



# Menu

**DECEMBER 2022**











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PAPPAMONTE

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# STARTERS

Eggplant “Parmigiana” 	7.00
fried eggplant pie with tomato sauce, mozzarella cheese	
Fried bread with baked ham and provola cheese	8.00
Potato Croquette <i>1pz</i> 	2.50
Fresh Buffalo mozzarella cheese and tomatoes  	11.00
Fried meatballs or Fried meatballs with tomato sauce	7.00
Mexican beans	10.00
Eggplant meatballs with yellow tomato 	7.00
Fried Baby Squid	9.00
Octopus Salad 	12.00
Sauteed clams and sea lupins	18.00
Bruschetta with cherry tomatoes 	5.00
Balls of fried dough with seaweed 	5.00
Fresh French Fries with Wrustel	6.00

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





# FIRST

Genovese14.00

Pasta with meat and onions

Patate 12.00

Pasta with potatoes and Agerola provola cheese

Spaghettone16.00

Spaghettone with black cabbage and clams

Risotto 16.00

Cuttlefish ink risotto with seared cuttlefish

# SECOND

Grilled fish of the day  22.00

Stewed squid with anchovies and yellow cherry tomatoes  16.00

Neapolitan fried cod 14.00

Sliced swordfish with rocket and dried tomatoes  16.00

 Roast Octopus “Fantasy of the Chef” 15.00

Fried Squid and Shrimp 14.00

Selection of grilled meat with 7.00/hg  
side dish of your choice (ask to the staff)

Veal round with potatoes cream  15.00

200 gr “Prussian” meat hamburger 14.00  
with Fresh French Fries

 Sliced chicken with grill vegetables 12.00

 Pork sausage and Neapolitan broccoli 12.00

Fried chicken with 12.00  
Fresh French Fries



# BURGER

*Served with a side of Fresh Potatos chips.*

**NAPOLETANO** 14.00

*200gr “Prussian” meat Hamburger, Provola cheese, neapolitan broccoli and hot pepper mayo*

**MESSICANO** 13.00

*Sausage, Provola cheese, Baked potatoes, Mexican beans and tabasco*

**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

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# 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

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# SIDE DISHES

Freshly made French fries	 	4.00
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Neapolitan escarole	 	5.00
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Neapolitan broccoli	 	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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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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