



# Menu

OCTOBER 2022



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PAPPAMONTE

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# 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
Provola cheese with double cherry tomatoes	7.00
Rocher of cod	10.00
Bruschetta with cherry tomatoes	5.00
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

*Sciatielli with Swordfish, black olives and double cherry tomatoes*

16.00

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## Spaghettone

*Zucchini cream, shrimps, sliced almonds and lime*

16.00

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## Gnocchi

*Pepper cream and Buffalo Stracciata*

14.00

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## Spaghettone

*Carbonara Spaghetti with Bacon and eggs*

14.00

Cover Charge € 2,00

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# SECOND

Grilled fish of the day 22.00

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Mediterranean-style monkfish  
with black olives and double  
cherry tomatoes 15.00

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Fried Cod on Zucchini Cream 16.00

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Roast Octopus "Fantasy of the Chef" 15.00

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Fried Squid and Shrimp 14.00

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Grilled Prussian Entrecote Meat 25.00  
with Green salad

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Meat strips sautéed with  
butter and rice flour, served with  
rocket and Parmesan flakes 18.00

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200 gr "Scottona" meat hamburger 14.00  
with Fresh French Fries

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Sliced chicken with grill vegetables 12.00

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Fried chicken with 12.00  
Fresh French Fries

Cover Charge € 2,00

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# BURGER

*Served with a side of Fresh Potatos chips.*

## BOSCAIOLO

14.00

*200gr "Prussian" meat Hamburger, Provola cheese, mushrooms, bacon and BBQ sauce*

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## RUSTICO

13.00

*Roasted chicken, Cheddar, baked potato and black pepper mayo*

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## CHEESEBURGER

14.00

*200 gr prussian meat hamburger, cheddar, tomato and salad*

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## CROCCANTE

13.00

*Fried chicken, provola cheese, salad and rosemary mayo*

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## BABY

8.00

*Wrustel and Provola cheese*

Cover Charge € 2,00

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# SALAD

## PAPPAMONTE SALAD 12.00

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

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## CAESAR SALAD 12.00

*Lettuce, chicken, parmesan flakes, croutons and yogurt sauce*

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## MEDITERRANEA 11.00

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

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## LA FRESELLA BUFALA 12.00

*Biscuit bread with tomatoes, basil and Bufalo Mozzarella cheese*

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## LA FRESELLA TONNO 11.00

*Biscuit bread with tomatoes, basil and tuna fillets*

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## 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
Sautéed mushrooms	5.00
Grilled vegetables	5.00
Green Salad	4.00
Mixed Salad	5.00
Baked potato	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.*





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