



Chef, do
your thing°

5-course Tasting menu
Chef's choice

>Convivial, at center table
€ 60,00 per person°



Chef, easy,
but don't overdo it

7-course Tasting menu
Chef's choice

>Convivial, at center table
€ 70,00 per person°



>>>Baccalà (salted stockfish) 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 citrus fruits 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
Pasta with peas and gadus 3-4-5-8-9-13 with guanciale and pepper	€ 20.00
Risotto that pretends to be a pepper 3-5 risotto with yellow pepper cream, roasted cod, capers, olives patè and red pepper brunoise	€ 22.00

RAWS



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 pz.)	B € 40.00

FRIEDS



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
Baccalaria's Panaro 2-5-9-14 cod meatballs and panzerotti, dried fruit, with pepper	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 with misticanza	€ 25.00
Codfish Monachina Style 2-5 roasted cod fillet with sautéed escarole, raisins, black olives and pine nuts	€ 25.00
Lucariè cod5 Roasted cod fillet and Neapolitan broccoli	€ 25.00
Baccalà Crusco 2-5 roasted cod fillet with peas cream and peperone crusco	€ 25.00
Mussillo cod with salad 5	€ 25.00
Coronello with salad 5	€ 25.00
Coronello arrosto 5 with misticanza	€ 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 with shrimps* from Sicily	B € 25.00
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 with cream parmentier and river peppers	A € 25.00

Roasted squid* 4	B € 25.00
Roasted octopus* 3-4 creamed potatoes, basil pesto, tomatoes	B € 25.00
Grilled Sicilian shrimps* 8 (5 pz.)	B € 40.00
Seafood roast 4-8 squid*, octopus* and king prawn*	B € 40.00
Seafood roast XL 4-5-8 cod, squid*, octopus* and king prawn*	B € 45.00

CLASSICS



Neapolitan-style cod 2-5-9 fried and baked with tomatoes, olives and capers	€ 25.00
Codfish Scapece style 5-9-13 grilled cod on velvety zucchini sauce, zucchini 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 boiled coronel on misticanza, tuna sauce and capers	€ 25.00
Eggplant and cod Parmigiana 3-5-9	€ 22.00
ABC: bay leaf cod and chickpeas 5	€ 25.00
Rattacasa 3-5-13 cod with Grana Padano cheese fondue and black truffle	€ 27.00
Codfish stew 4-5 creamed potatoes with mussel flavor, codfish, mussels and lemon and pepper	€ 25.00

WANDERING CODFISH



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

WELLNESS BACCALÀ SALADS



Roasted leaf 2-3-4-5-13 Salad, greens, roasted codfish, dried fruit, grana padano cheese and balsamic vinegar	A € 25.00
Iceland salad Salad, smoked codfish, greens, tomatoes, peas and dried fruit	€ 25.00
Octopus salad 4-5-8 Salad, roasted octopus, greens, tomato, boiled potatoes and olives	€ 22.00
Tuna salad 2-5-9-13 Salad, tuna in oil, tomato, corn, baby greens and dried fruit	€ 22.00

VEGETABLES FROM THE GARDEN

Grilled vegetables (depending on seasonal availability)	€ 8.00
Escarole "alla monachina", neapolitan broccoli, boiled potatoes, green river peppers, etc.	€ 8.00

TO SHARE



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

BEFORE YOU LEAVE



Desserts 1-2-3-9-14	€ 8.00
Fruits	€ 8.00

THE BACCALÀ

Cod is a food consisting of white cod preserved in salt. Salting allows it to be preserved for a long time, and for this reason it has been used since ancient times to allow the transport and consumption of the fish in places even very distant from its place of origin.

It seems that the salting procedure for cod is to be attributed to the Basque fishermen who, following the schools of whales and arriving at the North Sea, came across enormous schools of cod towards the island of Newfoundland and used for this fish the preservation process they had already used for whale meat.

Cod is an essential element of many popular cuisines, in which its use alternates with that of stockfish which is also cod, but preserved by drying.

Both cod and stockfish, to be usable, need a long immersion in cold water, which eliminates the salt in the former and restores the original consistency of the tissues in the latter.

Most of the cod caught in the world came from the Grand Banks of Newfoundland, a shallow area located in the North Atlantic, and from the coasts of Labrador.

Now the main world exporters are Iceland for cod and Norway for stockfish. Italy is the second world consumer of this product, after Portugal.

In Naples the tradition of cod cooking is historic and still strongly rooted, to the point of adding new words to its vocabulary to define its most prized parts. Curuniello and mussillo are parts of the same fish: the Gadus Morhua. They are its best cuts, tender and thick, located in the central area of the rump. The difference is that the curuniello is the fillet of stockfish (cod dried in the open air) while the mussillo is the fillet of cod (the same cod, but dried in salt).

PORT SEAT

The Sedili (or Seggi or Piazze) were administrative institutions of the city of Naples whose representatives, called Eletti, from the 13th to the 19th century, met in the convent of San Lorenzo to try to achieve the common good of the City. Five of them were entitled to participate in the nobles, while the rest of the citizens were aggregated in the sixth seat, that of the people. The Sedile di Porto dates back to the 13th century. It was an exception because it was an extramoenia seat, located near the ancient port of Naples, an area that at the time was outside the city walls. The coat of arms symbol of this seat represents the figure of a man covered in long hair, of natural skin, who holds a dagger in his right hand, on a black background. Many have wondered about the identity of this mysterious creature: it is probably the mythological giant Orion, son of Neptune and expert in metalworking, or even the legendary swimmer-sailor Niccolò Pesce.

The seats became extinct in 1800 following the edict of King Ferdinand IV of Bourbon on 25 April 1800 which abolished their functions together with the Tribunal of San Lorenzo. Thanks to the reforms of Gioacchino Murat they were not completely rehabilitated but rather, on 8 August 1806, transferred to the City Council, and to the Municipality on 22 October 1808, with the election of the first Mayor on 2 December.

ALLERGENS TABEL

REMEMBER TO REPORT ANY ALLERGY OR INTOLERANCES

- Peanuts and derivatives (1)**
Packaged snacks, creams and dressings even in small doses
- Nuts and derivatives (2)**
All products including: almonds, hazelnuts, walnuts, cashews, pecans and Brazil and Queensland nuts, pistachios
- Dairy products (3)**
Yoghurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used
- Mollusks and derivatives (4)**
Cuttlefish, squid, octopus, razor clam, scallop, heart, date mussel, mussel, oyster, limpet, sea truffle, clam etc.
- Fish and fish products (5)**
Including derivatives, that is, all food products that are composed of fish, even if in small percentages

- Sesame and its derivatives (6)**
In addition to whole seeds used for bread, we can find traces in some types of flour
- Soy (7)**
Milk, tofu, noodles, etc
- Crustaceans and derivatives (8)**
Both marine and freshwater: prawns, langoustines, lobsters, crabs, hermit crabs and the like
- Gluten (9)**
Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
- 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

- Mustard and its derivatives (11)**
Can be found in sauces and condiments, especially in mustard
- Celery and derivatives (12)**
Present in chunks but also within soup preparations, sauces and vegetable concentrates
- 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
- 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

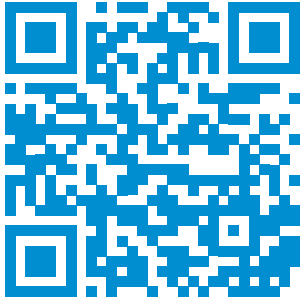
>>notes on purchase/storage of raw materials

- 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



BACCALAJUOLI
Accademia Partenopea del Baccalà

To know more about codfish story in Napoli, visit the official Codfish Partenope Academy www.baccalajuoli.it



Scan this QR-code to consult our digital menu