

- FROM THE KITCHEN -

...FROM PAESTUM



- Buffalo mozzarella 100 gr. 10,00 €
with Sorrento tomatoes
- Scamorza cheese 100 gr. 12,00 €
with smoked tuna

A PLATE OF...

- Anchovies from Cetara 10,00 €
with bread croutons and butter
- Smoked salmon 13,00 €
with sour cream and chives
- Codfish* croquettes 13,00 €
with mixed sweet and bitter vegetables
- Clams and mussels soutè 15,00 €
with little spicy taralli bread



FRESELLE WITH

- Burrata cheese and anchovies.....10,00 €
Tuna, tomatoes and basil.....8,00 €



CARPACCIO OF...

- Octopus* 13,00 €
citrus fruits and salad
- Smoked tuna 14,00 €
cherry tomatoes and mint
- Spicy beef 14,00 €
rocket salad and grana cheese



CHEESES SELECTIONS

- Carmasciando Farm
16,00 €



SALADS

- Smoked salmon 12,00 €
salad and citrus fruits
- Greek 10,00 €
tomato, cucumber, onion, feta cheese, olives, lettuce
- Classic..... 10,00 €
chicory, lettuce, carrot, rocket salad, cherry tomatoes



BREAD
2,00 €



RAW

- Oysters^A Wild Fine Binic (Britain) 3 pcs. 14,00 €
- Venus Clams 6 pcs. 10,00 €
- Catch^A of the day tartar 18,00 €
- Mixed raw fish^A 25,00 €

TRADITIONAL PASTA DISHES

- Scialatielli 14,00 €
clams and cherry tomatoes
- Paccheri 15,00 €
octopus ragout and pecorino cheese*
- Vermicelli 15,00 €
razor clams, spring onion and seaweed bread
- Mezzi ziti 13,00 €
peas and squids
- Gnocchetti 13,00 €
zucchini and bottarga

MAIN COURSES

- Swordfish^A 18,00 €
grilled with eggplants and pesto sauce
- Codfish* 16,00 €
grilled, mediterranean salad
- Catch^A of the day 22,00 €
*grilled or "acqua pazza style"
(according to availability), potatoes*
- Tuna^A 18,00 €
seared tuna steak, caprese style
- Shrimps* 16,00 €
grilled, grilled vegetables
- Beef 20,00 €
sliced, rocket salad and Parmigiano cheese

ASK OUR STAFF TO DISCOVER
THE DISH OF THE DAY

CHILDRENS MENU

10,00 €

FRIED

- Shrimps* and Squids* 16,00 €
- Anchovies^A 10,00 €
- Anchovies^A amalfi style 13,00 €
- Shrimps* 18,00 €

According Reg. EC 1169/2011 on labeling and presentation of allergens our company San Gregorio S.r.l. carry out a rigorous assessment of the risk arising from their presence in our proposal; Please inform our staff about any allergies or intolerance. We are at your disposal for any further information about our book ingredients.

Our company prefers the use of fresh fish products but in order to ensure continuity of the menu, raw products can be treated under Reg. CE 853/2004, att. III^o, sec. VIII^o, letter D and are marked with the letter (A) are treated under Reg. CE 853/2004 Products marked with an asterisk (*) are super frozen.

- SELECTED WINES -



CLASSIC METHOD

DUBL Brut	28,00 €	7,00 €
DUBL +	34,00 €	8,00 €
DUBL Rosato	34,00 €	8,00 €
DUBL Esse, dosaggio zero	48,00 €	○
DUBL Esse Rosato, dosaggio zero	48,00 €	○

CHAMPAGNE

Boizel Brut Réserve	75,00 €	13,00 €
Boizel Blanc de Noirs	75,00 €	○
Boizel Blanc de Blancs	90,00 €	○
Boizel Rosè	90,00 €	14,00 €

WHITE WINES

Serrocio '17, Falanghina del Sannio doc - FEUDI DI SAN GREGORIO	24,00 €	5,00 €
Cutizzi '17, Greco di Tufo docg - FEUDI DI SAN GREGORIO	26,00 €	6,00 €
Pietracalda '17, Fiano di Avellino docg - FEUDI DI SAN GREGORIO	26,00 €	6,00 €
Campanaro '16, Irpinia bianco doc - FEUDI DI SAN GREGORIO	36,00 €	8,00 €
Biancolella '17, Ischia Doc - FEUDI DI SAN GREGORIO	24,00 €	5,00 €
Asteriàs '16, Campania Fiano igt - TEMPA DI ZOÈ	32,00 €	○
Chardonnay '16, Puglia Chardonnay igt - OGNISOLE	20,00 €	5,00 €
Jalal '14, Puglia Bianco igt - OGNISOLE	24,00 €	○
Friulano '17, Friuli Colli Orientali doc - SIRCH	24,00 €	○
Pinot Grigio '16, Friuli doc - SIRCH	24,00 €	○
Sauvignon '16, Friuli Colli Orientali doc - SIRCH	24,00 €	5,00 €
Sophia, Vino Bianco Fiano - BASILISCO	22,00 €	○
Vermentino '17, Toscana igt - CAMPO ALLE COMETE	24,00 €	○

ROSÈ WINES

Visione '17, Irpinia Rosato doc - FEUDI DI SAN GREGORIO	24,00 €	5,00 €
Mirante '16, Salento Rosato igt - OGNISOLE	22,00 €	○

RED WINES

Aglianico Dal Re '15, Irpinia Aglianico doc - FEUDI DI SAN GREGORIO	26,00 €	○
Taurasi '12, Taurasi docg - FEUDI DI SAN GREGORIO	35,00 €	9,00 €
Piano di Montevergine '11, Taurasi Ris. docg - FEUDI DI SAN GREGORIO	50,00 €	○
Piediroso '15, Campania Piediroso igt - FEUDI DI SAN GREGORIO	24,00 €	5,00 €
Patrimo 2014, Campania rosso igt - FEUDI DI SAN GREGORIO	120,00 €	○
Serpico 2011, Irpinia Aglianico doc - FEUDI DI SAN GREGORIO	65,00 €	○
Diciotto '15, Campania Aglianico igt - TEMPA DI ZOÈ	26,00 €	6,00 €
Etna rosso '16, Etna rosso doc Federico - GRAZIANI	30,00 €	7,00 €
Stupore '15, doc Bolgheri - CAMPO ALLE COMETE	33,00 €	○



OYSTERS & CHAMPAGNE

15,00 €



Still mineral water 75 cl	2,00 €
Sparkling mineral water 75 cl	2,00 €

SOFT DRINKS

*Crodino, Campari Soda,
Coca Cola,
Coca Cola zero,
Schweppes Tonica, Ginger Beer*
3,50 €

COCKTAILS

DUBL Cocktails
DUBL Spritz
8,00 €

Spirits

Grappa Sarpa di Poli Oro.	6,00 €
Grappa di Barolo Romano Levi.	8,00 €
Grappa Bric del Gaian 2008 Berta.	10,00 €
Rhum Ambrè Agricole Martinique J.Bally. ...	7,00 €
Ron Zacapa Centenario 23 Zacapa.	10,00 €
Cognac Grande Champagne XO Delamain. .	10,00 €
Fine Cognac A. De Fussigny.	7,00 €
Bas Armagnac Hors d'Age Dartigalongue. ...	8,00 €
Calvados Réserve 8 Ans Chateau du Breuil. .	7,00 €
Whisky Lagavulin 16 y.	10,00 €
Whiskey Knob Creek Straight Bourbon.	7,00 €

SPECIAL WINES

<i>Porto Vintage 2005 Niepoort</i>	10,00 €
<i>Jerez Palo Cortado Muy Viejo 30.</i>	6,00 €
<i>Sherry Pedro Ximenez Lustau.</i>	6,00 €

DESSERT WINES

<i>Privilegio '15 Irpinia Fiano Passito. . . .</i>	42,00 €
<i>Doc "Feudi di San Gregorio"</i>	
<i>Blum Bollicine dolci</i>	15,00 €
<i>"Ognissole"</i>	