



ENGLISH VERSION

# STARTERS

- Country soup**, cannellini beans, porcini mushrooms (\*), chestnuts (\*), croutons.  
(V-SL) [4-5] 15
- Poached musky octopus (\*)**, tomato, fried bread croutons.  
(SL) [1-4] 17
- Beef fillet tartare** on "Kataifi" pastry, and chopped cherry tomatoes with basil and anchovies sauce  
[1-3-4-9-11] 17
- Italian Classic**, Parma ham, PDO buffalo mozzarella from Campania.  
(SG) [3] 16
- Caprese salad**, mix of datterino tomatoes, PDO buffalo mozzarella from Campania, basil, powdered extra vergin olive oil.  
(V-SG) [3] 15
- Cheese platter**, homemade focaccia, honey, chutney.  
(V) [3-4-5] 16

## FIRST COURSES

- Fettuccine with prawn**, pecorino cheese fondue, red prawn tartare (\*), liquorice powder, lime. 17  
[3-4-6]
- Linguine “ammollicata”**, cod (\*), chickpeas cream, bread crumbs, anchovies sauce from Cetara. 16  
(SL) [1-4]
- Pappardelle egg pasta**, pumpkin cream, pork sausage, porcini mushrooms (\*), pecorino cheese fondue. 16  
[3-4-9]
- Genoese style ziti pasta**, onions mix, beef, fondue of provolone del monaco. 17  
[3-4]
- Spaghetti with tomato**, roasted datterino tomatoes, fresh basil, extra vergin olive oil. 13  
(V-SL) [4]
- Sorrentina style gnocchi**, potato gnocchi (\*), datterino tomatoes, mozzarella cheese from Agerola, grana cheese and fresh basil. 14  
(V) [3-4]

## SECOND COURSES

<b>Seared tuna</b> , escarole, walnuts, raisins, fennel flavoured soy sauce. (SG-SL) [1-5-6-11]	22
<b>Fillet of sea bream</b> , green sauce, red tomatoes crumble, basil and Gaeta olives. (SL) [1-4-5]	22
<b>Vegan patty</b> , mixed season vegetables, bread crumbs. (VV-SL) [4-13]	16
<b>Sliced beef</b> , rocket, datterino tomatoes, Maldon salt. (SG-SL)	22
<b>Fillet of pork</b> , friarielli, Merlot reduction. (SG-SL)	23
<b>Cockerel</b> , roasted potatoes, rosemary, barbecue sauce. (SG-SL)	20

# PIZZA CORNER

Home-made with 48 hours leavening

- Margherita**, tomato, mozzarella from Agerola, parmesan cheese, extra vergin olive oil, basil. 11  
(V) [3-4]
- Ortolana**, mixed vegetables (aubergines, zucchini, peppers) mozzarella from Agerola, parmesan cheese extra vergin olive oil, basil . 12  
(V) [3-4]
- Diavola**, tomato, chilli pepper , Neapolitan salami , mozzarella from Agerola, parmesan cheese, extra vergin olive oil, basil. 12  
[3-4]
- Bistrot**, pumkin cream, sausage, porcini, mozzarella from Agerola, grana cheese. 13  
[3-4]
- Fried**, sheep's milk ricotta, Napoli salami, tomato, mozzarella from Agerola, grana cheese and black pepper. 13  
[3-4]
- Tricolore**, San Daniele row ham, rocket, datterino tomatoes, mozzarella from Agerola, parmesan flakes, extra vergin olive oil, basil. 13  
[3-4]

## TEMPTATIONS

- Clubhouse Sandwich**, chicken breast, white bread, bacon, egg, lettuce, tomato, mayonnaise, fries (\*).  
(SL) [4-9] 16
- Burger**, bun, beef burger(\*), lettuce, tomato, caramelized red onion, red cabbage, salad fries (\*).  
(SL) [4-9] 16
- Cheese Burger**, bun, beef burger (\*), cheddar cheese, lettuce, tomato, caramelized red onion, cucumber, fries (\*).  
[3-4-9] 16
- Chicken Burger**, bun, breaded chicken breast (\*), bacon, lettuce , tomato, mayonnaise, fries (\*).  
(SL) [4-9] 16
- Fish Burger**, bun crunchy fillet of cod (\*), lettuce, tomato, tartare sauce, fries (\*).  
(SL) [1-4-9] 16
- Vburger**, bun, Vburger (\*), lettuce, tomato, caramellized red onion, cucumber, fries (\*).  
(V-SL) [4-9-13] 16

## OUR SALADS

- Caesar**, browned chicken dice, crunchy bacon, iceberg salad, bread croutons parmesan wafer, Caesar dressing. [1-3-4-9] 15
- Mediterranea**, San Marzano tomatoes, Gaeta olives, feta cheese, Cucumber, red onion, basil, extra vergin olive oil. (V) (GF) [3] 12
- Bistrot**, mango, avocado, feta cheese, Gaeta olives, datterino tomatoes, basil, mango dressing. (V) (GF) [3] 13
- Autumn**, beetroot, oriental salad, toasted walnuts, gorgonzola cheese, pears. (V) (GF) [3-5] 12
- Salmone**, fresh salmon, avocado, datterino tomatoes, curly salad. (GF) [1-3] 13

## DESSERTS

- Tiramisù**, Osvego Gentilini biscuits, mascarpone cream, espresso coffee  
[3-4-9] 9
- Cheesecake**, cream cheese, berries, chocolate biscuit.  
[3-4] 9
- Soft chocolate cake**, with creamy centre, raspberry sauce.  
[3-4-9] 9
- Rum parfait**, rum brittle, orange sauce, chocolate sponge cake.  
[3-4-5-7-9] 9
- Sliced seasonal fruit**  
(GF) 9



Vegetarian dish (V). Vegan dish (VV). Gluten free dish (GF)

\*Some products may have been frozen at the source or on site.

The dishes administered may contain one or more allergens ap pertaining to the 14 categories of allergens listed in Annex II of EU Reg. 1169/2011, including:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten and products thereof
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and products thereof
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

For further information guests are invited to speak to a member of staff.

Chef  
Domenico Cassese

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