



BISTROT
N A P O L I

STARTERS

- Breaded squid (*) tagliatelle**, curly salad, tomatoes, fillets of anchovies, tartar dressing, (*).
[1-3-4-9] 15
- Red tuna tartare**, mint mayonnaise, carasau bread, Freeze-dried raspberry.
[1-3-4] 17
- Cremoso**, zucchini cream, salmon, mint, lemon, fried bread, extra vergin olive oil.
[1-4] 16
- Italian Classic**, San Daniele raw ham, buffalo mozzarella from Campania region DOP.
(GF) [3] 16
- Caprese Salad**, mix of datterino tomatoes, buffalo mozzarella from Campania region DOP, basil, powdered extra vergin olive oil.
(V-GF) [3] 15
- Selection of cheeses**, homemade focaccia, honey, jam, chutney.
(V) [3-4-5] 16

FIRST COURSES

- Fettuccine with shrimp**, zucchini cream, pink shrimp tartare (*), lime, toasted almonds. 17
[4-5-6]
- Paccheri pasta with chopped mussels**, cannellini beans cream, mussels, roasted tomatoes, provolone cheese. 16
[2-3-4]
- Linguine with calamari**, julienne of calamari (*), pecorino cheese broth, Orange, mint powder. 17
[1-3-4]
- Spaghetti with tomato**, roasted datterino tomatoes, basil, extra vergin olive oil. 13
(V) [4]
- Gnocchi Sorrentina style**, potato gnocchi, datterino tomatoes, mozzarella from Agerola, fresh basil. 14
(V) [3-4]
- Fresh pasta ravioli**, buffalo ricotta, aubergine cream, dried tomatoes pesto, parmesan fondue, toasted pinenuts 16
[3-4-5-9]

SECOND COURSES

Tuna in pistachio crust , red tuna, pistachios, caramelized red onions with raspberry vinegar. (GF) [1-5]	23
Cannolo of sea bream , lemon, parsley, panko bread, tomato broth. [1-4]	21
Sandwich of salmon , salmon, season vegetables tartare, green sauce, oriental mix. (GF) [1-4-9]	22
Vegan patty , mixed season vegetables, breadcrumbs . (VV) [4-13]	16
Sliced beef , entrecôte, rocket, datterino tomatoes, maldon salt. (GF)	23
Cockerel , chicken, roasted potatoes, rosemary, barbecue sauce, (GF)	20

PIZZA CORNER

home-made with 48 hours leavening

- Margherita**, tomato, mozzarella from Agerola, parmesan cheese, extra vergin olive oil, basil. 11
(V) [3-4]
- Ortolana**, mixed vegetables, (aubergines, zucchini, peppers), mozzarella from Agerola, parmesan cheese, extra vergin olive oil, basil. 12
(V) [3-4]
- Diavola**, tomato, chilli pepper, Neapolitan salami, mozzarella from Agerola, parmesan cheese, extra vergin olive oil, basil. 12
[3-4]
- Bufalina**, foccaccia, datterino tomatoes, buffalo mozzarella DOP, extra vergin olive oil, basil. 13
(V) [3-4]
- Tricolore**, San Daniele row ham, rocket, datterino tomatoes, mozzarella from Agerola, parmesan flakes, extra vergin olive oil, basil. 13
[3-4]
- Pestifera**, basil pesto, datterino tomatoes, parmesan flakes, mozzarella from Agerola, extra vergin olive oil. 12
(V) [3-4]

TEMPTATIONS

- Clubhouse Sandwich**, chicken breast, white bread, bacon, egg, lettuce, tomato, mayonnaise, fries (*).
[3-4-9] 16
- Burger**, bun, beef burger (*), lettuce, tomato, caramelized red onion, red cabbage salad, fries (*).
[3-4-9-] 16
- Cheese Burger**, bun, beef burger (*), cheddar cheese, lettuce, tomato, caramelized red onion, cucumber, fries (*).
[3-4-9-] 16
- Chicken Burger**, bun, breaded chicken breast (*), bacon, lettuce, tomato, mayonnaise, fries (*).
[3-4-9] 16
- Fish Burger**, bun, crunchy fillet of cod (*), lettuce, tomato, tartare sauce, fries (*).
[1-3-4-9] 16
- Vburger**, bun, Vburger(*), lettuce, tomato, caramellized red onion, cucumber, fries (*).
(V) [3-4-9-13] 16

OUR SALADS

Caesar, browned chicken dice, crunchy bacon, iceberg salad, bread croutons, parmesan wafer, Caesar dressing. [1-3-4-9] 15

Leggera, mixed green leaves, pears, toasted walnuts, parmesan flakes, yoghurt dressing. (V) (GF) [3-5] 10

Mediterranea, San Marzano tomatoes, Gaeta olives, feta cheese, cucumber, red onion, basil, extra vergin olive oil. (V) (GF) [3] 12

Bistrot, mango, avocado, feta cheese, Gaeta olives, datterino tomatoes, basil, mango dressing. (V) (GF) [3] 13

Salmone, fresh salmon, avocado, datterino tomatoes, curly salad, tartare dressing. (GF) [1-3-9-13] 13

Pearl spelt, datterino tomatoes, tuna in oil, buffalo mozzarella bites, corn, basil pesto. [1-3-4] 12

DESSERTS

- Tiramisù**, Osvego Gentilini biscuits, mascarpone cream, espresso coffee. 9
[3-4-9]
- Cheesecake**, cheese, wild berries. 9
[3-4]
- Soft chocolate cake**, with soft centre, salted caramel ice cream. 9
[3-4-9]
- Vanilla parfait**, with crunchy sesame brittle, mango sauce. 9
[3-4-9-12]
- Ricotta and pears**, sweet sheep's milk ricotta cheese, chocolate crumble, caramelized pears. 9
[3-4]
- Sliced seasonal fruit** 9
(GF)
- Ice cream**, various flavors. 9
[3-4-9]

Piatto vegetariano (V). Piatto vegano (VV). Piatto senza glutine (SG)
(*) Alcuni prodotti potrebbero essere surgelati all'origine o congelati in loco.

I piatti somministrati possono contenere uno o più allergeni appartenenti alle 14 tipologie di allergeni indicate nell'all. II del Reg. UE 1169/2011, quali:

- 1 Pesce e prodotti a base di pesce
- 2 Molluschi e prodotti a base di molluschi
- 3 Latte e prodotti a base di latte (incluso lattosio)
- 4 Cereali contenenti glutine e prodotti derivati
- 5 Frutta a guscio
- 6 Crostacei e prodotti a base di crostacei
- 7 Arachidi e prodotti a base di arachidi
- 8 Lupino e prodotti a base di lupino
- 9 Uova e prodotti a base di uova
- 10 Anidrite solforica e solfiti
- 11 Soia e prodotti a base di soia
- 12 Sesamo e prodotti a base di semi di sesamo
- 13 Senape e prodotti a base di senape
- 14 Sedano e prodotti a base di sedano

Per maggiori informazioni si invita la clientela a rivolgersi al personale.

Chef
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