

Appetizers

Italian cheese tasting with fruit compote (7)	€ 14,00
Cetara anchovies, served with black bread and butter (1-4-7)	€ 15,00
Selection of Italian cured meat (7)	€ 16,00
Tasting of Italian cured meat & cheese (7)	€ 20,00
Beer-battered Ricotta (1-3-7)	€ 4,00
Traditional rice balls Suppli (2pcs) (1-3-7)	€ 4,00
Battered-fried courgettes flowers (2pcs) (1-3-7)	€ 5,00
Fried mozzarella-cheese & ham sandwich (2pcs) (1-3-7)	€ 5,00
Battered-fried Cod fish (1-3-4-7)	€ 5,00
Battered-fried vegetables: eggplants, zucchini, broccolis, apple, courgettes flowers, ricotta cheese, rice balls, Cod fish (1-3-4-7)	€ 12,00

Salads

Misticanza: mix of greens	€ 7,00
Greca: lettuce, Feta Greek cheese, cucumber, tomatoes, red peppers, onion, olives, yogurt dressing (7)	€ 8,00
Pollo: baby Romain lettuce, potatoes, celery, cucumber, organic grilled chicken, mustard mayo (3-9-10)	€ 10,00
Nizzarda: tomatoes, peppers, green beans, potatoes, fresh onion, Tuba, anchovies, boiled eggs, basil (3 4)	€ 11,00
Caprese: "Cuore di Bue" special tomato, Buffalo mozzarella and basil (7)	€ 15,00

Main courses

Meatballs in tomato sauce (1-3-7-12)	€ 12,00
Eggplant parmesan (1-3-7)	€ 12,00
Traditional Saltimbocca veal scaloppine, with ham sage in white wine and butter sauce (1-7-12)	€ 14,00
Beef strips, served with rocket salad, cherry tomatoes and Grana cheese flakes (7)	€ 14,00
Traditional codfish Roman style, with onions, capers, potatoes and olives (4)	€ 16,00
Fried fish (1-2-4-14)	€ 20,00
Special of the day, suggested by our Chef	€ 16,00

Fresh bread basket by Antico Forno



€ 3,00

First courses

Bucatini Amatriciana with tomato sauce, Amatrice pork cheek and Roman pecorino cheese (1-7)	€ 10,00
Artisanal Short Sleeves Carbonara, with Amatrice pork cheek, eggs and Roman pecorino cheese (1-3-7)	€ 10,00
Artisanal Spaghetti with garlic, olive oil, Cetara anchovies sauce and thyme flavour red bread crumb (1)	€ 10,00
Home-made Tonarelli with Roman pecorino cheese and black pepper (1-7)	€ 10,00
Home-made Ravioli stuffed with ricotta & Burrata cheese, served with cherry tomatoes and basil (1-7)	€ 12,00
Artisanal Casarecce pasta with tomato and Barolo wine sauce, and aromatic herbs (1-12)	€ 12,00
Home-made Spaghetti with clams (1-12-14)	€ 14,00
Special of the day, suggested by our Chef	€ 12,00

Bufala & Co.

Buffalo mozzarella gr 250* (7)	€ 14,00
Buffalo creamy burrata gr 125* (7)	€ 12,00
Buffalo ricotta cheese gr 250 * (7)	€ 10,00
Tasting of Buffalo cheese by our Cheesemaker* (7)	€ 20,00

* All cheese dishes are served with mix of greens and Vesuvian tomatoes.
Fresh cheese weight can vary by 10-15%

Grill

Sliced Argentinian beef	€ 20,00
Danish beef fillet	€ 20,00
Roasted Lamb chops from our local tradition	€ 16,00
Pepper roasted cockerel	€ 16,00
Brillo burger: national selected beef hamburger 250 gr. lettuce, tomatoes, onion cooked in red wine, Brillo cheese, crispy bacon (7)	€ 18,00

Sides

Seasonal vegetables (boiled, stir-fried, grilled)	€ 5,00
Roasted potatoes	€ 5,00
Home-made French fries	€ 6,00

Wine list



Bar & Cocktail Menu



Gourmet pizzas & Mini pizzas

	Pizza	Mini pizza
Focaccia plain with rosemary and Evo oil (1)	€ 5,00	€ 3,00
Marinara: San Marzano* tomato, red garlic, origan, Evo oil (1)	€ 8,00	€ 5,00
Margherita: San Marzano* tomato, Agerola mozzarella cheese, basil, Evo oil (1-7)	€ 9,00	€ 6,00
Napoletana: De Carlo cherry tomatoes, Agerola mozzarella cheese, Cetara anchovies, Evo oil (1-7)	€ 10,00	€ 7,00
Pesto: De Carlo cherry tomatoes, Agerola mozzarella cheese, our Genoese home-made pesto (1-7-8)	€ 10,00	€ 7,00
Datterino: San Marzano* and yellow/red Date tomatoes, Agerola mozzarella cheese, basil, Evo oil (1-7)	€ 11,00	€ 8,00
Mortadella e Stracchino: San Marzano* tomato, Agerola mozzarella cheese, stracchino soft cheese, Mortadella Bologna* (1-7)	€ 11,00	€ 8,00
Provola e Salsiccia: Agerola mozzarella cheese, provola cheese, local sausage (Campagnano) (1-7)	€ 11,00	€ 8,00
Crudo di Parma: San Marzano* tomato fillets, Agerola mozzarella cheese, Parma ham, rosemary (1-7)	€ 11,50	€ 8,00
Tonno e Cipolla: San Marzano* tomato, Agerola mozzarella cheese, sauteed onion, Tuna fillet (1-4-7)	€ 12,00	€ 8,50
Stracciatella e Mortadella: Agerola mozzarella cheese, stracciatella creamy cheese, mortadella Bologna* (1-7)	€ 12,00	€ 8,50
Bufalina: original Buffalo mozzarella*, Date tomatoes, Gaeta olives, parmesan cheese, basil, Evo oil (1-7)	€ 12,00	€ 8,50
Patate: Agerola mozzarella cheese, Avezzano potatoes, smoked bacon, Evo oil (1-7)	€ 12,00	€ 8,50
Quattro formaggi Brillo: Agerola mozzarella cheese, with selection from our raw/cooked cheese counter (1-7)	€ 12,00	€ 8,50

(*): all starred products are PDO (Protected Denomination of Origin)

Calzones (stuffed pizzas)

Bufala e Salame: Buffalo ricotta cheese, local salami (Campagnano), Agerola mozzarella cheese, San Marzano* tomato, basilico, Evo oil (1-7)	€ 11,00
Alici e Provola: Agerola mozzarella cheese, scarole, Cetara anchovies, provola cheese, Gaeta olives (1-4-7)	€ 11,00
Pomodorino: Agerola mozzarella cheese, San Marzano* and yellow/red Date tomatoes (1-7)	€ 11,00
Ripieno partenopeo: original Neapolitan fried calzone, with ricotta & provola cheese, and pork cicoli (1-7)	€ 11,00

Desserts from our Patisserie

Tozzetti cookies with nuts, served with Vin Santo dessert wine (1-3-8)	€ 6,00
Traditional ricotta & sour cherries cake (1-3-7)	€ 8,00
Tiramisù (1-3-7)	€ 8,00
Millefeuilles: orange, strawberry, chocolate drops (1-3-7)	€ 8,50
Strawberry cheesecake (1-4-7)	€ 8,50
Red fruits cream pudding (4-7)	€ 8,50
Dark chocolate cake, served with vanilla Brillo ice-cream (1-3-7)	€ 9,00
Home-made Brillo ice-cream (3-7)	€ 7,00
Apricots "semifreddo" parfait (7)	€ 8,00
Caffè Brillo with mascarpone cheese and chocolate flakes (3-7)	€ 4,00
Sliced seasonal fresh fruit	€ 10,00



Kids Menu



Pasta with home-made tomato sauce or Margherita mini-pizza

Selected Italian veal breaded cutlet

Home-made French fries

Home-made Brillo ice-cream

€ 14,00

All dishes can be also ordered separately

Allergens

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 "substances or products causing allergies or intolerances"

- (1) cereals/gluten
- (2) crustaceans
- (3) eggs
- (4) fish
- (5) peanut
- (6) soy
- (7) milk/lattose
- (8) tree nuts
- (9) celery
- (10) mustard
- (11) sesame
- (12) sulfites >10mg/kg
- (13) lupin
- (14) molluscan shelly fish