

The Catch

CATCH OF THE DAY *per hecto 18*
Grilled | In crazy water | In crust of salt
(GF) (4)

BLUE LOBSTER - CICALA OR LOBSTER *per hecto 25*
Grilled | Steamed | With Pasta
(GF) (1,2)

Compose your own raw

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

LANGOUSTINE *3 pieces 60 / 6 pieces 120*
(GF) (2)

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

CARPACCIO OF THE DAY WITH SEA ASPARAGUS *38*
'San Salvatore' organic oil, Sfusato Amalfitano IGP
(GF) (2,4,7)

To leave
Armando's "Surprises"

MOZZARELLA & TOMATO *28*
Selection of local buffalo Mozzarella " Caseificio Unica" and local tomatoes
(GF,V) (7)

SAUTÉ *38*
Mediterranean clams, mussels, sea truffles, cockles, BIO cherry tomato
(GF) (1,14)

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

TARTARE OF BENEVENTANA BEEF *35*
Red turnips, radishes from Montoro
(GF) (3,4,12)

COLD SOUP MADE UP FROM VEGETABLES AND FRUITS *25*
Vegetables and fruits from the season, raspberries vinegar, basil and EVO oil
(LF,V) (1,9,12)

Salads

CARUSO'S CAESAR SALAD *38*
BIO baby lettuce, Provolone del Monaco DOP cheese, anchovies "Menaica", poached egg BIO, yellow tomatoes, bread croutons with aromatic herbs
(1,3,4)

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

CONTRONE BEAN *28*
Controne 'Michele Ferrante' beans, tuna from Cetara marinated in EVO, red onion and figs vinegar
(GF) (4,9,12)

MISTICANZA CARUSO *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

SPAGHETTO CARUSO 28
"Vicidomini" spaghetti with three tomatoes from Campania and fresh basil from our garden
(V) (1)

LINGUINE PASTA WITH CLAMS 38
Linguine pasta " Geraro di Nola" with clams and basil
(1,14)

MEZZI PACCHERI PASTA WITH RED SCORPION FISH 38
Mezzi paccheri pasta "Gerardo di Nola", red scorpion fish, friggitelli peppers and orange
(1,4,9,12)

TAGLIATELLE WITH LAMB RAGOUT 35
Lamb ragout, Provolone del Monaco DOP cheese and rosemary
(1,3,7,9,12)

PUMPKIN GNOCCHI 35
Wild mushrooms, buffalo Provola cheese from Cilento
(1,3,7)

One foot in the boat and the other in the field

Trust Armando

FROM THE AMALFI GULF *per hecto* 18
Catch of the day
(GF) (4)

FRYING 38
Local squids, red shrimps and Caruso dip
(1,2,14)

FISH SOUP (FOR TWO PEOPLE) 98
Selections of our local fishes, crustaceans and shellfish
(1,2,4,9,14)

FISH OF THE DAY IN " CRAZY WATER" 38
Cherry tomatoes, parsley and EVO oil
(GF) (1,4,9,12)

BENEVENTANA SIRLOIN OF BEEF 58
With fennel salad and orange
(GF) (9,12)

ISCHITANA STYLE RABBIT 36
With sauted wild mushrooms, tomatoes and olives
(GF) (9,12)

From our wood-fired oven

PIZZA MARINARA	24
Tomato, Ufita garlic and oregano	
(V) (i)	
PIZZA MARGHERITA	28
Tomato, mozzarella and basil	
(VG) (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 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	
(VG) (1,7)	
PIZZA CARNA	32
Tomato, fior di latte, Gioi cheese, spicy salami, stracciatella di buffalo 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
Mushrooms, bacon and truffle	
(1,3,7,12)	
THE RAW IN PIAZZA ©	98
Tramonti's fior di latte, yellow tomatoes from Piennolo, buffalo stracciatella, lemon Amalfi Coast IGP, EVO oil,	
RAW RED PRAWNS	
RAW SHRIMPS	
RED TUNA	
BELUGA CAVIAR	10gr
(1,2,4,7)	
LEMON DELIGHT	18
Amalfi Coast I.G.P. organic lemon delight.	
(1,3,7,12)	
CAPRESE CAKE	18
With vanilla ice cream	
(1,3,7,8)	
TRADITIONAL TIRAMISÙ	18
Home made Savoiaridi biscuits, buffalo Mascarpone cheese, coffee	
(1,3,7,8,12)	
SLICED SEASONAL FRUITS	18
(GF,VG)	
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS	18
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 - 10 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.

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.