

Menu Bibi and Romeo da Alfonso

Starters

Salad polyp*16,00 €

True octopus salad with fresh datterino tomato, celery and pitted Taggiasca olives, potatoes, extra virgin olive oil and lemon.



Stockfish fried in tempura* 4,00 €

Heart of cod fillet fried in tempura with peanut oil.

Without gluten1,00 €



Anchovie 10,00 €

Anchovies Fried with panatura of flour 00, in oil of peanut Accompanied with lemon.

Without gluten1,00 €

Prosciutto crudo e mozzarella.....11,00 €

Prosciutto crudo di montagna, served with mozzarella di bufala campana DOP.



Special Stuffed pumpkin flower.....3,50 €

Flower of pumpkin in batter filling with Anchovies in oil of Cetara Car Hire, mozzarella hoax PDO, Grana Padano and Pecorino Romano PDO (peel black).

Without gluten1,00 €



Squid salad *16,00 €

Salad of calamari with Zucchini to julienne lemon and extra virgin olive oil, at perfume of mint Roman fresh.



Marinated salmon carpaccio16,00 €

Carpaccio of salmon marinated dry with spices, burrata campana or buffalo mozzarella and anchovies in Cetara oil and orange.



Platter of cold cuts and cheeses

Platter of national cured meats and cheeses.

For one person 11,00 €

For two people 22,00 €

First courses

Rigatoni amatriciana 10,00 €

Spaghetti to carbonara 10,00 €

Rigatoni amatriciana with tomato bald San Marzano,
pillow Tuscan DOPE e pecorino Roman DOPE peel
black and grain of.

Without Gluten 1,00 €

Spaghetti carbonara with organic outdoor eggs,
pecorino romano DOP black peel and Tuscan guanciale
DOP.

Gluten free.
1,00 €

Rigatoni to Gricia (Gricia) 10,00 €

Rigatoni gricia with pillow Tuscan DOP e pecorino Roman DOP peel black.

Without gluten 1,00 €



Special Spaghetti to Nerano (Italy).....12,00 €

Spaghetti with Roman zucchini, provolone del

Monaco dei Monti Lattari (Sorrento), pecorino romano DOP black peel and fresh mint.

Without gluten 1,00 €



Special Lasagna.....12,00 €

Lasagna with peeled san marzano tomato, meat

ground beef and pork from Norcia, béchamel sauce, Grana Padano DOP and mozzarella di bufala campana DOP.



Special Tonnarelli Hotels 14,00 €
to the tuna

Tonnarelli, fresh pasta, with fresh tuna "yellow fin", cherry tomatoes, extra virgin olive oil, parsley, basil, mint and eggplant.

Without gluten 1,00 €

Rigatoni Mussels e pecorino12,00 €

Rigatoni with Mussels true, oil Here e pecorino Roman DOPE peel black.

Tonnarello cheese and pepper 10,00 €
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Tonnarelli, fresh pasta, cheese and pepper with pecorino romano DOP black peel and black pepper.

Gluten free. 1,00 €



Special Fettuccine with meat sauce
Norcia (Italy) 10,00 €
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Fettuccine with meat sauce with peeled San Marzano tomato and minced meat choice of beef and pork from Norcia.

Without gluten 1,00 €



Spaghetti with clams 14,00€

Spaghetti with clams with garlic, extra virgin olive oil blended with white wine and parsley.

Without gluten1,00 €

Special Maltagliati octopus and
pecorino cheese*
.....15,00 €

Maltagliati to the octopus and pecorino cheese represent a first plate of fish A lot tasty, suitable also to be consumed What plate unique o What reach main of a lunch or dinner based on fish.

Without gluten1,00 €

Special Paccheri with prawns 18,00 €

Paccheri di Gragnano, Argentinian prawns nuanced with brandy and with fresh datterino tomato, parsley

and extra virgin olive oil.
Without gluten 1,00 €

Without gluten 1,00 €

Pasta "Penne" with salmon 12,00 €

Main courses

Special Cut of beef e potatoes 20,00 €

Sliced national beef with baked potatoes and sea salt.



Scaloppine

Fillet of pig countryman Floured with flour 00 and jump into frying pan.

To the wine white 12,00 €

To the lemon 12,00 €

To the Marsala 14,00 €

With fungi porcini..... 20,00 €



Special Slice of tuna in crust of pistachio..... 22,00 €

Slice of fresh tuna "yellow fin" grilled in bronte pistachio crust.



Fillet of sea bream in sauce..... 15,00 €

Fillet of sea bream in guazzetto with fresh datterino tomato, oregano and parsley, blended with white wine.



Outline

Salad Mixed 5,00 €



Special Saltimbocca to Roman 14,00 €

Pork fillet with mountain ham, floured with 00 flour and flavored with fresh sage.

Without gluten..... 1,00 €



Special Sliced Tuna 22,00 €

Sliced fresh tuna category "yellow fin" grilled with Tropea onion and reduction of balsamic vinegar of Modena PGI.



Grilled salmon slice 15,00 €

Slice of grilled Norwegian salmon with radicchio salad.



Cicoria 5,00 €



Broccoli.....

5,00 €



Neapolitan escarole7,00 €

Escarole to Neapolitan with Capers, olive of Gaeta
denocciolate and Pine nuts

Potatoes
 To the oven.....5,00 €
 Fried.....6,00 €

Grilled vegetables7,00 €



Sweets

Tiramisu
 Small.....3,00 €
 Big.....5,00 €

Neapolitan Baba with Rum6,00 €

'The baba if it does grow int'a on press c'a form 'e truncated 'e cuoppo longish, and little if it does cocere int'a Right away furno beautiful cauro. Accusationsi catch culore and on 'and form' fungetiello. Aroppo like yes it is cuotto herself pulls 'a out, and if fa asciuttà on' no juorno, cussi ca hunting ummeto. Mon' se Throw a galleggià int'a Right away liqueto 'e Zuccaro, rumma the until liqueur how's limoncello. Aropp'a all chesto herself spremme 'o liqueto 'e Too much and if magna.

Special Delight to the lemon.....6,00 €

Dessert of the
 day 6,00 €

Gentleman of Spain stuffed with cream to the lemon e covered with icing to the limoncello of Sorrento.

Price and type vary depending on availability

Cake Capri.....6,00 €

Caprese cake prepared with chopped almonds, bitter cocoa, 72% dark chocolate, organic eggs from outdoor farming, butter and sugar, served with cream.



Pinsa

Pinsa daisy
 . 8,00 €

Pinsa marinara.....7,00 €

Pinsa Roman with mozzarella of hoax bell DOPE and San Marzano tomato.

Pinsa romana with San Marzano tomato, garlic and oregano, with Cetara anchovies in oil.



Pinsa vegetarian 9,00 €

Special Pinsa with sausage and buffalo. . . . 9,00 €

Pinsa Roman with mozzarella of hoax Neapolitan PDO
and vegetables of season.



Pinsa romana with sausage and buffalo mozzarella DOP
campana.

Drinks and Service

Natural water

50cl 1,50 €

75cl 3,00 €

Wine of house (1L).....12,00 €

Sparkling water

50cl. 1,50 €
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75cl.....3,00 €

Service
..... 1,50 €

In the absence of fresh product, frozen product may be used on board on plates with an asterisk (*).