



APPETIZERS

- ANTIPASTO LA QUIETE** € 13,00
Local cured meats, Agerola fior di latte, cheeses, and Chef's specialties
- CURED HAM AND FIOR DI LATTE** € 8,00
- ITALIAN-STYLE FRIED MIX** € 7,00
- ZUCCHINI FLOWER IN TEMPURA** € 9,00
With Mediterranean sauce
- SCOTTONA BEEF TARTARE** € 18,00
- SMOKED SALMON CARPACCIO** € 12,00
With sun-dried tomatoes, arugula, and lemon mayonnaise
- CHIANINA MEATBALLS** € 9,00
With pistachio and buffalo stracciatella cheese
- SEARED OCTOPUS WITH
ROSEMARY POTATOES AND SOUR
CREAM** € 15,00

FIRST COURSES

- TAGLIOLINO CACIO E PEPE WITH
RED PRAWN TARTARE AND LEMON ZEST** € 14,00
- FUSILLO WITH MONTE FAITO
PORCINI MUSHROOMS, LOCAL SAUSAGE,
AND ZERO-KM CHERRY TOMATOES** € 12,00
- SPAGHETTONE "CAS' E OVA"** € 12,00
(traditional dish with cheese and egg)
- ZUCCHINI, GUANCIALE AND
PASTEURIZED EGG YOLK** € 12,00
- FRESH TAGLIOLINI WITH
BASIL PESTO, LOCAL PRODUCE,
AND 100G BUFFALO BURRATA** € 13,00
- RICOTTA AND MARJORAM
STUFFED "BOTTONI" WITH FRESH
CHERRY TOMATO AND BASIL** € 12,00
- SPAGHETTONE
ALLO SCARPARELLO** € 10,00
(with tomato, garlic, chili, and cheese - Neapolitan style)

MAIN COURSES

GRILLED SCOTTONA BEEF FILLET € 20,00

SLICED SCOTTONA BEEF € 17,00

Served with arugula, cherry tomatoes,
and 30-month aged Parmesan flakes

SLICED SCOTTONA BEEF € 19,00

Served with porcini mushrooms and roasted potatoes

MIXED GRILLED MEATS € 15,00

GRILLED LAMB € 16,00

FRIED SHRIMPS AND CALAMARI € 16,00

**BREADED CUTLET WITH
FRENCH FRIES** € 10,00

500G LOCAL STEAK € 20,00

SIDE DISHES € 4,00

DESSERT OF THE DAY € 5,00

COVER CHARGE € 1,50

PIZZAS

MARGHERITA € 5,00

Tomato, Fior di Latte from Agerola, Extra Virgin Olive Oil (EVO) and Basil.

MARINARA € 4,00

Tomato, Extra Virgin Olive Oil (EVO), Garlic and Oregano.

DIAVOLA € 7,00

Tomato, Fior di Latte from Agerola, Spicy Salami, Extra Virgin Olive Oil (EVO) and Basil.

MARKET VEGETABLES € 8,00

Fior di Latte from Agerola, local produce, basil and Extra Virgin Olive Oil (EVO)

CAPRICCIOSA € 8,00

Tomato, Fior di Latte from Agerola, Porcini Mushrooms and Cooked Ham.

SAPORITA € 8,00

Fior di Latte from Agerola, Roasted Eggplant, Cherry Tomatoes, Spicy Salami, Shavings of Parmigiano Reggiano, Extra Virgin Olive Oil (EVO) and Basil.

PORKIS € 8,00

Provola from Agerola, Roasted Pork, Oven-Baked Potatoes, Extra Virgin Olive Oil (EVO) and Basil.

LA QUIETE € 9,00

Fior di Latte from Agerola, Local Guanciale, Porcini Mushrooms from Monte Faito, Local Sausage, Cherry Tomatoes, Extra Virgin Olive Oil (EVO) and Basil.

AUTUNNO (AUTUMN) € 9,00

Fior di Latte from Agerola, Porcini Mushrooms from Monte Faito, Pumpkin Cream, Local Sausage and Extra Virgin Olive Oil (EVO).

MORTAZZA € 9,00

Fior di Latte from Agerola, IGP Mortadella, Bronte Pistachios, Extra Virgin Olive Oil (EVO) and Basil.

ITALIANA € 9,00

Fior di Latte from Agerola, Arugula, Cherry Tomatoes, Shavings of Parmigiano Reggiano, Parma Cured Ham, Extra Virgin Olive Oil (EVO) and Basil.

DELICATA (DELICATE) € 9,00

Yellow Cherry Tomato Sauce, Stracciatella Cheese from Puglia, Local Guanciale, Extra Virgin Olive Oil (EVO) and Basil.

WINE LIST

RED WINES

	CANTINE NATIV		
	Aglianico Rue dell'Inchiostro	13,50%	€ 15,00
	Blu Onice	15%	€ 28,00
	CANTINA MARISA CUOMO		
	Furore	13,50%	€ 35,00
	Coste d'Amalfi	13,50%	€ 30,00
	CANTINA VILLA RAIANO		
	Aglianico	13,50%	€ 18,00
	Costa Baiano	15%	€ 25,00
	TENUTA SAN FRANCESCO		
	Tramonti Costa d'Amalfi DOC	13,50%	€ 30,00
	FEUDI SAN GREGORIO		
	Taurasi	14%	€ 35,00
	Dal re	13,50%	€ 25,00
	Teodosio	14%	€ 22,00
	CAMPO ALLE COMETE		
	Bolgheri	14%	€ 28,00
	CANTINE BALESTRIERI		
	Gragnano	12%	€ 12,00
	Lacryma Christi of Vesuvius	12,50%	€ 12,00
	Aglianico	12,50%	€ 7,00
	CANTINA LA FORTEZZA		
	Aglianico del Sannio	13%	€ 13,00
	CANTINA MASTRO BERARDINO		
	Mastro	13%	€ 13,00
	Reoimore	13,50%	€ 22,00
	CANTINA DIS VINI		
	Gragnano	12%	€ 10,00
	Aglianico	12%	€ 7,00
	Caliardo Riserva (Aglianico del Taburno)	14%	€ 20,00
	ANTICHE RADICI		
	Gragnano	12%	€ 10,00
	Micciano	14%	€ 20,00
	Piediroso 1936	13,50%	€ 20,00
	CAVIT TRENTO		
	Merlot DOC	13,50%	€ 18,00
	Marzemino	13%	€ 16,00
	Pinot Nero	13%	€ 22,00
	Cabernet Sauvignon	13,50%	€ 20,00
	CANTINA GIORGI		
	Sangue di Giuda	7%	€ 15,00
	La Brughera	12,50%	€ 19,00

WHITE WINES

CANTINA GIORGI

Pinot Nero	11%	€ 20,00
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CANTINA ANTICHE RADICI

Falanghina	11%	€ 7,00
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Falanghina frizzante	12%	€ 12,00
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CANTINA MASTRO BERARDINO

Mastro	12,50%	€ 13,00
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CAVIT TRENTO

Pinot Grigio	12,50%	€ 16,00
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Gewürztraminer	14%	€ 25,00
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ROSÉ WINES

TENUTA SAN FRANCESCO

ED Costa d'Amalfi	14%	€ 28,00
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CANTINA MASTRO

Lacrimarosa Irpina	12,50%	€ 20,00
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BEVERAGES

NATURAL WATER	€ 2,00
SPARKLING WATER	€ 2,00
PERONI 66 cl	€ 4,00
NASTRO AZZURRO 66 cl	€ 4,00
HEINEKEN 66 cl	€ 4,00
FISCHER 66 cl	€ 6,00
COCA-COLA 1 Litro	€ 4,00
COCA-COLA 33 cl	€ 2,00
FANTA 33 cl	€ 2,00
SPRITE 33 cl	€ 2,00

The dishes listed on this menu
may contain traces of allergens, including:

- Gluten-containing cereals
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soy
- Milk and dairy products
(including lactose)
- Nuts
- Celery
- Mustard
- Sesame seeds
- Sulfur dioxide and sulfites
- Lupins
- Mollusks

Please inform the staff of any allergies or intolerances.

**** Some ingredients may be frozen at origin
in case fresh products are unavailable**