

APPETIZERS



MARE FUORI

Seared octopus and potato chips, roasted cuttlefish with celery julienne and Giffoni hazelnut, slices of salmon marinated in citrus fruits, cod heart and prawn in a panko bread crust, flavoured with EVO olive oil Bio "I Saponi di Mandia". 24



BROCCOLO CHE SEPPIA



Seared cuttlefish, double consistency Calabrian broccoli, anchovies in oil, chili pepper, black olive powder and EVO olive oil Bio "I Saponi di Mandia". 21





TARTARE DI MANZO

Podolico beef, caper flower, polenta chips, marinated egg and EVO olive oil Bio "I Sapori di Mandia".



IL TAGLIERE

for two people

Buffalo mozzarella, buffalo ricotta, 6-month-aged pecorino, 12-month-aged "La Bersagliera" caciocavallo podolico, "Galloni" raw ham, "Bonfatti" Slow Food Presidio roasted mortadella, capicollo, pancetta, and our jams. 22



OLÌ INCONTRA LA BERSAGLIERA



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

MAIN COURSES



ELICHE E MARE



Eliche pasta, cuttlefish, octopus, prawns, clams flavoured with EVO olive oil Bio "I Saponi di Mandia". 22

SPAGHETTONE QUADRATO

Spaghettoni quadrati pasta, cacio e pepe with red prawn tartare. 23





RAGÙ DI RICCIOLA



Tubettone di Gragnanopasta with
amberjack ragù. 22

SPAGHETTONI VERACI

A classic from the Campania tradi-
tion. Gragnano pasta and Adriatic
clams. 21



PESCATRICE



Mezzi rigatoni pasta, Monkfish, red
cherry tomatoes, basil brittle, basil
oil, and confit cherry tomatoes. 19

RISO GIALLO E BLU

Rice, saffron, buffalo blue cheese, savory crumble. 18



TAGLIATELLE CON FAGIOLI ANTICHI



Handmade tagliatelle, ancient Controne bean soup, crispy bacon, 6-month-aged pecorino cheese and EVO olive oil Bio "I Sapori di Mandia". 18



SECOND COURSES

DAILY FRESH FISH

Salt-cooked, roasted, au gratin, baked, or cooked in a crazy water sauce. 6 per 100g



FRITTURA DEL GOLFO



Fried anchovies, pink prawns and squid. 19

BACCALÀ DI RINFORZO



Cod cooked at low temperature, seasonal vegetables, papacelle jelly, Caiazzane olives and EVO olive oil Bio "I Saponi di Mandia". 23



GRIGLIATA DI MARE

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



BIANCOSTATO E CRUSCHI

Podolic rib eye steak, potatoes and bran, with caramelized wine. 23



CUT OF SCOTTONA, WITH ROKET AND GRANA CHEESE

20



COSTINA DI MAIALE CON PATATE RUSTICHE

Pork ribs glazed with barbecue
sauce, rustic potatoes. 20



PANINO VEGETARIANO

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



PANINO OLÌ

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



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



-20

TIRAMISÙ

4



GELATO VARI GUSTI

Vanilla, lemon or strawberry. 3



Allergen present only in the vanilla flavour

ANANAS CARPACCIO

5

SLICED FRUIT

4

DECOMPOSED CHEESECAKE

With berries or Nutella. 5



MOUSSE ALLA NOCCIOLA

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



SFIZI



TRIS OF POTATOES CROCCHÈ

Potatoes, pepper, parmesan, pecorino romano, salt, eggs and breadcrumbs. 4



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 stracciata. 7



CROCCHETTONE PULLED

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



PIZZA TONDA

Made with Type 1 and 0 flours with wheat germ.

VIOLETTA

Purple potato, Agerola provola, "Sauris" speck, confit cherry tomatoes, ground pepper, hazelnut powder, basil and EVO olive oil Bio "I Saponi di Mandia". 16



SPILINGA



Flegreo cooked tomato, Agerola fior di latte, seasoned red sausage, nduja, chilli pepper confit, chilli pepper threads, basil and EVO olive oil Bio "I Saponi di Mandia". 15





QUATTRO P



Smoked Agerola provola, cooked bacon, boiled potatoes, pan-fried porcini mushrooms and EVO olive oil Bio "I Saponi di Mandia". 13

REGINA MARGHERITA

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



CACIO A MEZZANOTTE

Smoked Agerola provola, sausage, baked potatoes, slices of Irpino caciocavallo cheese and EVO olive oil Bio "I Saponi di Mandia". 13

TARTUFATA 2.0



Truffle cream, smoked provola cheese from Agerola, porchetta from Ariccia, burrata, 27-month-aged Parmigiano Reggiano fondue, croquettes and EVO olive oil Bio "I Saponi di Mandia". 18



FANTASIA DI MARINARA



Yellow and red "Così Com'è" tomatoes, mountain oregano, capers, Cetara "Acquapazza" anchovies, crushed Bio olives "I Saponi di Mandia", poached garlic and EVO olive oil Bio "I Saponi di Mandia". 13



COSÌ COM'È



Yellow tomato juice "Così Com'è", DOP buffalo mozzarella from Campania, nduja, basil, chili pepper threads, Himalayan black salt and EVO olive oil Bio "I Saponi di Mandia". 13





SCAROLA A VOLONTÀ



Oven-baked folded pasta, sautéed escarole with capers, pine nuts and raisins, Bio crushed olives "I Saponi di Mandia", Cetara "Acquapazza" anchovies, dried tomatoes, buffalo stracciatella, yogurt dressing and EVO olive oil Bio "I Saponi di Mandia". 14



BLUES

Sautéed leeks, Williams pears, buffalo mozzarella, honey, Agerola fior di latte, walnuts, basil and EVO olive oil Bio "I Saponi di Mandia". 15



ANTICHI SAPORI



Cooked Cilento sauce, DOP buffalo mozzarella from Campania, grated Grana Padano, oregano, basil, and Cilento caciocotta cheese on top and EVO olive oil Bio "I Saponi di Mandia". 15



TESTA DI ZUCCA

Cream of pumpkin, sautéed porcini mushrooms, DOP buffalo mozzarella from Campania, seasoned red sausage and 27-month-old Parmigiano Reggiano fondue and EVO olive oil Bio "I Saporì di Mandia". 16



ORO FLEGREO

Baked caramelized yellow datterino tomatoes in "Così Com'è" juice, Agerola fior di latte, buffalo mozzarella, Cilento caciocotta, Flegreo cannellini bean jam, basil and EVO olive oil Bio "I Saporì di Mandia". 18

TRONCHETTO OLÌ



Agerola fior di latte, Emmentaler, rocket, red datterino tomatoes, "Galloni" raw ham, flakes of 27-month-aged Parmigiano Reggiano cheese and EVO olive oil Bio "I Saporì di Mandia". 15





NAPOLETANA



"Sammy" tomato, "Acquapazza" Cetara anchovies, Bio crushed olives "I Saponi di Mandia", capers, mountain oregano, garlic, basil and EVO olive oil Bio "I Saponi di Mandia". 11



MARGHERITA

"Sammy" tomato, Agerola fior di latte, Grana Padano cheese, basil and EVO olive oil Bio "I Saponi di Mandia". 6,5



360 FORMAGGI

Buffalo blue cheese, buffalo straciatella cheese in cooking, buffalo ricotta tufts, Emmental cheese, toasted hazelnut powder, licorice powder, citrus gel and EVO olive oil Bio "I Saponi di Mandia". 13





AIZA AIZA



"Sammy" tomato, bacon, sausage, mountain oregano, garlic, cacioricotta, basil and EVO olive oil Bio "I Saponi di Mandia". 13

CAPRICCIO DI OLÌ



"Sammy" tomato, Agerola fior di latte, seasoned sausage, grilled "Sauris" ham, crushed olives and artichokes in Bio oil "I Saponi di Mandia", basil, mushrooms and EVO olive oil Bio "I Saponi di Mandia". 15



SARRACINO



Smoked provola cheese from Agerola, "Bonfatti" mortadella Slow Food Presidio, Bronte pistachio pesto, chopped pistachios, basil and EVO olive oil Bio "I Saponi di Mandia". 13



REGINA DI BATTIPAGLIA

Cooked Cilento sauce, DOP buffalo mozzarella from Campania, buffalo ricotta creamed with basil, 27-month-aged Parmigiano Reggiano wafer, crispy basil and EVO olive oil Bio "I Sapori di Mandia". 16



PORCINA



Smoked Agerola provola, sautéed porcini mushrooms, porcini mushroom cream, 27-month aged parmesan shavings, basil and EVO olive oil Bio "I Sapori di Mandia". 15



SAPORI FLEGREI

Cooked cannellini tomatoes from the Campi Flegrei, buffalo mozzarella, basil pesto topping, crispy basil, black peppercorns and EVO olive oil Bio "I Sapori di Mandia". 15





CAPITAN CROCK



Pecorino Romano cream, Agerola fior di latte, croquettes, pistachio topping, grilled mortadella "Bonfatti" Slow Food Presidium, lemon zest and EVO olive oil Bio "I Sapori di Mandia". 15



LA GRANDE ABBUFFATA



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



PULLED PORK

Pulled pork, fior di latte from Agerola, cheese cream, caramelized onions, bacon, cheddar fondue and EVO olive oil Bio "I Sapori di Mandia". 14



A TUTTA RUOTA

This is the true Neapolitan pizza, with a diameter of 35 cm, therefore with a thinner dough.

Made with Type 1 and 0 flours with wheat germ.



SALSICCIA E FRIARIELLI

Sautéed broccoli rabe, smoked Agerola provola cheese, red sausage and EVO olive oil Bio "I Sapori di Mandia". 13



MARGHERITA

"Sammy" tomato, Agerola fior di latte, Grana Padano cheese, basil and EVO olive oil Bio "I Saporì di Mandia". 8,5



CHIAMALA TU



Cooked sauce, diced bacon, basil, grated 27-month-old Parmigiano Reggiano and EVO olive oil Bio "I Saporì di Mandia". 11

PIZZA COCKTAIL

DOUBLE COOKING, FRIED AND BAKED

**Made with wholemeal flour, toasted barley,
sourdough starter, and coffee.**

INCONTRO SEGRETO



Mashed potatoes with thyme and rosemary, crispy honey bacon, crumbled chestnuts, dark chocolate chips, Greek yogurt drops, sage leaves and EVO olive oil Bio "I Saponi di Mandia". 16



Recommended with: AMARETTO SOUR. 8



TATAKI SUBLIME



Red prawn tataki, black truffle slices, buffalo mozzarella, citrus drops, black salt, chopped chives, rice chips and EVO olive oil Bio "I Saponi di Mandia". 24

 Recommended with: GIMLET. 8



ALCHIMIA MEDITERRANEA



Spinach sautéed with butter and sage, drops of salted mascarpone cream, Podolico beef tartare, hazelnut powder, mullet bottarga, citrus gel, black pepper and EVO olive oil Bio "I Saponi di Mandia". 22

 Recommended with: MARTINEZ. 10



LA PALA

Pizza alla pala dough is made with a high-hydration mix (over 70%), allowing for a longer, slow fermentation that creates a light and airy texture.

**Made with Type 1 flour, durum wheat semolina
and sourdough starter**

MARGHERITA

290 GR - For 2 People

"Sammy" tomato, Agerola fior di latte, Grana Padano cheese, basil and EVO olive oil Bio "I Sapori di Mandia".10



BELL'ITALIA

290 GR - For 2 People

Agerola fior di latte, rocket, red datterini tomatoes, raw ham, and 27-month-aged parmesan shavings and EVO olive oil Bio "I Sapori di Mandia". 18





CHEF



290 GR - For 2 People

Cream, grated Grana Padano cheese, grilled "Sauris" ham, mushrooms, corn, basil and EVO olive oil Bio "I Saponi di Mandia". 14



TARTUFATA

290 GR - Per 2 People

Truffle cream, local sausage, smoked provola cheese from Aggerola, porcini mushrooms, croquettes, 27-month-aged Parmigiano Reggiano and EVO olive oil Bio "I Saponi di Mandia". 18



SARRACINO



290 GR - For 2 People

Aggerola fior di latte, Slow Food Presidium "Bonfatti" mortadella, Bronte pistachio grains and pesto, buffalo mozzarella, basil and EVO olive oil Bio "I Saponi di Mandia". 15

TEGAMINO

Baked in a small pan for a soft, thick crust with a crispy edge.

Made with whole grain and cereal flours.



CRUDO AL TEGAME

"Galloni" raw ham, DOP buffalo mozzarella from Campania, home-made garlic-free basil pesto, confit cherry tomatoes and EVO olive oil Bio "I Sapori di Mandia". 18



STRACCIATA AL TEGAME CON ALICI



Stracciata, dried tomatoes, Cetara "Acquapazza" anchovies and EVO olive oil Bio "I Sapori di Mandia". 13





ZUCCA E CARDONCELLO AL TEGAME



Pumpkin cream, cardoncelli mushrooms, "Sauris" speck, pecorino romano fondue, chili pepper threads, pumpkin gel, rosemary, thyme garnish and grated orange peel and EVO olive oil Bio "I Saporì di Mandia". 16

COTTO E TERIYAKI AL TEGAME



Arugula, grilled "Sauris" ham, buffalo stracciatella, confit cherry tomatoes, teriyaki sauce and EVO olive oil Bio "I Saporì di Mandia". 15

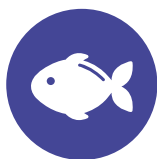


PORCHETTA AL TEGAME



Smashed boiled potatoes, Ariccia porchetta, smoked Agerola provola cheese, caciocavallo fondue and EVO olive oil Bio "I Saporì di Mandia". 13

ALLERGENS



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.