



BISTROT

N A P O L I

STARTERS

Salmon focaccia Smoked salmon with 22 months Parmesan cream and confit tomatoes. [1-3-4]	15
Aubergine Swordfish, smoked aubergine cream, confit tomatoes, PDO buffalo mozzarella from Campania, 22 months parmesan cheese gel and basil. [1-3] (GF)	15
Almond prawns Covered with crunchy flaked almonds served in a spicy sweet and sour sauce. [5-6-9] (LF-GF) (*)	16
Neapolitan meatball Beef with toasted pine nuts, sultanas, cream cheese and black pepper waffle. [3-4-5-9]	16
Classic Italian style Raw Parma ham and PDO buffalo mozzarella from Campania. [3] (GF)	14
Parmesan cheese Salty panna cotta with biscuit and caramelised onions. [3-4-9]	15

FRESH PASTA

Tagliolini cacio, pepe and red prawns

Pecorino cheese cream with red prawn tartar (*) and lemon powder. 18
[3-4-6]

Nerano of the sea

Calamarata with cream of courgette and courgette chips, 17
provolone del Monaco cheese and seared squid.
[1-3-4]

Beans and mussels

Mixed pasta with cream of beans, mussel flesh and parsley oil. 17
[2-4] (LF)

Pacchero

With red date coulis, crispy guanciale and pecorino cheese gel. 14
[3-4]

Spaghetti with fresh tomato

Spaghetti with fresh tomato coulis, confit tomato and basil sauce. 13
[4] (V-LF)

Sorrento-style gnocchi

Potato gnocchi with cherry tomatoes, mozzarella from Agerola, 15
22 months Parmesan cream and basil.
[3-4] (V)

SECOND COURSES

Sea bream cannoli

Brunoise of seasonal vegetables and lemon sauce.

[1] (GF-LF)

23

Sliced tuna

Fresh tuna with rocket salad, date tomatoes and slivers of 22 months Parmesan cheese.

[1] (GF-LF)

23

Roast octopus

With saffron mayonnaise and blanched leeks.

[1-9-13] (GF-LF) (*)

22

Beef steak

Grilled steak with salad, cheese and potato pie and Maldon salt crystals.

[3] (GF)

24

Veal fillet

Cooked at low temperature, glazed with 22 months Parmesan cheese fondue, served with celeriac with summer truffle and topinambur chips.

[14] (GF-LF)

26

Roast chicken

With sliced fried potatoes, rosemary sage and barbecue sauce.

(GF-LF)

21

PIZZA CORNER

home – made with 48 hour leavening

Margherita

San Marzano tomato with mozzarella from Agerola, 11
parmesan cheese, evo oil and basil.
[3-4] (V)

Ortolana

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

Diavola

San Marzano tomato with chilli pepper, Neapolitan salami, 12
mozzarella from Agerola, Parmesan cheese, evo oil and basil.
[3-4]

Fried

Sheep ricotta, Neapolitan salami, San Marzano tomato, 13
mozzarella from Agerola, Parmesan cheese and black pepper.
[3-4]

Tricolore

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

Bufalina

Focaccia, datterini tomatoes, PDO Bufala mozzarella, evo oil and basil. 13
[3-4] (V)

TEMPTATIONS

Clubhouse Sandwich

Chicken breast cooked at low temperature, toasted white bread, bacon, boiled egg cream, iceberg lettuce, tomato, mayonnaise, tartar sauce and potatoes (*).
[4-9-13] 15

Burger

Bun, beef burger (*), iceberg lettuce, tomato, caramelized red onion, red cabbage salad and potatoes (*).
[4-9] 15

CHC Burger

Bun, beef burger (*), smoked scamorza cheese, cream of sun-dried tomatoes, caramelised onion, bacon, rocket and potatoes (*).
[3-4-9] 17

Chicken Burger

Bun, breaded chicken breast (*), bacon, iceberg lettuce, tomato, mayonnaise and potatoes (*).
[4-9] 16

Fish Burger

Bun, fresh tuna fillet, iceberg lettuce, tomato, caramelised red onion and potatoes (*).
[1-4-9] 17

Vburger

Bun, Vburger (*), iceberg lettuce, tomato, caramelized red onion, cucumber and potatoes (*).
[4-9-13] (V) 15

OUR SALADS

Caesar

Chicken strips cooked at low temperature, crispy bacon, iceberg lettuce 15
bread croutons, flakes of 22 months Parmesan cheese and Caesar dressing.
[3-4-9]

Tonno

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

Salmon

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

Mediterranea

Tomatoes, Gaeta black olives, slivers of 22 month Parmesan cheese, 15
cucumber and basil.
[3] (V-GF)

Bistrot

Mango and avocado (*), feta cheese, Gaeta black olives, 15
cherry tomatoes, basil and mango sauce.
[3] (V-GF)

Caprese salad

Tomato coulis, selection of datterini tomatoes, 15
PDO buffalo mozzarella bites and basil cream.
[3] (V-GF)

DESSERTS

“Il Sentiero degli Dei” (selection of typical Neapolitan desserts)

14

Sfogliatella 3D

Ricotta mousse, orange peel and cinnamon with a heart of black cherry.
[3-4-5-7-9] (*)

Delizia al limone

Sponge cake filled and topped with lemon flavoured cream and berry jam.
[3-4-9-11] (*)

Caprese cake

Chocolate and almond cake.
[3-5-9-11] (*)

Babà

Baba filled with trifle flavoured semifreddo and drops of dark chocolate.
[3-4-9-10-11] (*)

DESSERTS

Avana Fruity cappuccino and dark chocolate mousse with a heart of apricot and exotic fruits. [3-4-9-11] (*)	8
Nero Trinacria Pistachio mousse with a crunchy hazelnut heart. [3-5-9-11] (*)	8
Salted caramel cheesecake Biscuit with cream cheese and salted caramel toffee. [3-4-9-11] (*)	8
Asya Caramel and peanut mousse. [3-4-5-7-9] (*)	8
Tiramisu Coffee flavoured soft biscuit with mascarpone cream. [3-4-9-11] (*)	8
Berry cheesecake Biscuit with cream cheese glazed with berry jam. [3-4-9-11] (*)	8
Sliced seasonal fruit Selection of seasonal fruit. (VV)	8
Service charge, per person	2

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

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

The dishes served may contain one or more allergens belonging to the 14 types of allergens listed in Annex II of EU Reg. 1169/2011, such as:

- 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 Executive
Domenico Cassese

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