

## 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  
(GF) (2)

## Compose your own raw

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

KING PRAWNS *3 pieces 60 / 6 pieces 120*  
(GF) (2)

NATIONAL OYSTERS *3 pieces 28 / 6 pieces 56*

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

## To leave

Armando's "Surprises"

RAW FISH CARUSO OR CARUSO RAW FISH? © *198*  
If in doubt, I'll take care of it...  
The Raw Fish : prawns, shrimps, oysters, sea truffles and beluga caviar  
The marinated fish : tartare or carpaccio  
(4)

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) (1,12,14)

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

SEARED CUTTLEFISH CURLS *35*  
Cuttlefish, its black and peas  
(GF,VG) (14)

## First Dishes

Listen to Armando

TAGLIOLINI PASTA WITH SPINY DYE-MUREX *38*  
Spiny dye-murex, Sfusato Amalfitano IGP and glasswort  
(1,3,4,7,9,12,14)

MEZZI PACCHERI PASTA WITH RED SCORPION FISH *38*  
Mezzi paccheri pasta "Gerardo di Nola", red scorpion fish, friggitelli  
peppers and orange  
(1,4,7,9,12)

RISOTTO TRAMONTI *48*  
Risotto Hera nei Campi from Campania, summer truffle and wild  
mushrooms  
(7,14)

SPAGHETTI WITH LOBSTER *68*  
Spaghetti from Gragnano, tomatoes, lemon and baby lobster  
(1,2,9,12)

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

## 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)

### FISH SOUP ( FOR TWO PERSONS) 98

Selections of local fishes, crustaceans, mussels

(1,2,4,9,14)

### SEA BASS IN CRUST OF SALT 158

Sea bass in crust of salt, with vegetables and salad

(3,4,9)

### FISH OF THE DAY IN " CRAZY WATER" 38

Cherry tomatoes, parsley and EVO oil

(GF) (1,4,9)

### PORK BELLY 38

Pork belly, violet cabbage and mint

(12)

### ISCHITANA STYLE RABBIT 36

With sauted wild mushrooms, tomatoes and olives

(GF,LF) (9,12)

### T-BONE STEAK 188

T-Bone steak with vegetables and roasted potatoes

## 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

(1,7,14)

### 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)

## Dolce Vita

### DELIZIA ( FOR TWO PEOPLE) 25

Delizia made up from lemon Amalfi Coast IGP

(1,3,7,8,12)

### LIMONCELLO BABÀ 18

Neapolitan Babà with lemon cream and Limoncello

(1,3,7,8,12)

### TRADITIONAL TIRAMISÙ 20

Home made Savoiardi biscuits, buffalo Mascarpone cheese, coffee

(1,3,7,8,12)

### SLICED SEASONAL FRUITS 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 - 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. 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.