



B I S T R O T

N A P O L I

STARTERS

Octopus

Seared octopus (*) with friarielli greens, buffalo mozzarella and almond tarallo. 18

[1-7-8-14]

Salted cod

Creamed salted cod on chickpea cream, parsley sponge, Taggiasca olives and carmelized onion. 17

[1-4-7-12]

Creamy

Pumpkin cream with porcini mushrooms (*), parsley bread crumble and 22-month aged Parmigiano Reggiano cheese. 16

[1] (LF-V)

Meatball

Beef meatball with toasted pine nuts, datterino tomato coulis, 22-month aged Parmigiano Reggiano cheese and black pepper wafer. 16

[1-3-7-8]

Italian Excellence

24 month aged Parma ham, 22 month aged Parmigiano Reggiano cheese, Felino IGP salami. 15

[7] (GF)

FRESH PASTA

Tagliolini with cheese, pepper and red prawns

Pecorino cheese cream with red prawn tartare (*) and lemon powder. 18
[1-7-8]

Potatoes and lobster

Pasta with potato cream, bisque and seared lobster. 19
[1-2-9]

Paccheri with pumpkin

Pasta with rosemary pumpkin, porcini mushrooms, toasted cashews, 16
22-month aged Parmigiano Reggiano cheese and basil.
[1-7-8] (V)

Carbonara

Tonnarelli with egg yolk cream, pecorino cheese, crispy guanciale 15
and black truffle.
[1-3-7]

Sorrentina-style gnocchi

Potato gnocchi with datterino tomato coulis and confit cherry tomatoes, 15
Agerola fior di latte cheese, Parmigiano Reggiano cream and basil.
[1-7] (V)

SECOND COURSES

Sea bream fillet

Seared with whipped pumpkin, porcini confit, evo oil powder and pecorino cheese gel. 24
[4-7] (GF)

Seared tuna

Seared tuna (*), sautéed escarole with sultanas, 22
toasted pine nuts and black olives.
[4-8] (LF-GF)

Beef steak

Grilled with artichoke confit covered with truffle-flavoured celeriac 25
and Maldon salt crystals.
[7-9] (GF)

Pork fillet

Cooked at low temperature, glazed with its Annurca apple sauce, 26
served with soft cheese potatoes and raw ham chips.
[1-7-12] (GF)

Roasted cockerel

Glazed with barbecue sauce and rosemary potatoes. 21
(GF-LF)

PIZZA CORNER

home – made with 48 hour leavening

Margherita

San Marzano tomato with mozzarella from Agerola, 11
parmesan cheese, evo oil and basil.
[1-7] (V)

Ortolana

Mixed vegetables, mozzarella from Agerola, parmesan cheese, 12
evo oil and basil.
[1-7] (V)

Diavola

San Marzano tomato with chilli pepper, Neapolitan salami, 12
mozzarella from Agerola, Parmesan cheese, evo oil and basil.
[1-7]

Fried

Sheep ricotta, Neapolitan salami, San Marzano tomato, 13
mozzarella from Agerola, Parmesan cheese and black pepper.
[1-7]

Tricolore

Parma ham, rocket, datterino tomatoes, mozzarella from Agerola, 13
parmesan flakes, evo oil and basil.
[1-7]

TEMPTATIONS

Clubhouse Sandwich

Chicken breast cooked at low temperature, toasted white bread, bacon, boiled egg cream, iceberg lettuce, tomato, mayonnaise, tartar sauce and potatoes (*). 15
[1-3-10]

CHC Burger

Bun, beef burger (*), smoked scamorza cheese, cream of sun-dried tomatoes, caramelized onion, bacon, rocket and potatoes (*). 17
[1-3-7]

Chicken Burger

Bun, breaded chicken breast (*), bacon, iceberg lettuce, tomato, mayonnaise and potatoes (*). 16
[1-3]

Fish Burger

Bun, tuna fillet (*), iceberg lettuce, tomato, caramelized red onion and potatoes (*). 17
[1-3-4]

Vburger

Bun, Vburger (*), iceberg lettuce, tomato, caramelized red onion, cucumber and potatoes (*). 15
[1-3-10] (VV)

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.
[1-3-7]

Tuna

Iceberg lettuce, rocket, seared tuna (*), datterini tomatoes, 15
flakes of 22 months Parmesan cheese.
[4-7] (GF)

Salmon

Smoked salmon, rocket, PDO buffalo mozzarella, 15
datterini tomatoes.
[4-7] (GF)

Mediterranean

Datterino tomatoes, black Gaeta olives, feta cheese and basil. 15
[7] (V-GF)

Caprese

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

DESSERTS

Tiramisu

Mascarpone cream with biscuits soaked in coffee and bitter cocoa.
[1-3-7]

8

Wild berry cheesecake

Almond biscuit, cream cheese, berry jelly and berries.
[1-3-7-8] (*)

8

Peanut and caramel log

Crunchy peanut chantilly cream with hazelnut caramel coating.
[1-3-7-8] (*)

8

Lemon delight

Sponge cake soaked in limoncello and covered with lemon custard.
[1-3-7] (*)

8

Neapolitan Babà

Rum-soaked with custard and berries.
[1-3-7] (*)

8

Sliced seasonal fruit

Selection of seasonal fruit.
(VV)

7

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

bistrotnapoli.com

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