



BISTROT

N A P O L I

Service charge, per person 2

STARTERS

The Italian classic

Parma ham and PDO buffalo mozzarella from Campania region. 17
[3]

Neapolitan meatballs

Beef meatballs with pine nuts, raisins and parmesan cream. 18
[3-4-5-9]

Focaccia with salmon

Crunchy focaccia with citrus fruit smoked salmon, 18
buffalo stracciata cheese with tomatoes confit and lemon.
[1-3-4]

Almond prawns

Almonds flakes coated prawns with spicy sweet and sour sauce. (*) 19
(LF) [5-6-9]

Eggplant cannoli

Tomato veil stuffed with eggplant, sun dried tomatoes, 18
PDO buffalo mozzarella from Campania region, parmesan cheese cream
and basil. (*)
(V-LF) [4-5]

Cheese platter

Selection of cheeses served with mustard, honey and 17
home-made focaccia.
(V) [3-4-5]

FRESH PASTA

Paccheri with mussels

Paccheri pasta creamed with white cannellini beans, mussel tartare, black lemon powder. 20
[2-4]

Neapolitan fusilli

Fusilli pasta creamed with swordfish, Gaeta olives and 19
mint flavored sun dried tomatoes.
(LF) [1-4]

Fettuccine with red prawn

Fettuccine pasta creamed with zucchini, buffalo stracciatella cheese, 23
red prawn tartare, lemon powder and toasted almonds. (*)
[4-5-6]

“Scarpariello” style cappellacci pasta

Fresh cappellacci pasta stuffed with a mix of cheeses, 20
datterini tomatoes coulis, tomato confit and basil cream.
(V) [3-4-9]

Spaghetti with fresh tomato

Spaghetti with fresh tomato coulis, tomato confit and basil sauce. 15
(V-LF) [4]

Sorrentina style potato gnocchi

Potato gnocchi with datterini tomatoes, mozzarella 16
from Agerola, parmesan cheese cream and basil.
(V) [3-4]

SECOND COURSES

Sliced beef

Entrecote with rocket, datterini tomatoes and Maldon salt crystals. 23
(LF)

Fillet of veal

Pan seared fillet of veal with merlot wine sauce and rosemary 25
served with potato chips.
(LF)

Cockerel

Roasted cockerel with roasted potatoes, rosemary, sage 22
and barbecue sauce.
(LF)

Seared tuna

Fresh seared tuna with seasonal vegetables and soy sauce, 24
(LF) [1-6-11]

Sea bream cannoli

Sea bream fillet in panko bread with lemon zest and tomato stew. 23
(LF) [1-4-9]

Vegetables millefeuille

Selection of seasonable vegetables and basil sauce 15
(VV-LF) [4]

PIZZA CORNER

home – made with 48hour leavening

Margherita

Tomato sauce, mozzarella from Agerola, parmesan cheese, evo oil, basil. 11
(V) [3-4]

Ortolana

Mixed vegetables mozzarella from Agerola, parmesan cheese, evo oil, basil. 12
(V) [3-4]

Diavola

Tomato sauce, chilli pepper, spicy Napoli salami, mozzarella from Agerola, parmesan cheese, evo oil, basil. 12
[3-4]

Fried

Sheep's milk ricotta cheese, Napoli salami, tomato sauce, mozzarella from Agerola, parmesan cheese and black pepper. 13
[3-4]

Bufalina

Datterini tomatoes, PDO buffalo mozzarella, evo oil, basil. 13
(V) [3-4]

Tricolore

Parma ham, rocket, datterino tomatoes, mozzarella from Agerola, parmesan flakes, evo oil, basil. 13
[3-4]

TEMPTATIONS

Clubhouse Sandwich

Chicken breast cooked at low temperature, toasted white bread, 16
bacon, boiled egg cream, lettuce, tomato, mayonnaise, potatoes.(*)
(LF) [4-9]

Burger

Bun, beef burger (*), lettuce, tomato, caramelized red onion, 16
red cabbage salad, chips (*).
(LF) [4-9]

Cheeseburger

Bun, beef burger (*), Cheddar cheese, lettuce, tomato, caramelized 16
red onion, cucumber, chips (*).
[3-4-9]

Chicken Burger

Bun, breaded chicken breast (*), bacon, lettuce, tomato, 16
mayonnaise, chips (*).
(LF) [4-9]

Fish Burger

Bun, breaded fillet of cod (*), lettuce, tomato, tartar sauce, chips (*). 16
(LF) [1-4-9]

Vburger

Bun, Vburger (*), lettuce, tomato, caramelized red onion, cucumber, 16
chips (*).
(V-LF) [4-9-13]

OUR SALADS

Caesar

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

Tuna

Iceberg lettuce, rocket, fresh seared tuna, datterini tomatoes, parmesan cheese flakes. 15
[1-3]

Salmon

Smoked salmon, rocket, PDO buffalo mozzarella, avocado, datterini tomatoes. 15
[1-3]

Mediterranea

Tomatoes, Gaeta olives, feta cheese, cucumber, red onion, basil, evo oil. 15
(V) [3]

Bistrot

Mango, avocado, feta cheese, Gaeta olives, datterini tomatoes, basil, mango sauce. 15
(V) [3]

Caprese salad

Tomato coulis, selection of datterini tomatoes, PDO buffalo mozzarella bites, basil cream. 16
(V) [3]

DESSERTS

Tiramisu

Osvego Gentilini biscuits, mascarpone cream, espresso coffee. 9
(V) [3-4-9]

Wild berries cheesecake

Biscuit with glazed cheese cream, wild berries jam. 9
(V) [3-4-9]

Soft chocolate cake

with creamy centre. 9
(V) [3-4-9]

Avana

Cappuccino flavoured mousse and fruity dark mousse with 9
apricot centre and exotic fruits.
(V) [3-4-9-11]

Peanutty

Milk mousse with peanut toffee centre and crunchy icing. 9
(V) [3-4-5-9-11]

Nero Trinacria

Pistachio mousse with crunchy hazelnut centre. 9
(V) [3-5-9-11]

Season fruit platter

(VV) Selection of seasonal fruit. 9

Vegetarian dish (V). Vegan dish (VV). Lactose free dish (LF)

*Some products may have been frozen at the source or on site.

The dishes administered may contain one or more allergens ap pertaining to the 14 categories of allergens listed in Annex II of EU Reg. 1169/2011, including:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten and products thereof
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and products thereof
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

Gluten free

We serve gluten free dishes without ingredients and products containing gluten. However, we cannot guarantee that preparations will respect the limit of 20ppm (20 mg of gluten per kg).

Please ask the restaurant staff in case of allergies or strong intolerances.

Chef
Domenico Cassese

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