



Menu

SEPTEMBER 2022



PAPPAMONTE

STARTERS

Eggplant “Parmigiana” fried eggplant pie with tomato sauce, mozzarella cheese	7.00
Fried pasta “Fantasy of Chef” <i>1pz</i>	3.50
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
Sautèed clams and Sea Lupins	18.00
Fried Anchovies	6.00
Bruschetta with cherry tomatoes	5.00
Mixed Bruschetta	6.00
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

Scialatiello

18.00

Sciatielli with Scampi



Spaghettone

14.00

Spaghetti with Anchovies, Broccoli cream and toasted Pine nuts



Mammoli

14.00

*Purple potato gnocchi, Parmesan cream with rosemaryù
and crunchy Onion*



Ravioli

15.00

Ravioli with Porcini Mushrooms, Butter, Sage and Walnuts

SECOND

Grilled fish of the day	22.00
-------------------------	-------

Grilled monkfish on fried Neapolitan-style escarola and yellow tomato puntage	15.00
---	-------

Seared tuna with salad, chopped hazelnuts and soy sauce	20.00
--	-------

Roast Octopus “Fantasy of the Chef	15.00
------------------------------------	-------

Fried Squid and Shrimp	14.00
------------------------	-------

Grilled cuberoll meat with grana cheese and confit tomatoes	25.00
--	-------

Steak Pizzaiola with tomato sauce, oregano and basil	18.00
---	-------

200 gr “Scottona” meat hamburger with Fresh French Fries	14.00
---	-------

Sliced chicken with grill vegetables	12.00
--------------------------------------	-------

Fried chicken with Fresh French Fries	12.00
--	-------

Cover Charge € 2,00

**The ingredients marked with an asterisk, depending on the market availability, can be frozen.*

BURGER

Served with a side of Fresh Potatos chips.

PAPPAMONTE 18.00

Seared tuna with soya mayo, salad and walnut

NERANO 15.00

Strips of meat, fried escarole, mayo with olives and toasted pine nuts

CHEESEBURGER 14.00

200 gr prussian meat hamburger, cheddar, tomato and salad

CROCCANTE 13.00

Fried chicken, provola cheese, salad and rosemary mayo

BABY 8.00

Wrustel and Provola cheese

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



SALAD

PAPPAMONTE SALAD 12.00

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

CAESAR SALAD 12.00

Lettuce, chicken, parmesan flakes, croutons and yogurt sauce

MEDITERRANEA 11.00

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

LA FRESELLA BUFALA 12.00

Biscuit bread with tomatoes, basil and Bufalo Mozzarella cheese

LA FRESELLA TONNO 11.00

Biscuit bread with tomatoes, basil and tuna fillets

LA FRESELLA VEG 10.00

Biscuit bread with tomatoes, basil, Aubergines in oil and black olives

Cover Charge € 2,00

**The ingredients marked with an asterisk, depending on the market availability, can be frozen.*



SIDE DISHES

Freshly made French fries	4.00
.....	
Tomatoes and basil	5.00
.....	
Fried Neapolitan-style escarola	5.00
.....	
Grilled vegetables	5.00
.....	
Green Salad	4.00
.....	
Mixed Salad	5.00
.....	
Fried pepper	5.00

DESSERTS

Home-made desserts	6.00
Sliced fruit	12.00

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





PAPPAMONTE
