

## SFIZI

Fiore di zucca (fried zucchini flower stuffed with buffalo ricotta)	3,50
Montanara frita (fried pizza with tomatoes and parmesan cheese)	2,50
Frittatina alla nerano (fried pasta omelette with zucchini)	3,00

## BRUSCHETTE

Stracciatella and red shrimp	8,00
Stracciatella, salmon tartare, chives	8,00
Stracciatella, tuna tartare and lemon zest	8,00

## STARTERS

Peppered mussels	12,00
Sautéed clams	15,00
Seafood salad (shrimp, prawns, octopus, clams, squid, yellow and red datterini tomatoes)	14,00
Seafood caprese (buffalo mozzarella, datterini tomatoes, shrimps and raw red shrimp)	14,00
Salmon tartare	11,00
Tuna tartare	13,00
Red shrimps (raw)	3,50 cad.
Prawns (raw)	3,50 cad.
Misto marinaro (1 salmon tartare, 1 red shrimp, 1 prawn, seafood salad)	18,00

## FRESH SEAFOOD SALADS

TATAKISSIMO (Green salad, tuna tataki in sesame crust, buffalo mozzarella, dried tomatoes, fresh tomatoes, lemon)	12,50
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POLPISSIMO (Green salad, grilled octopus, double-cooked potatoes, Nocellara olives in oil, datterini tomatoes, lemon)	12,50
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SALMONISSIMO (Green salad, salmon tartare, half burrata, tarallo crumbled, Nocellara olives in oil, dried tomatoes, lemon)	12,50
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TONNISSIMO (Green salad, tuna tartare, half burrata, fresh tomatoes, crumbled tarallo, tomatoes confit, lemon)	12,50
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## FIRST COURSE

Spaghetti Nerano (zucchini, provolone cheese, parmesan cheese and basil)	13,00
Ziti alla Genovese (pasta with beef and Montoro onions)	12,00
Paccheri Scarpariello (pasta with tomatoes, basil, parmesan cheese, garlic and chili)	10,00
Calamarata (pasta with calamari and datterino tomatoes)	16,00
Spaghetti with clams and erostini	16,00
Spaghetti with sea urchins	20,00

## MAIN COURSE

Octopus tentacle with escarole	18,00
Fried shrimps and calamari	20,00
Meatballs with ragù sauce	9,00
Tuna tataki in sesame crust	20,00
Seared squid	18,00

## PIZZE

MARGHERITA (Tomato sauce, fior di latte cheese, grana, EVO oil, fresh basil)	7,00
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BUFALA (Tomato sauce, buffalo mozzarella, EVO oil, fresh basil)	10,00
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NERANESE (Zucchini cream, fior di latte cheese, fried zucchini, zucchini flowers, grana cheese flakes, fresh basil)	10,00
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CAPRI (Yellow tomatoes, burrata, olives, crumbled tarallo, fresh basil)	11,00
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VIETRI (Sausage and friarielli, provola smoked cheese, fresh basil)	10,00
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CETARA (Tomato sauce, Fior di latte, anchovies, olives, fresh basil)	10,00
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FURORE (Tomato sauce, guanciale, pecorino cheese, pepper, fresh basil)	9,00
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MAIORI (Fried calzone stuffed with provola and escarole)	10,00
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LI GALLI (Arugula, stracciatella, salmon tartare, lemon zest)	10,00
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PROCIDA (Yellow datterini tomato cream, fried leek, tuna tartar, lemon zest, fresh basil)	11,00
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## DESSERTS

Ricotta, chocolate and pear cake	6,00
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Caprese Cake (chocolate cake with almond flour)	5,00
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Delizia al limone (lemon and pastry cream cake)	6,00
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Sgroppino (alcoholic sorbet)	6,00
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Ice Cream	5,00
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## DRAFT BEERS

Moretti Baffo d'Oro	Small 3,50 - Medium 5,00
Moretti La Rossa	Small 3,50 - Medium 5,00
Moretti La Bianca	Small 3,50 - Medium 5,00

## DRINKS

Acqua Panna STILL 50cl	1,50
Acqua Panna STILL 75cl	3,00

Acqua San Pellegrino SPARKLING 50cl	1,50
Acqua San Pellegrino SPARKLING 75cl	3,00

Soft drinks	3,00
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Caffè espresso	1,50
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Liquors	4,00
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Service and cover	2,00
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# Locanda Carmelina

The complete list of allergens in the menu is available.

Some products depending on availability on the market could be frozen.

# Lista Vini



## Vino della Casa

Vino con Percoche

16,00€

## Bollicine:

Prosecco DOC Extra dry "Miceina" Ballacin

20,00€

5,00€

Conegliano Valdobbiadene prosecco superiore D.O.C.G. Brut

27,00€

## Rosè:

Prosecco DOC Brut ROSÈ Ballancin

24,00€

6,00€

Vetere San Salvatore

30,00€

7,00€

## Champagne:

Champagne Gautherot Cuvée Brut - carte d'or

45,00€

10,00€

Ruinart champagne Brut

80,00€

## Bianchi:

Catarratto Baglio Pianetto

24,00€

Falanghina Mastroberardino

26,00€

5,00€

Insolia Baglio Pianetto

24,00€

Mastro bianco Mastroberardino

19,00€

5,00€

Mastro greco Mastroberardino

23,00€

5,00€

Pecorino Gruè

20,00€

Ribolla gialla Boatina

22,00€

Vermentino Pedres

27,00€

Biancolella Ischia Pietra Torcia

28,00€

Forastera Ischia Pietra Torcia

28,00€

Chardonnay

18,00€

5,00€

Falanghina de Lisio

28,00€

Fiano de Lisio

28,00€

Greco di tufo de Lisio

31,00€

Grillo ASSULI

30,00€

Insolia ASSULI

28,00€

Zibibbo ASSULI

28,00€

## Rossi:

Mastro Aglianico

23,00€

5,00€

Negroamaro Vallone

18,00€

5,00€

Mastro rosso Mastroberardino

19,00€

5,00€

Nero d'Avola Baglio Pianetto

24,00€

Nero d'Avola ASSULI

30,00€

Campi Taurasini de Lisio

30,00€

Taurasi de Lisio DOCG

60,00€

Amarone della valpolicella il sestante 2016 "Tommasi"

50,00€

Brunello di Montalcino DOCG 2014 "castello Banfi"

50,00€

Barolo 2015 "Gianni Gagliardo"

50,00€