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*Casa Angelina*

SEASCAPE RESTAURANT

lunch

taste

timeless summer staples



## SANDWICHES

Cheeseburger, Sorrento Cheese, Tomato, green Salad, Cucumber and pink Sauce ..... 30

1 - 5 - 7 - 11

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Beefburger, Tomato, green Salad, Cucumber and pink Sauce ..... 30

1 - 5 - 7 - 11

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Club Sandwich ..... 30

1 - 3 - 5 - 6 - 9 - 11

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### VEGETARIAN CLUB SANDWICH

Grilled Vegetables, Fior di Latte Cheese, Rocket and Tomato ..... 30

1 - 5 - 11 - 13

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### CHICKEN SANDWICH

Chicken, Tomato, Lettuce and Mayonnaise ..... 25

1 - 3 - 5 - 11

\* All the sandwiches are served with French fries.

## WRAPS

### VEGETARIAN WRAP

Avocado, Sorrento Tomato, Egg and Spinach

..... 25

1 - 3

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### LOBSTER WRAP

Sprouts, Crème Fraîche and grilled Eggplants

..... 35

1 - 2 - 11

\* All the wraps are served with French fries.

## TOASTS

HAM AND CHEESE TOAST  
green Salad and Tomatoes ..... 25  
5 - 11

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TUNA AND TOMATOES TOAST  
Fior di Latte Cheese and Basil ..... 25  
1 - 4 - 5 - 11 - 13

\* All the toasts are served with French fries.

## SALADS

Buffalo Mozzarella Cheese, Cherry Tomatoes, Rocket and Parmesan Cheese Flakes . . . . . 25

11

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Caponata Salad with Biscotto di Agerola, Tuna, Buffalo Mozzarella Cheese, Cherry Tomatoes,  
Rocket and Olives . . . . . 25

1 - 4 - 11

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Caprese Salad with Tomatoes and Buffalo Mozzarella Cheese . . . . . 25

11

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Chicken Caesar Salad with Lettuce and Mayonnaise . . . . . 25

1 - 3 - 4 - 6 - 11 - 13

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Niçoise Salad with Tuna, green Beans, Anchovies and black Olives . . . . . 25

1 - 3 - 4 - 6 - 11 - 13

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Granotto Salad, Tomato, Fior di Latte Cheese, Tuna, green Beans and Basil . . . . . 25

1 - 11

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Lobster Caesar salad, yellow Cherry Tomatoes and Bread Croutons . . . . . 35

1 - 2 - 3 - 9 - 11

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Avocado Salad, red Prawns, Cucumber, Sprouts and green Apple . . . . . 25

2

## STARTERS

San Daniele Prosciutto and Melon	..... 25
Aubergine Parmigiana, Cherry Tomato sauce and Basil 1 - 3 - 11	..... 25
*Octopus Salad, Celery, Tomatoes, Potatoes and Olives 1 - 6 - 14	..... 25
*Tartare and Fish Carpaccio 4- 14	..... 35
Sauteed Seafood, local small Rockfish, Garlic Bread Croutons 1 - 2 - 4 - 14	..... 40
Grilled Vegetables with Buffalo Mozzarella Cheese 11	..... 25

## FIRST COURSES

Gragnano Spaghetti with Clams ..... 30

1 - 14

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"Pastificio dei Campi" Linguine Pasta Nerano style ..... 25

1 - 11

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"Pastificio dei Campi" Mezzanella Pasta, Cherry Tomatoes and Tramonti Pecorino Cheese ..... 25

1 - 11

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Mezzi Paccheri Pasta with Lobster ..... 40

dish for two people | cooking time 20 minutes

1 - 2

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Homemade Gnocchi, Mussels, green Peppers and Bottarga ..... 25

1 - 3 - 4 - 14



## MAIN COURSES

Deep fried Squids and Prawns ..... 35

1 - 2 - 4 - 5 - 14

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Baked Catch of the Day with seasonal Vegetables ..... 35

4

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Salt-Crusted local Fish ..... 120/kg

dish for two people | cooking time 40 minutes

4

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Grilled Beef Fillet with sauteed Vegetables ..... 40

## DESSERTS

Our traditional Neapolitan Babà ..... 15

1 - 3 - 11

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Hazelnut Mousse, milk Chocolate and Cardamom Crumble ..... 15

1 - 3 - 5 - 11

## ARTISANAL SORBETS and ICE-CREAM SELECTION

Annurca Apple, Lemon, Orange, red Berries, Pineapple . . . . . 15

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Chocolate, Vanilla, Pistachio, Coffee, Hazelnut . . . . . 15

3 - 11 - 13

## ALLERGENS

Hotel guests are kindly required to ask the personnel on duty for the list of allergens. The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal with this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; hence the possibility that the food comes into contact with allergens cannot be excluded.

### ALLERGENS LEGEND

- 1 gluten
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanuts
- 6 celery
- 7 sesame
- 8 soy
- 9 mustard
- 10 lupins
- 11 milk / dairy
- 12 sulfur dioxide
- 13 nuts
- 14 molluscs

\*Marked products to ensure their freshness, depending on seasonality and availability, are subject to a fast cutting temperature of -18° C.

