

The Catch

CATCH OF THE DAY *per hecto 16*
Grilled or crazy water
(GF) (4)

BLUE LOBSTER - CICADA OR LOBSTER *per hecto 25*
Grilled or steamed
(GF) (2)

Compose your own raw

RED PRAWNS *3 pieces 45 / 6 pieces 90*
25 / hg
(GF) (2)

DUBLIN PROWNS
(GF) (2)

OYSTERS *3 pieces 28 / 6 pieces 56*
(GF) (14)

To leave

Armando's "surprises"

MOZZARELLA & TOMATO *28*
selection of local buffalo PDO mozzarella and tomatoes
(GF,V) (7)

CARPACCIO OF THE DAY, AND SEA ASPARAGUS *38*
'san salvatore' organic oil, sfusato amalfitano
(GF) (4)

SAUTÉ *38*
mixed sauté with mediterranean clams, mussels,
venus clams and smooth clams
(GF) (1,12,14)

CLASSIC PARMIGIANA *28*
Eggplant, organic 'Azienda Maida' tomato, Fior di Jersey and basil
(GF,V) (1,7)

ROASTED SQUID *35*
Cream of chickpea, field herbs
(GF) (14)

MINISTRONE OF LOCAL VEGETABLES *25*
Cherry tomatoes, spinach
(GF,VG)

COLD TOMATO SOUP *25*
Tomatoes, cherry tomatoes basil and evo oil
(GF,VG) (1,9)

Salads

FRESH SPINACH *28*
Spinach, buffalo blue, Giffoni hazelnut
(GF,V) (7,8)

CONTRONE BEAN *28*
Controne 'Michele Ferrante' beans, Cetara tuna in oil and red onion in
fig vinegar
(GF) (4,9,12)

CARUSO MYSTICANZA *28*
Selection of herbs and field sprouts with oil and Sfusato amalfitano
(GF,VG)

ADDITION OF:

Mozzarella *15*
(7)

Prawns *22*
(2)

Tuna *15*
(4)

Chicken *16*

Avocado *12*

First Dishes

Listen to Armando

RISOTTO *42*
Pumpkin, Chanterelles and Truffle
(7,9)

SPAGHETTO CARUSO *28*
Vidomini spaghetti with 3 tomatoes from Campania and basil from
our garden
(V) (1,7)

GNOCCHI ALLA SORRENTINA *32*
Tomato sauce, basil and buffalo mozzarella di bufala campana DOP Bio
(V) (1,3,7)

SPAGHETTI WITH LOBSTER *68*
Spaghetti di gragnano, cherry tomatoes, lemon and lobster
(1,2,9,12)

LINGUINE, CLAMS, BASIL AND LEMON *38*
Vidomini linguine, veracious clams, Amalfi lemon and basil
(1,14)

TAGLIATELLE WITH WILD BOAR RAGOUT *35*
wild boar ragù, del monaco provolone cheese and rosemary
(1,9,12)

One foot in the boat and the other in the field

Trust Armando

FROM THE GULF OF AMALFI *per hecto 16*

Catch of the day

(GF) (4)

FRYING 38

Local squid, red shrimp and Caruso dip

(1,2,3,4,14)

SEAFOOD SOUP 48

Selection of our fish, crustaceans and shellfish

(1,2,4,9,14)

CRAZY WATER SLICE OF THE DAY 38

Cherry tomatoes, parsley and olive oil

(GF) (1,4,9)

FILLET OF BEEF BENEVENTANO 58

With friarielli alla napoletana

(GF) (9,12)

ROAST CHICKEN CACCIATORE 36

With sautéed wild mushrooms

(GF) (7,9,12)

From our wood-fired oven

PIZZA MARINARA 24

Tomato, ufita garlic and oregano

(1)

PIZZA MARGHERITA 28

Tomato, mozzarella and basil

(1,7)

PIZZA CARUSO 32

Tomatoes, buffalo bites, capers, Cetara anchovies, Ferrandina olives and oregano

(1,4,7)

PIZZA QUATTRO STAGIONI 32

Tomatoes, mozzarella, mushrooms, olives, artisanal ham, artichokes, and coastal oregano

(1,7)

CALZONE ALLA NAPOLETANA 32

Tomato, fior di latte of Tramonti, ricotta cheese and sausage

(1,7)

SMOKED PIZZA 32

Jersey smoked provolone, smoked eggplant cream, zucchini scapece and grilled peppers

(1,7,14)

PIZZA CARNA 32

Tomato, fior di latte, Gioi cheese factory spicy salami, stracciatella di bufala cheese

(1,7)

TUNA PIZZA 34

Fior di latte, capers, sweet and sour onion, smoked tuna, lemon

(1,4,7,12)

At the basis of the recipes of our pizzas there is infinite research starting from the use of sustainable wood. Our dough is made with natural Santo Stefano water which flows from a pristine source in the Cilento National Park: a pure and light oligomineral water mixed with our selection of organic flours and ancient grains. To complete everything, the organic datterino tomatoes from the Maida company, the organic mozzarella from the Unica caseificio, the organic extra virgin olive oil from the San Salvatore company and the basil from the Costiera.

Pizza d'Auteur

TRUFFLE 58

Pumpkin, mushrooms, guanciale and truffle

(1,7)

SWEET SEA © 58

Fior di Latte di Tramonti, yellow Piennolo tomatoes, raw Praiano red shrimp, buffalo stracciatella, Costa d'Amalfi IGP lemon and EVO oil

(1,2,7)

Dolce Vita

DELIGHT 18

Amalfi Coast I.G.P. organic lemon delight.

(1,3,7,8,12)

CAPRESE CAKE 18

With vanilla ice cream

(1,3,7,8)

TRADITIONAL TIRAMISU 18

(1,3,7,8,12)

SLICED SEASONAL FRUIT 18

(GF,VG)

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 15

Lemon, strawberry, vanilla (3,7), hazelnut (7,8), pistachio (7,8), chocolate (7,8)

(VG) (3,7,8)

(V) vegetarian - (VG) vegan - (GF) gluten-free

Prices in euros, service included - VAT included - 7 Euro cover charge per person

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.