












Menu

AUGUST 2022



PAPPAMONTE

STARTERS

Eggplant “Parmigiana” 	6.00
fried eggplant pie with tomato sauce, mozzarella cheese	
Fried provola cheese 	6.00
Stuffed courgette flower 	6.00
(Buffalo ricotta cheese and Pepper)	
Potato Croquette <i>1pz</i> 	2.00
Fresh Buffalo mozzarella cheese and tomatoes  	10.00
Fried meatballs or Fried meatballs with tomato sauce	6.00
Fried Baby Squid	8.00
Octopus Salad 	12.00
Fried Anchovies	6.00
Fresh buffalo burrata and smoked salmon  	10.00
Balls of fried dough with seaweed 	5.00
Fresh French Fries with Wrustel	5.00

Cover Charge € 2,00
**The ingredients marked with an asterisk, depending on the market availability, can be frozen.*



FIRST

Gnocchi a modo mio 

13.00

Gnocchi with tomato sauce, provola cream and basil pesto



Spaghettone

14.00

Spaghetti with clams, pumpkin cream and chopped hazelnuts



Gnocchi zucchini

13.00

Gnocchi with zucchini cream, spek and confit tomatoes



Raviolotto

15.00

Filled Pasta with cod garnished with reduction of yellow tomato

SECOND

Grilled fish of the day

16.00

Fried cod on sautéed spinach
and lemon zest

14.00

Grilled seafood

16.00

(Swordfish, Prawns, Calamari)

Roast Octopus “Fantasy of the Chef

12.00

Fried Squid and Shrimp

11.00

Grilled cuberoll meat with

25.00

grana cheese and confit tomatoes

200 gr “Scottona” meat hamburger

12.00

with Fresh French Fries

Sliced chicken with grill vegetables

11.00

Fried chicken with

11.00

Fresh French Fries

Cover Charge € 2,00
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BURGER

Served with a side of Fresh Potatos chips.

PAPPAMONTE 15.00

Searred octopus, buffalo burrata cheese, salad and confit tomatoes

NERANO 12.00

Fried meatballs, provola cheese, fried zucchini and mint mayo

CHEESEBURGER 13.00

200 gr prussian meat hamburger, cheddar, tomato and salad

CROCCANTE 12.00

Fried chicken, provola cheese, salad and rosemary mayo

BABY 6.00

Wrustel and Provola cheese

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SALAD

PAPPAMONTE SALAD   11.00

Lettuce, Bufalo Mozzarella cheese, Aubergines in oil, black olives and tomatoes

CAESAR SALAD 10.00

Lettuce, chicken, parmesan flakes, croutons and yogurt sauce

MEDITERRANEA  10.00

Tomatoes, Tuna Fillet, Olives, Capers and reduction of balsamic vinegar

FARRO   10.00

Spelled, corn, grana cheese, chopped hazelnuts, radicchio and confit tomatoes

LA FRESELLA BUFALA 11.00

Biscuit bread with tomatoes, basil and Bufalo Mozzarella cheese

LA FRESELLA TONNO 10.00

Biscuit bread with tomatoes, basil and tuna fillets

LA FRESELLA SALMONE 12.00
















Biscuit bread with tomatoes, basil and smoked salmon

Cover Charge € 2,00

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SIDE DISHES

Freshly made French fries		4.00
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Fresh Potatos Chips		4.00
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Tomatoes and basil	 	5.00
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Fried Zucchini with vinegar and mint		5.00
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Grilled vegetables	 	5.00
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Green Salad	 	4.00
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Mixed Salad	 	5.00
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Sautèed spinach	 	5.00
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Fried pepper	 	5.00

DESSERTS

Home-made desserts	6.00
Sliced fruit	12.00

Cover Charge € 2,00
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