



FOOD EXPERIENCE
Bistrot • Cucina • Pizza



We don't use any precooked pasta or ready sauce.
We understand it is difficult to wait when you are hungry...but we can ensure our food will be mouth watering and you will be tempted to do the "Italian scarpetta".

Simone and the staff wish you "Buon appetito": enjoy!!!!
Thanks for choosing our restaurant.

The STARTERS



MARE FUORI

Octopus with potato chips, roasted cuttlefish with fennel and walnuts, marinated Bonito fish, smoked cod and breaded prawn, with extra virgin olive oil from Mandia. 23



CATALANA DI CALAMARI

Low temperature cooked squid, shortcrust pastry, mixed seasonal vegetables, olives with extra virgin olive oil from Mandia. 16





CARPACCIO DI BACCALÀ

Smoked cod, avocado, capers flowers, pink, black and green pepper, with extra virgin olive oil from Mandia. 18



POLPO SCOTTATO

Octopus, green beans and potatoes,, with extra virgin olive oil from Mandia. 22



INSALATA DI MARE

Octopus, cuttlefish, seafood, prawns, with extra virgin olive oil from Mandia. 18





SUA MAESTÀ IL TAGLIERE for two people

Mozzarella bites, cured ham Gallo-
ni, cured pork cheek Billo, crostini
bread with Caserta black pork
"lardo", roasted mortadella, aged
pecorino cheese bagnolese, aged
caciocavallo podolico la Bersaglia-
ra and homemade jams. 18



OLÌ INCONTRA LA BERSAGLIERA for two people

Selection of cheeses with pecorino
cheese bagnolese aged 6 months,
pecorino cheese bagnolse aged
12 months, goat cheese from Cilen-
to aged 6 months, soft goat cheese
from Cilento, caciocavallo cheese
aged 12 months and homemade
jams. 25



First COURSES



BAVETTE CACIO E PEPE

Bavette filled with cheese and pepper, with red prawns and prawns bisque, extra virgin olive oil from Mandia. 18



RISOTTO

Rice, porcupine prawns tartare, courgettes pesto, with extra virgin oil oil from Mandia. 22





MEZZI PACCHERI ALL'ASTICE



Mezzi paccheri, lobster, red and yellow cherry tomatoes, with extra virgin olive oil from Mandia. 23

SPAGHETTONI VERACI

A classic dish from Campania, pasta from Gragnano and clams from the Adriatic sea. 17



TAGLIOLINI CON RICOTTA E PESTO

Homemade tagliolini, aubergines cream, cacio ricotta La Bersagliera, basil pesto, sundried tomatoes, with extra virgin olive oil from Mandia. 12



LA NERANO



Squared spaghetti, courgettes, caciocavallo cheese fondue, basil and 27 months aged parmigiano reggiano cheese. 12



RAVIOLI AI TRE POMODORINI



Handmade ravioli filled with buffalo ricotta, red and yellow cherry tomatoes, with 27 month aged parmigiano reggiano and extra virgin olive oil from Mandia. 12



Second COURSES

PESCATO DEL GIORNO

In salt crust, grilled, gratinated, in the oven or "all'acqua pazza" (in crazy water). 6 for 100g



FRITTURA DEL GOLFO



Fried anchovies, pink prawns and baby squids. 18



TAGLIATA DI TONNO CON PANZANELLA ALLA MEDITERRANEA

Red tuna tagliata, red and cherry tomatoes panzanella bread, cucumbers and onions, crostini bread, with extra virgin olive oil from Mandia. 25



TOURNEDOS DI MANZO

Beef sirloin, mixed vegetables, with extra virgin olive oil from Mandia. 18



SCOTTONA TAGLIATA WITH ROCKET AND SHAVING GRANA PADANO CHEESE

18



COSTINA DI MAIALE CON PATATE



Pork ribs with barbecue sauce, roasted skin potatoes with herbs butter. 18



PANINO VEGETARIANO

Panino with soya seeds, vegetarian burger (potatoes and courgettes), smoked provola cheese from Agerola, potato dippers, cheddar sauce and mixed leaves. 11



PANINO OLÌ

Panino with soya seeds, Chianina burger, smoked provola cheese from Agerola, potato fries and cheddar sauce. 14



The SALADS



GREEK SALAD

Mixed leaves, red cherry tomatoes, onion, cucumbers, feta cheese and green olives. 12

OLÌ 360

Mixed leaves, red datterini tomatoes, tuna fillets, buffalo bocconcini bites and bread crostini. 12



CHICKEN SALAD

Mixed leaves, grilled chicken breast, red datterini tomatoes, cranberries and almond fillets. 12



DESSERTS



TORTINO

Chocolate or pistachio. 5



TIRAMISÙ

4

GELATO VARI GUSTI

Vanilla, lemon or strawberry. 3



Allergen present only in the vanilla flavour

PINAPPLE CARPACCIO

5

FRUIT TAGLIATA

4

CHEESECAKE SCOMPOSTA

With fruit of the forest or nutella. 5



MOUSSE ALLA NOCCIOLA

Nuts mousse, rum sponge cake, dark chocolate cream, glaze, almonds and rice crumble 6



A chef with a beard, wearing a dark grey chef's jacket, is focused on cooking. He is holding a long-handled metal spoon and stirring a large, shallow metal pan on a gas stove. The kitchen background is slightly blurred, showing shelves with various items and another person in the distance. The lighting is warm and focused on the chef.

The menu "Restaurant" is being created and prepared for you by our Chef **Stefano Cerrone**, by using only the best seasonal products.

Gli SFIZI



TRIS OF POTATOES CROQUETTES

4



POTATO DIPPERS

4,5



CLASSIC FRENCH FRIES

4



CHIPS WITH SALT, PEPPER AND LEMON

5



Pizza TRADITIONAL



PORCINI E SPECK

Provola cheese from Agerola, salted porcini mushrooms, rocket leaves, Sauris speck, shavings of Parmesan cheese aged 27 months, with extra virgin olive oil from Mandia. 12



LATTE E POMODORO



Buffalo mozzarella, cooked Sauris speck, "a pacchetelle Così com'e'" tomatoes, cooked ricotta cheese, basil and extra vrgin olive oil from Mandia. 11





QUATTRO P



Provola cheese from Agerola, pork belly "Salumificio De Nunzio", boiled potatoes, diced porcini mushrooms and Bio extra virgin olive oil "I Saponi di Mandia". 12

REGINA MARGHERITA



Tomato Sammy, buffalo mozzarella DOP, basil and Bio extra virgin olive oil "I Saponi di Mandia". 9



CACIO A MEZZANOTTE

Provola cheese from Agerola, sausage, roast potatoes, slices of caciocavallo cheese from Irpinia, and Bio extra virgin olive oil "I Saponi di Mandia". 12



CHIAMALA TU

Cannellino tomato from Campi Flegrei, diced pork belly "Salumificio de Nunzio", basil and Parmesan cheese aged 24 months, and Bio extra virgin olive oil "I Saporì di Mandia". 9



SICILIANA



Tomato Sammy, provola cheese from Agerola, aubergines "a funghetto", sausage, basil and Parmesan cheese aged 24 months, and Bio extra virgin olive oil "I Saporì di Mandia". 10

CALABRISELLA

Tomato Sammy, fior di latte mozzarella from Agerola, nduja, onion from Tropea IGP, salame Napoli, basil and Bio extra virgin olive oil "I Saporì di Mandia". 11





SAPORI FLEGREI

Cooked cannellino tomato from Campi Flegrei, buffalo stracciatella, basil pesto topping, crunchy basil and Bio extra virgin olive oil "I Sapori di Mandia". 10



DIAVOLA

Tomato Sammy, fior di latte mozzarella from Agerola, spicy spianata, basil and Bio extra virgin olive oil "I Sapori di Mandia". 9



CACIO E PEPE



Roman pecorino cheese fondue, fior di latte mozzarella from Agerola, grounded black pepper, extra virgin olive oil from Mandia. 8





AIZA AIZA

Tomato Sammy, pork cheek, local sausage, mountain oregano, garlic, pecorino cheese bagnolese, basil and Bio extra virgin olive oil "I Saponi di Mandia". 10



NOTTE CHE VA

"A pacchetelle" red and yellow tomatoes, fior di latte mozzarella from Agerola, raw buffalo ricotta, basil, with extra virgin olive oil from Mandia. 8



ONORE A FRANCO

For di latte mozzarella from Agerola, cooked and condensed tomato Sammy, basil pesto and Bio extra virgin olive oil "I Saponi di Mandia". 8





NAPOLETANA



Tomato Sammy, anchovies from Cetara Acquapazza, smashed olives from Cilento, capers, oregano from Cilento mountains, garlic, basil and Bio extra virgin olive oil "I Saponi di Mandia". 11



MARGHERITA

Tomato Sammy, fior di latte mozzarella from Agerola, Grana Padano cheese aged for 32 months, basil and Bio extra virgin olive oil "I Saponi di Mandia". 6



LA REGINA FLEGREA

Cooked cannellino tomato from Campi Flegrei, buffalo mozzarella, basil, with extra virgin oil from Mandia. 9



A TUTTA RUOTA

Pizza with low crust with 35 cm diameter



CICCIO CAMILLA

Basil pest without garlic, boiled potatoes, diced pork belly, fior di latte mozzarella from Agerola, shavings of Parmesan aged for 27 months, basil, with extra virgin oil oil from Mandia. 15



MARGHERITA A RUOTA DI CARRO

“Sammy” tomato, fior di latte mozzarella from Agerola, grated Grana cheese, basil, with extra virgin olive oil from Mandia. 7





MULIGNANELLA



Buffalo mozzarella, diced aubergines, red cherry tomatoes, basil, cooked "Sammy" tomato topping, with extra virgin oil from Mandia. 13

ORTOLANA



"Sammy" tomato, grilled courgettes, aubergines and belly peppers, champignons mushrooms, "pacchetelle" yellow tomatoes, basil, raw buffalo stracciatella cheese, shavings of Parmesan aged from 27 months, with extra virgin olive oil from Mandia. 10



Di SPECIALS

SARRACINO

Smoked provola cheese from Agerola, mortadella "Bonfatti presidio slow food", Bronte pistachio pesto, crushed pistachio, basil and Bio extra virgin olive oil "I Sapori di Mandia". 13



NERANO A MODO MIO

Courgettes cream, courgettes chips, fior di latte mozzarella from Agerola, shavings of caciocavallo cheese, diced black pork belly from Caserta, yellow "pacchetelle" tomatoes, mint, with extra virgin oil from Mandia. 15





TROPPO BUONA

Juice of yellow tomatoes, fior di latte mozzarella from Agerola, "capocollo" cold cut, burrata cheese, crumbled Napolitan tarallo, basil, with extra virgin oil from Mandia. 16



I SAPORI DI MARE

Yellow tomatoes "pacchetelle", fior di latte mozzarella from Agerola, tuna chunks Callipo, anchovies from "Cetara Acquapazza", capers from Salina, orgeano from Cilento mountains, basil and Bio extra virgin olive oil "I Sapori di Mandia". 15



BELL'ITALIA

Fior di latte mozzarella from Agerola, rocket leaves, red cherry tomatoes, cured ham Galloni aged for 24 months, shavings of Parmesan aged for 27 months, with extra virgin Olov oil from Mandia. 15





POMO D'ORO



Yellow datterino tomato in juice, fior di latte mozzarella from Agerola, basil, crushed walnuts, cheek and Bio extra virgin olive oil "I Saponi di Mandia". 11



FANTASIA DI MARINARA



Red and yellow tomatoes "così com'è", mountain oregano, capers, anchovies from Cetara Acquapazza, bio smashed olives from Mandia, and Bio extra virgin olive oil "I Saponi di Mandia". 12





DOLCE TROPEA

Tropea oziino cream, buffalo mozzarella, Callipo tuna, rocket leaves, confit cherry tomatoes, black olives powder, with extra virgin olive oil from Mandia. 13



NON LA SOLITA CAPRESE

Sammy tomato, fior di latte mozzarella from Agerola, black olives powder, mountain oregano,, crunchy basil, anchovies from Cetara, confit cherry tomato, smashed yellow cherry tomatoes, with extra virgin olive oil from Mandia. 14



PESTO E CRUDO

Artisanal basil pesto without garlic, "pacchetelle" red and yellow tomatoes, burrata cheese, cured ham Galloni, shavings of Parmesan aged fro 27 months, with extra virgin olive oil from Mandia. 15





TARTUFATA



Truffle cream, local sausage, provola cheese from Agerola, procini mushrooms, shavings of Grana Padano cheese aged 32 months, and Bio extra virgin olive oil "I Saponi di Mandia".13

CAPRICCIO DI OLÌ

Tomato Sammy, fior di latte mozzarella from Agerola, salame Napoli, Sauris, ham cooked on embers, smashed bio olives from Mandia, canned bio artichokes, basil, champignon mushrooms and Bio extra virgin olive oil "I Saponi di Mandia" 15



RICOMINCIO DA TRE



Grilled courgettes and aubergines, red and yellow belly pepper cream, buffalo mozzarella, basil pesto topping, courgettes flowers, basil, with extra virgin oil from Mandia. 13

I peccati **DI GOLA**



PULLED PORK



Pulled pork, fior di latte mozzarella from Agerola, cheese cream, caramelized onions, bacon, cheddar fondue and Bio extra virgin olive oil "I Sapori di Mandia". 12



LA GRANDE ABBUFFATA



Porchetta, seasoned roast potatoes, provola cheese from Agerola, bacon, burrata, cheddar cream and Bio extra virgin olive oil "I Sapori di Mandia". 13





LIBIDINE



Crust filled with meatballs and cheddar, smashed potatoes, provola cheese from Agerola, red sausage from Castel Poto, grated Grana padano cheese, with extra virgin oil from Mandia. 13



I LOVE BACON

For di latte mozzarella from Agerola, porcini mushrooms, bacon, burrata in the middle, potato dippers, fondue of Parmesan cheese aged 24 months and Bio extra virgin olive oil "I Saponi di Mandia". 17



CAPITAN CROCK

Cheese cream, foor di latte mozzarella from Agerola, croquettes, pistachio topping, grilled mortadella "Bonfatti presidio slow food", lemon zest and Bio extra virgin olive oil "I Saponi di Mandia". 14





MALIZIOSA

Truffle cream, side of the pizza filled with pistachio pesto and ricotta cheese, grilled mortadella "Bonfatti presidio slow food", fior di latte mozzarella from Agerola, buffalo stracciatella, crushed pistachio and Bio extra virgin olive oil "I Saponi di Mandia". 16



PIZZE RIPIENI *di Oli*



PARTENOPE

Cornicione (side of the pizza) filled with ricotta cheese, tomato, fior di latte mozzarella from Agerola, basil, parmesan cheese aged 24 months, and Bio extra virgin olive oil "I Saponi di Mandia". 9





MA CHE HO



Calzone with scarola, olives from Mandia, capers, anchovies from CetaraAcquapazza, parmesan cheese aged 24 months, and Bio extra virgin olive oil "I Saponi di Mandia". 10

TRONCHETTO VEGETARIANO

Fior di latte mozzarella from Agerola, aubergines, courgettes, rost potatoes, raw buffalo stracciatella, cherry tomatoes confit and basil pesto, basil and Bio extra virgin olive oil "I Saponi di Mandia". 13



TRONCHETTO OLÌ

Fior di latte mozzarella from Agerola, emmenthal, rocket, fresh red datterino tomato, raw ham Galloni and shavings of Parmesan cheese aged 24 months. 14





TRONCHETTO CON PORCHETTA

Provola cheese from Agerola, boiled potatoes, diced porcini mushrooms, raw porchetta and fondue of parmesan cheese aged 24 months and Bio extra virgin olive oil "I Saponi di Mandia". 13



PROTEICA



Crust filled with ricotta cheese, fior di latte mozzarella from Agerola, bresaola cold cut IGP, veggie balls, shaved almonds, with extra virgin oil from Mandia. 10



PARTENOPE AL QUADRATO

Crust filed with ricotta cheese and meatballs, cooked tomato and red cherry tomato, buffalo mozzarella, grated parmesan cheese aged for 27 months, basil, with extra virgin olive oil from Mandia. 12



Pizze al TEGAMINO

These types of pizzas are made with wheat and cereals flours



CRUDO AL TEGAME

Cured ham Galloni, buffalo mozzarella, artisanal basil pesto without garlic, confit cherry tomato, with extra virgin oil from Mandia 18



MORTADELLA AL TEGAME



Slow food presidium mortadella Bonfatti, stracciatella cheese, pistachios pesto, crumble of pistachios, with extra virgin olive oil from Mandia. 16





STRACCIATA AL TEGAME CON ALICI

Stracciatella cheese, sundried tomato, anchovies from Cetara, with extra virgin olive oil from Mandia. 13



SALMONE AL TEGAME

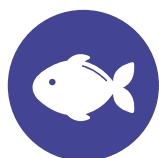
Stracciatella cheese, marinated salmon, pink pepper, mint, with extra virgin olive oil from Mandia. 18





*The accurate selection of
pizzas prepared for you is
made by our Maestro Pizzaiolo*
Gaetano Pierro

ALLERGENI



1. Pesce
Fish



2. Molluschi
Molluscs



3. Latte
Milk



4. Glutine
Gluten



5. Frutta a guscio
Nuts



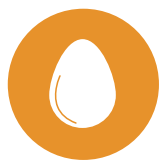
6. Crostacei
Shellfish



7. Arachidi
Peanuts



8. Lupini
Lupins



9. Uova
Eggs



10. Solfiti
Sulphites



11. Soia
Soya



12. Senape
Mustard



13. Sedano
Celery



14. Olio di palma
Palm oil



15. Abbattuto
Blast chilled



16. Congelato o surgelato
Frozen or quick frozen

IT

(ai sensi del Reg 1169/11 - D. Lgs 109/92, 88/2009 e s.m.i.)

Gentile Cliente, gli alimenti in commercio spesso contengono degli ingredienti allergenici che possono provocare reazioni violente nelle persone predisposte. Il personale è a vostra disposizione, vi preghiamo di segnalarci eventuali allergie note.

EN

(Under Regulation 1169/11 - L. Decree 109/92, 88/2009)

Dear customer, the food on the market often contains allergenic ingredients that can cause violent reactions in susceptible persons. The staff are still available to you, please report any known allergies.

