives (1)

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

fish and fish products (5)

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

lupins and derivatives (10)

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

nuts and nut products (2)

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

sesame and its derivatives (6)

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

mustard and its derivatives (11)

can be found in sauces and condiments, especially in mustard

dairy products (3)

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

soya (7)

milk, tofu, noodles, etc.

celery and derivatives (12)

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

mollusks and derivatives (4)

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

crustaceans and derivatives (8)

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

sulphites (13)

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

gluten (9)

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

eggs and egg products (14)

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

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

