



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

Seared octopus and potato chips, roasted cuttlefish with julienne celery and Giffoni walnuts, veils of citrus marinated salmon, heart of cod and prawn in panko bread crust, fragrant with E.V.O. oil Bio of Mandia. 23



TARTARA DI SALMONE



Salmon, mango, caper flower and fragrant marinated onion with lime. 20



SEPPIA CARCIOFI E PATATE



Sauteed cuttlefish, seared artichokes and potato cream with E.V.O. oil Bioof Mandia. 20



INSALATA DI MARE

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





IL TAGLIERE for two people

Mozzarella bites, ricotta, pecorino cheese 6 months, caciocavallo podolico 12 months La Bersagliera, cured ham Galloni, mortadella roasted, capicollo, pancetta and our jam. 22



OLÌ INCONTRA LA BERSAGLIERA for two people

Selection of cheeses with pecorino cheese bagnolese aged 6 months, pecorino cheese bagnolese aged 12 months, goat cheese from Cilento aged 6 months, caciocavallo cheese aged 12 months, pomegranate and homemade jams. 25



First COURSES



SPAGHETTONE QUADRATO



Spghettone with cheese and pepper, tartare of red prawns. 22

SPAGHETTO ALLA CHITARRA

Handmade saghetti with tuna, yellow datterino and lemon scent. 20





MEZZI PACCHERI ALL'ASTICE



Mezzi paccheri, lobster, red datterino, yellow datterino, E.V.O. oil organic of Mandia. 25

SPAGHETTONI VERACI

A classic dish from Campania, pasta from Gragnano and clams from the Adriatic sea. 20



RISO E MARE



Risotto with cuttlefish, octopus, prawns, clams and fragrant mussels with E.V.O. oil Organic of Mandia. 23



TAGLIOLINI DEL CONTRONE



Handmade tagliolini, beans Controne Slow Food presidium, pecorino aged 6 months La Bersagliera, crispy bacon Billo with E.V.O. oil Organic of Mandia. 17



RAVIOLONE CON GENOVESE DI PODOLICO

Raviolone stuffed with Genovese cheese podolico, caciocavallo fondue and her demiglace. 15



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. 19

TONNO IN CROSTA E ASPARAGI



Tuna in black olive crust, salad of asparagus flavored with oil E.V.O. Organic oil of Mandia". 23



DENTICE CARCIOFI E LIMONE

Dentice, roasted artichokes and lemon gel, scented with E.V.O. Organic oil of Mandia". 27



TAGLIATA DI SCOTTONA CON RUCOLA E GRANA



20



FILETTO DI MAIALINO



Pork fillet with bacon, caciocavallo fondue irpino and apple. 15



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



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



DESSERT



TORTINO

Chocolate or pistachio. 5



TIRAMISÙ

4



GELATO VARI GUSTI

Vanilla, lemon or strawberry. 3



Allergen present only in the vanilla flavour

CARPACCIO DI ANANAS

5

TAGLIATA DI FRUTTA

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





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

Gli SFIZI



CROCCHÈ DI PATATE TRIS

4



PATATE CLASSICHE

4



PATATE DIPPERS

4,5



CHIPS SALE, PEPE E LIMONE

5





CROCCHETTONE MORTADELLA



Potatoes, pepper, parmesan, pecorino romano, salt and breadcrumbed eggs, Bonfatti mortadella, pesto pistachio and chopped pistachio, buffalo ragù. 7



CROCCHETTONE PULLED

Potatoes, pepper, parmesan, pecorino romano, salt and breadcrumbed eggs, pulled pork, caramelized onion and cheddar. 7



Pizza TRADITIONAL



VELATA NAPOLETANA



Ricotta cream with tomato, salame Napoli, slices of provola smoked of Agerola, basil crunchy, ground pepper and grated parmesan at the exit with E.V.O Organic oil of Mandia".13

PIOVONO POLPETTE



Cooked tomato with meatballs, fried aubergines, provola cheese of Agerola, podolico caciocavallo fondue 12 months and basil. 13





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". 13

REGINA MARGHERITA



Tomato Sammy, buffalo mozzarella DOP, basil and Bio extra virgin olive oil "I Saponi di Mandia". 9,5



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". 13



FIOCCO

Cream, fior di latte from Agerola, boiled potatoes, cooked ham, parmesan, pepper and E.V.O. organic oil of Mandia". 13



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". 11



REGINA DI BATTIPAGLIA

Cilento cooked tomato, mozzarella buffalo, buffalo ricotta creamed with basil, waffle parmesan, crunchy basil and E.V.O. Organic oil of Mandia". 16





CARBONACCIA

Agerola fior di latte, emulsion of egg, bacon, pecorino romano, parmesan, black pepper ground meat and E.V.O. Organic oil "I Sapori di Mandia". 13



DIAVOLA

Tomato Sammy, fior di latte mozzarella from Agerola, spicy spianata, basil and Bio extra virgin olive oil "I Sapori di Mandia". 9,5



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 Sapori di Mandia". 14





BELL' ITALIA

Fior di latte mozzarella from Agerola, rocket leaves, red cherry tomatoes, cured ham, shavings of Parmesan with extra virgin olive oil "I Saponi di Mandia". 16



ANTICHI SAPORI

Cilento cooked tomato, buffalo mozzarella, grated grana padano, oregano, basil, caciocotta Cilentana and E.V.O. organic oil "I Saponi di Mandia". 15



ORTOLANA

Agerola fior di latte, aubergines, courgettes, peppers, pacchettelle yellow as it is, basil and E.V.O. Organic oil "I saponi di Mnadia". 11





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". 6,5



LA REGINA FLEGREA

Cooked cannellino tomato from Campi Flegrei, buffalo mozzarella, basil, with extra virgin oil from Mandia. 11





ALLA CORTE DELLA NDUJA

Fior di latte from Agerola, creamy nduja, sautéed peppers, green olives "I Sapori di Mandia", stracciatella di buffalo mozzarella, oregano from the Cilento mountains, caper fruit, basil and E.V.O. Organic oil "I sapori di Mandia". 15



CICCIO CAMILLA

Fior di latte from Agerola, bacon cubes, boiled potatoes, basil pesto without garlic, parmesan flakes and E.V.O. Organic oil "I sapori di Mandia". 15



CHIAMALA TU

Tomato from, diced pork belly, basil and Parmesan cheese, and Bio extra virgin olive oil "I Sapori di Mandia". 11



Old SPECIAL

MIIRACOLO A NERANO

Sorrento lemon dough, courgette cream, fior di latte Agerola, courgette chips, caciocavallo podolico 12 months, bacon and E.V.O. Organic oil of Mandia. 16



LA GRANDE SORRENTO

Sorrento lemon dough, prawn - citrus marinated rose, mixed salad, slices of lemon and orange, fior di latte from Agerola, salt black and E.V.O. Organic oil of Mandia. 20





PINK LADY



Focaccia in the shade of tomato, artisanal mayonnaise, salmon at the end marinated shredded buffalo strawberries pink pepper seeds poppy basil and E.V.O. organic oil "I sapori di Mandia". 17

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 Sapori di Mandia" 15



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



FRESCO ABBRACCIO



Torn focaccia, mixed salad, red and yellow datterini tomatoes, mozzarella buffalo mozzarella, Galloni raw ham, artisanal mayonnaise, flakes of parmesano and E.V.O. organic oil "I Saporì di Mandia". 15

CORE 'NGRATO

Purple potato cream, bacon in cooking, Agerola provola, tomatoes dried in oil, central burrata, basil and E.V.O. organic oil of Mandia". 18



DOLCEMENTE



Potato cream with rosemary, honey bacon, drops of pea cream, caramelized onion with Jack Daniel's, dried tomatoes, fior di latte from Agerola, fondue of buffalo blue, basil and E.V.O. oil Organic of Mandia. 15



LARDO E FICHI



Buffalo blue, fior di latte from Agerola, Caserta black pig lard and fresh figs (if not available i fresh figs there will be jam figs) and E.V.O. organic oil of Mandia. 14

ORIENT EXPRESS

Fior di latte from Agerola, pesto of rocket, shrimp in panko bread, philadelphia, lemon zest and sauce teriyaki. 20



VERDE MARINO



Agerola fior di latte, salmon marinated, buffalo stracciatella, mixed salad, basil mayonnaise, lemon slices and E.V.O. organic oil of Mandia". 18



CASTEL POTO



Potato cream with rosemary, flowers of Agerola milk, seasoned sausage of Castel Poto, savory crumble with bitter cocoa, purple potatoes, fondue of caciocavallo podolico 12 months, basil and E.V.O. organic oil of 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". 16



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 Sapori di Mandia". 12

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". 13



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". 14





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". 15



POLPETTOSA

Cooked tomato, meatballs with sauce, provola from Agerola, creamy from peas, buffalo blue fondue, porcini mushrooms, crispy rice and E.V.O. organic oil "I Saponi di Mandia". 16



Pizze a TUTTA RUOTA

All pizzas can be requested by wagon wheel, spread with cornice low diameter 35 with a supplement of €2.50.

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

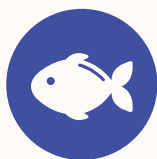
Stracciatella cheese, marinated salmon, pink pepper, mint, with extra virgin olive oil from Mandia. 18





*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.

