



FOOD EXPERIENCE
Bistrot • Cucina • Pizza

The STARTERS



MARE FUORI

Seared octopus and potato chips, roasted cuttlefish with julienne of celery and Giffoni hazelnut, veils of salmon marinated in citrus fruits, heart of cod and prawn in a panko bread crust, flavored with oil E.V.O. Bio "I Saponi di Mandia". 23



BACCALÀ IN CROSTA



Kellogg's crusted cod and panko bread, courgette nest marinated in lemon and apple cider vinegar with caper and anchovy mayo. 20





INSALATA DI MARE

Octopus, cuttlefish, seafood, shrimp and oil E.V.O. Bio "I Sapori di Mandia". 18



IL TAGLIERE

per due persone

Buffalo mozzarella, buffalo ricotta, pecorino aged 6 months, caciocavallo podolico aged 12 months La Bersagliera, Galloni raw ham, roasted mortadella, capicollo, bacon and our jams. 22



OLÌ INCONTRA LA BERSAGLIERA



Mixed cheese with pecorino Bagnolese aged for 6 months, pecorino Bagnolese aged for 12 months, Cilento goat's cheese aged for 6 months, Caciocavallo Podolico aged for 12 months, pomegranate, Giffoni hazelnuts and chef's jams. 25

First COURSES



RISO E MARE



Fisherman's risotto revisited with cuttlefish, baby octopus, prawns, clams and mussels flavored with oil E.V.O. Bio "I Saponi di Mandia". 23

SPAGHETTONE QUADRATO

Square spaghetti with cheese and pepper with red prawn tartare. 22





MEZZI PACCHERI ALL'ASTICE



Mezzi Paccheri pasta, lobster, red datterini tomatoes and yellow datterini tomatoes flavored with oil E.V.O. Bio "I Sapori di Mandia". 25

SPAGHETTONI VERACI

A classic of the Campania tradition. Gragnano pasta and clams from the Adriatic Sea. 20



TAGLIATELLE AI PORCINI



Handmade tagliatelle, porcini mushrooms and Podolico caciocavallo fondue. 15



TAGLIOLINI DEL CONTRONE



Handmade tagliolini, Slow Food presidium Controne beans, La Bergagliera pecorino aged 6 months, Billo bacon brittle and oil E.V.O. Bio "I Sapori di Mandia". 17



RAVIOLI E CRUSCO

Ricotta ravioli, broccoli cream, buffalo stracciatella and crusco pepper. 18



Second COURSES

PESCATO DEL GIORNO

Cooked in salt, roasted, au gratin,
baked or in acqua pazza. 6 per 100g



FRITTURA DEL GOLFO



Fried anchovies, pink prawns and
baby squid. 19

TONNO E SCAROLA



Seared tuna with escarole, capers and anchovies. 23



GRIGLIATA DI MARE

Grilled tuna, salmon, sea bream, squid and prawns with fragrant herbs. 26



LO STRACOTTO

Podolico muscle "La Bersagliera", cooked at low temperature, with baked pumpkin puree. 19



CUT OF SCOTTONA WITH ROCKET AND GRANA CHEESE



20



PANINO VEGETARIANO

Sandwich with soybeans, vegetarian hamburger (potatoes and courgettes), smoked provola cheese from Agerola, potato dippers, cheddar sauce and mixed salad. 11



PANINO OLÌ

Sandwich with soybeans, Chianina hamburger (200gr.), smoked provola cheese from Agerola, potato chips and cheddar sauce. 14



The SALADS



OLÌ 360

Mixed salad, yellow and red datterini tomatoes, tuna fillets, buffalo morsels and croutons. 12

CHICKEN SALAD

Mixed salad, grilled chicken breast, red datterini tomatoes, blueberries 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

ANANAS CARPACCIO

5

SLICED FRUIT

4

CHEESECAKE SCOMPOSTA

With berries or Nutella. 5



MOUSSE ALLA NOCCIOLA

Hazelnut mousse, rum sponge cake, dark chocolate cream, roche icing and almond and rice crumble. 6



Gli SFIZI



TRIS OF POTATOES CROCCHÉ

Potatoes, pepper, parmesan, pecorino romano, salt, eggs and breadcrumbs.



DIPPERS POTATOES

4,5



CLASSIC POTATOES

4



CHIPS SALT, PEPPER AND LEMON

5





CROCCHETTONE MORTADELLA



Potatoes, pepper, parmesan, pecorino romano, salt and eggs, breadcrumbs, Bonfatti mortadella, pistachio pesto and chopped pistachios, buffalo stracciatata. 7



CROCCHETTONE PULLED

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



Pizza TRADITIONAL



VELATA NAPOLETANA

Buffalo ricotta cream with tomato, Naples salami, slices of smoked provola cheese from Agerola, crunchy basil, ground pepper and parmesan grated with oil E.V.O. Bio "I Sapori di Mandia". 13





QUATTRO P



Smoked provola from Agerola, cooked bacon, boiled potatoes, pan-fried porcini mushrooms and oil E.V.O. Bio "I Saponi di Mandia". 13

REGINA MARGHERITA

Sammy tomato, buffalo mozzarella from Campania DOP, basil and oil E.V.O. Bio "I Saponi di Mandia". 9,5



CACIO A MEZZANOTTE

Smoked provola from Agerola, sausage, baked potatoes, slices of Irpinian caciocavallo and oil E.V.O. Bio "I Saponi di Mandia". 13



FIOCCO

Cream, fior di latte from Agerola, boiled potatoes, cooked ham, 27 month Parmigiano Reggiano, pepper and oil E.V.O. Bio "I Sapori di Mandia". 13



SICILIANA

Sammy tomato, smoked provola cheese from Agerola, mushroom aubergines, sausage, basil, flakes of 27 month old parmigiano reggiano and oil E.V.O. Bio "I Sapori di Mandia". 11



REGINA DI BATTIPAGLIA

Cilento cooked sauce, buffalo mozzarella, buffalo ricotta creamed with basil, 27 month old parmigiano reggiano wafer, crunchy basil and oil E.V.O. Bio "I Sapori di Mandia". 16





PORCINA

Smoked provola from Agerola, pan-fried porcini mushrooms, flakes of 27-month aged parmigiano reggiano, basil and oil E.V.O. Bio "I Sapori di Mandia". 15



DIAVOLA

Sammy tomato, fior di latte from Agerola, spicy salami, basil and oil E.V.O. Bio "I Sapori di Mandia". 9,5



TARTUFATA

Truffle cream, local sausage, smoked provola from Agerola, porcini mushrooms, grana padano flakes and oil E.V.O. Bio "I Sapori di Mandia". 14





BELL' ITALIA

Central morsel, fior di latte from Agerola, rocket pesto, red datterini tomatoes, raw ham, flakes of 27 month old Parmigiano Reggiano and oil E.V.O. Bio "I Sapori di Mandia". 16



ANTICHI SAPORI

Cilento cooked sauce, buffalo mozzarella, grated Grana Padano, mountain oregano, basil, Cilento cacioricotta and oil E.V.O. Bio "I Sapori di Mandia". 15



CALABRISELLA

Sammy tomato, fior di latte from Agerola, nduja, Tropea onion, Napoli salami, basil and oil E.V.O. Bio "I Sapori di Mandia". 11





NAPOLETANA

Sammy tomato, Cetara Acquapazza anchovies, crushed organic Cilento olives "I Sapori di Mandia", capers, mountain oregano, garlic, basil and oil E.V.O. Bio "I Sapori di Mandia". 11



MARGHERITA

Sammy tomato, fior di latte from Agerola, grana padano, basil and oil E.V.O. Bio "I Sapori di Mandia". 6,5



LA REGINA FLEGREA

Cooked cannellino tomato from Campi Flegrei, at the exit: buffalo morsels, basil and oil E.V.O. Bio "I Sapori di Mandia". 13





AIZA AIZA



Sammy tomato, bacon, sausage, mountain oregano, garlic, pecorino, basil and oil E.V.O. Bio "I Sapori di Mandia". 10



SAPORI FLEGREI



Cooked cannellino tomatoes from Campi Flegrei, buffalo stracciata, basil pesto topping, crunchy basil, black peppercorns and oil E.V.O. Bio "I Sapori di Mandia". 13



Pizze a **TUTTA RUOTA**

The "Pizza a Ruota di Carro" is the true Neapolitan pizza, with a diameter of 35 cm, therefore a thinner dough.

MARGHERITA A RUOTA DI CARRO

Sammy tomato, fior di latte from Agerola, grana padano, basil and oil E.V.O. Bio "I Saponi di Mandia". 8,5



SALSICCIA E FRIARIELLI

Friarielli (turnip greens) sautéed in a pan, smoked provola cheese from Agerola, sausage from Castelpoto and oil E.V.O. Bio "I Saponi di Mandia". 12



CHIAMALA TU

Cooked sauce, diced bacon, basil, grated 27 month Parmigiano Reggiano and oil E.V.O. Bio "I Sapori di Mandia". 11



PORCINI E SPECK

Cream of porcini mushrooms, rocket, buffalo mozzarella, speck, flakes of 27 month aged parmigiano reggiano and oil E.V.O. Bio "I Sapori di Mandia". 16



ORTOLANA

Fior di latte from Agerola, aubergines, courgettes, peppers, "Così com'è" yellow pacchettelle tomato, basil and oil E.V.O. Bio "I



PESTO E PACCHETELLE

Basil pesto without garlic, "Così com'è" sliced cherry tomatoes, buffalo morsels, basil and oil E.V.O. Bio "I Sapori di Mandia". 14



Oli SPECIAL

FRIGGITELLA

Friggitelli pesto (green river chillies), sausage, buffalo stracciatella, crumbled farallo, crusco pepper and oil E.V.O. Bio "I Sapori di Mandia". 12





NAPOLETANA DORATA



Yellow tomato juice, dried tomatoes, Cetara anchovies, "I Sapori di Mandia" olives, mountain oregano, toasted breadcrumbs and oil E.V.O. Bio "I Sapori di Mandia". 12

CAPRICCIO DI OLÌ



Sammy tomato, fior di latte from Agerola, Napoli salami, Sauris grilled ham, crushed olives and organic artichokes in "I Sapori di Mandia" oil, basil, champignon mushrooms and oil E.V.O. Bio "I Sapori di Mandia". 15



SARRACINO



Smoked provola cheese from Agerola, Slow Food presidium Bonfatti mortadella, Bronte pistachio pesto, chopped pistachios, basil and oil E.V.O. Bio "I Sapori di Mandia". 13



RUSSO E FRIARIELLI



Friarielli (broccoli) cream, fior di latte from Agerola, sausage, provolone del monaco fondue and oil E.V.O. Bio "I Saponi di Mandia". 11

POMO D'ORO

Yellow tomato juice, fior di latte from Agerola, basil, chopped hazelnuts, bacon and oil E.V.O. Bio "I Saponi di Mandia". 12



TROPPO BUONA



Yellow tomato in "Così com'è" juice, fior di latte from Agerola, capocollo, central burrata, crumbled tarallo, suet and pepper, basil and oil E.V.O. Bio "I Saponi di Mandia". 16



TRONCHETTO OLÌ



Agerola fior di latte, emmental, rocket, red datterino tomatoes, Galloni raw ham, flakes of 27-month aged parmigiano reggiano and oil E.V.O. Bio "I Saponi di Mandia". 15

PARTENOPE

Cornice filled with ricotta, Sammy tomato, fior di latte from Agerola, grana padano, basil and oil E.V.O. Bio "I Saponi di Mandia". 11



SCHIACCIATA ACQUA E SALE



Schiacciata with buffalo mozzarella, cherry tomatoes in sea water, Callipo tuna, Cetara anchovies, mountain oregano, poached garlic, basil and oil E.V.O. Bio "I Saponi di Mandia". 16



CICCIO PUFFO



Fior di latte from Agerola, raw ham, buffalo stracciatella, poppy seeds, puffo mayonnaise (based on spirulina) and oil E.V.O. Bio "I Sapori di Mandia". 15

I SAPORI DI MARE

Yellow pacchetelle, fior di latte from Agerola, slices of Callipo tuna, anchovies from Cetara Acquapazza, capers from Salina, mountain oregano, basil and oil E.V.O. Bio "I Sapori di Mandia". 16

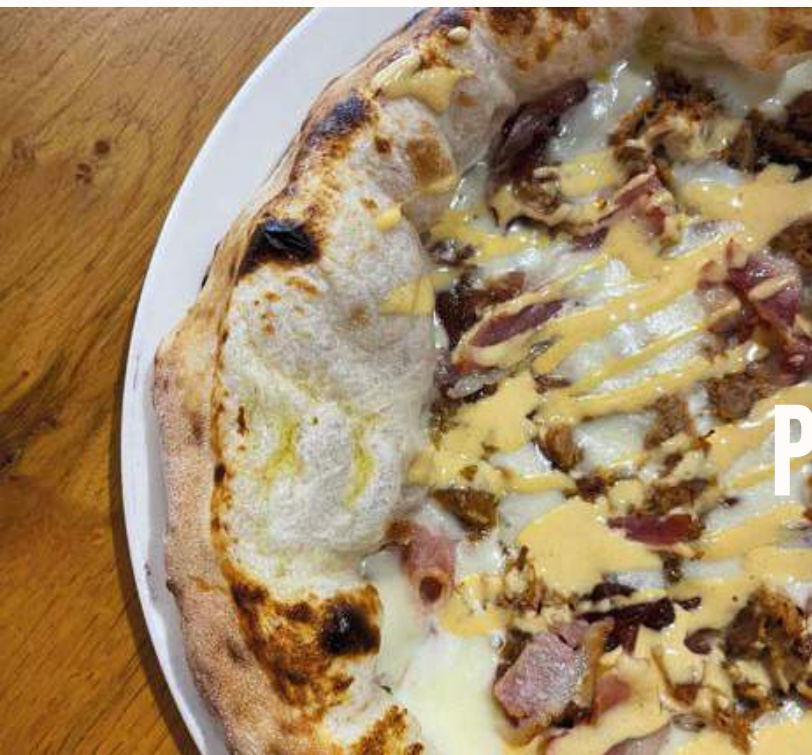


FANTASIA DI MARINARA



Così Com'è yellow and red pacchetelle, tomatoes, mountain oregano, capers, Cetara Acquapazza anchovies, organic crushed olives, poached garlic and oil E.V.O. Bio "I Sapori di Mandia". 12

I peccati DI GOLA



PULLED PORK

Pulled pork, fior di latte from Agerola, cheese cream, caramelized onions, bacon, cheddar fondue and oil E.V.O. Bio "I Sapori di Mandia". 13



LA GRANDE ABBUFFATA

Porchetta, flavored baked potatoes, Agerola smoked provola, bacon, burrata, cheddar cream and oil E.V.O. Bio "I Sapori di Mandia". 14





PORKCROCK

Porcini cream, diced porcini mushrooms, sausage, smoked provola cheese from Agerola, croquettes and oil E.V.O. Bio "I Sapori di Mandia". 16



TRILLI



Fior di latte from Agerola, caramelized onion from Tropea, crispy chicken strips in panko bread, crispy bacon, cheddar sauce, avocado and oil E.V.O. Bio "I Sapori di Mandia". 13



I LOVE BACON

Fior di latte from Agerola, porcini mushrooms, bacon, central burrata, potato dippers, 27-month Parmigiano Reggiano fondue and oil E.V.O. Bio "I Sapori di Mandia". 17



CAPITAN CROCK



Cream cheese, fior di latte from Agerola, croquettes, pistachio topping, grilled Bonfatti slow food presidium mortadella, lemon zest and oil E.V.O. Bio "I Sapori di Mandia". 15

Pan PIZZAS

Our pan pizzas are all made with wholemeal and cereal flours.



CRUDO AL TEGAME

Galloni raw ham, buffalo mozzarella, artisan basil pesto without garlic, confit cherry tomato and oil E.V.O. Bio "I Sapori di Mandia". 18



MORTADELLA AL TEGAME

Mortadella Bonfatti slow food presidium, stracciata, pistachio pesto, chopped pistachios and oil E.V.O. Bio "I Sapori di Mandia". 16





STRACCIATA AL TEGAME CON ALICI

Stracciata, dried tomato, Cetara anchovies and oil E.V.O. Bio "I Sapori di Mandia". 13

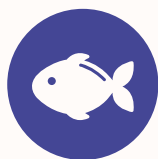


PORCHETTA AL TEGAME

Mashed boiled potatoes, porchetta from Ariccia, smoked provola from Agerola, caciocavallo fondue and oil E.V.O. Bio "I Sapori di Mandia". 13



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 contain allergenic ingredients that can cause violent reactions in susceptible persons. The staff are still available to you, please report any known allergies.

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