



# Menu



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PAPPAMONTE

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# STARTERS

Eggplant “Parmigiana” <i>fried eggplant pie with tomato sauce, mozzarella cheese</i>	8.00
Potato Croquette <i>1pz</i>	2.50
Buffalo mozzarella cheese and tomatoes	10.00
Parma Ham and Buffalo Mozzarella cheese	8.00
Fried meatballs or Fried meatballs with tomato sauce	7.00
Fried Baby Squid *	9.00
Octopus salad *	12.00
Fresh Buffalo mozzarella cheese and smoked salmon	12.00
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/ subject to a blast chilling process.

# MAIN COURSE

Spaghettone alle Vongole16.00

*Spaghettone Pasta with clams*

Pasta, Patate e Provola12.00

*Pasta with potatoes and Agerola provola cheese*

“Sorrentina” Gnocchi12.00

*Gnocchi with Tomato sauce and Agerola provola cheese*

Spaghettone alla Nerano14.00

*Spaghettone Pasta with Fried Zucchini and Provolone del Monaco cheese*

Cover Charge € 2,00  
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# SECOND COURSE

Grilled sea bream fillets 23.00

Grilled squid with crunchy mised sald and  
lemon citronette \* 16.00

Roast Octopus “Fantasy of the Chef” \* 18.00

Fried Squid and Shrimp \* 16.00

Cuberoll Sliced Meat with Rocket, Parmesan and  
Cherry Tomatoes 25.00

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

Pork chop with baked potatoes and rosemary  
mayo 12.00

Sliced chicken with grill vegetables 12.00

Fried chicken with Fresh French Fries 12.00

Cover Charge € 2,00  
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# BURGER

*Served with a side of Fresh French Fries*

**SCAPECE** 13.00

*Fried meatballs, Provola cheese, Fried zucchini with vinegar and mint mayo*

**CHEESEBURGER** 14.00

*200gr “Prussian” meat Hamburger, Cheddar Cheese, Tomato and Salad*

**CAPRESE** 12.00

*Fresh Buffalo mozzarella cheese, Tomatoes and basil*

**CROCCANTE** 13.00

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

**SMOKED SALMON** 14.00

*Smoked Salmon, Fresh Bufalo Mozzarella, rocket and mint mayo*

**BABY** 8.00

*Wrustel and provola*

Cover Charge € 2,00

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# SALAD

<b>PAPPAMONTE SALAD</b>	<b>12.00</b>
<i>Lettuce, Bufalo Mozzarella cheese, Aubergines in oil, black olives and tomatoes</i>	
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<b>CAESAR SALAD</b>	<b>12.00</b>
<i>Lettuce, chicken, parmesan flakes, croutons and yogurt sauce</i>	
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<b>MEDITERRANEA</b>	<b>11.00</b>
<i>Tomatoes, Tuna Fillet, Olives, Capers and reduction of balsamic vinegar</i>	
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<b>LA FRESELLA BUFALA</b>	<b>12.00</b>
<i>Biscuit bread with tomatoes, basil and Buffalo Mozzarella cheese</i>	
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<b>LA FRESELLA TONNO</b>	<b>11.00</b>
<i>Biscuit bread with tomatoes, basil and Tuna fillets</i>	
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<b>LA FRESELLA VEGETARIANA</b>	<b>10.00</b>
<i>Biscuit bread with tomatoes, basil, Aubergines in oil and black olives</i>	

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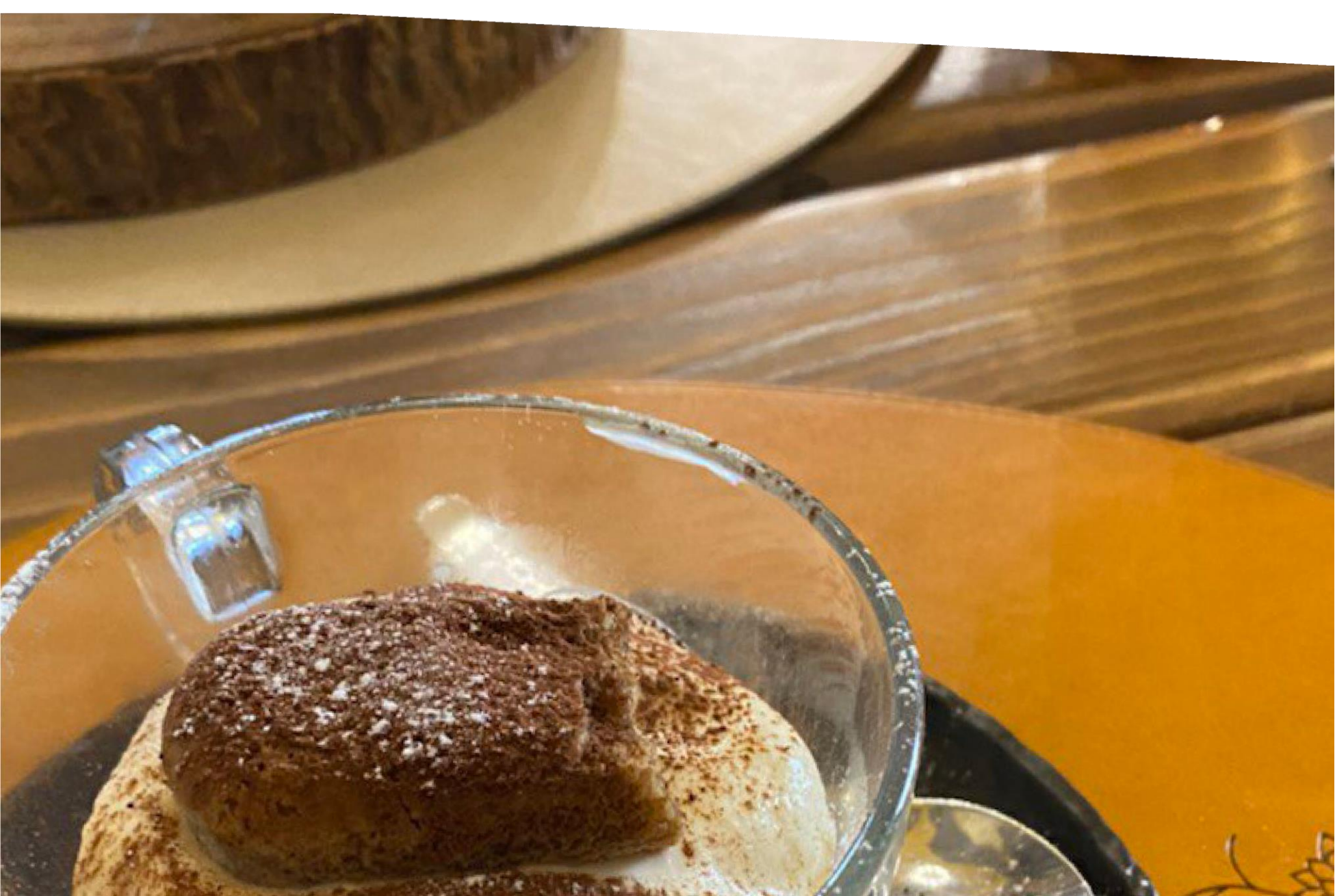
# SIDE DISHES

Freshly made French fries	4.00
Neapolitan Escarole	5.00
Fried Zucchini with vinegar and mint	5.00
Grilled Vegetables	5.00
Green Salad	4.00
Mixed Salad	5.00
Baked Potatoes	5.00

# DESSERTS

Home-made desserts	7.00
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