

CA

Casa Angelina

SEASCAPE CASUAL DINING

lunch menu

taste

timeless summer staples



SANDWICHES

CHEESEBURGER

Beef Burger, Sorrento Cheese, Tomato, Green Salad, Cucumber and pink Sauce 35

1 - 5 - 7 - 9 - 11

HAMBURGER

Beef Burger, Tomato, green Salad, Cucumber and pink Sauce 30

1 - 5 - 7 - 9 - 11

Club Sandwich

. 35

1 - 3 - 5 - 6 - 9 - 11

VEGETARIAN CLUB SANDWICH

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

1 - 5 - 11 - 13

Chicken Sandwich, Tomato, Lettuce and Mayonnaise

. 30

1 - 3 - 5 - 11

* All the sandwiches are served with French Fries.

TOASTS

Ham and Cheese Toast, Green Salad and Tomatoes 25

1 - 5 - 11

Tuna, Tomato, Mozzarella Cheese and Basil Toast 25

1 - 4 - 5 - 11

* All the toasts are served with French Fries.

SALADS

Buffalo Mozzarella Cheese with Cherry Tomatoes, Rocket and 60-month Parmesan Cheese 25

11

Caponata Salad with Agerola Biscuit, Cherry Tomatoes, Rocket, Tuna, Fior di Latte Cheese and Olives 30

1 - 4 - 11

Caprese Salad 25

11

Chicken Caesar Salad with Lettuce and Mayonnaise 30

1 - 3 - 4 - 6 - 11 - 13

Niçoise Salad with Tuna, Green Beans, Anchovies and black Olives 30

1 - 3 - 4 - 6 - 11 - 13

Rice Salad, Tomatoes, Fior di Latte Cheese, Tuna, Basil and Corn 30

1 - 11

Lobster Caesar Salad, Baby Leaf, yellow Cherry Tomatoes, Caesar Dressing and Bread Croutons 45

1 - 2 - 3 - 9 - 11

Prawn Salad, Nuts, Cherry Tomatoes, Rocket, 60-month aged Parmesan Cheese and Sprouts 30

2 - 11 - 13

STARTERS

Parma Ham and Melon 30

Deep fried Mozzarella Cheese, Basil, Endive, Cherry Tomatoes, Anchovies and Nuts 30
1 - 3 - 4 - 5 - 13

Aubergine Parmigiana with Cherry Tomato Sauce and Basil 30
1 - 3 - 11

Octopus Salad, Potatoes, Celery, Cherry Tomatoes and Olives 30
1 - 6 - 14

Tartare and Catch of the Day Carpaccio 40
4- 14

Mussel Soup 40
1 - 14

Grilled Vegetables with Buffalo Mozzarella Cheese 30
11

PASTA COURSES

Linguine Pasta Nerano style 30

1 - 5 - 11

Rigatoni Pasta with Piennolo Tomatoes and Tramonti Pecorino Cheese 25

1 - 11

Gragnano Spaghetti with Clams 30

1 - 14

Mezzi Paccheri Pasta with Lobster

dish for two people | 20-minute cooking time

..... 45

1 - 2

Homemade Gnocchi Pasta, Mussels, Green Peppers and Bottarga 30

1 - 3 - 4 - 14

MAIN COURSES

Baked Catch of the Day with Vegetables in-season 35

4

Deep fried Shrimps and Squids 35

1 - 2 - 4 - 5 - 14

Salt-Crusted local Fish with grilled Vegetables

dish for two people | 50-minute cooking time

. . . . 120/kg

4

Grilled Beef Fillet with sautéed Vegetables 40

Beef Meatballs, Piennolo Cherry Tomatoes and Basil 30

1 - 3 - 5

DESSERTS

Our Traditional Neapolitan Babà 20

1 - 3 - 11

Like a Lemon Delizia 20

1 - 3 - 11 - 12

In-Season Fruit Platter 20

ARTISANAL SORBETTI and ICE-CREAM SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange 20

Chocolate, Vanilla, Pistachio, Coffee, Hazelnut
3 - 11 - 13 20

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; so the possibility that the food come 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 even if fresh, depending on seasonality and availability, are subjected to a fast cutting temperature of -18° C.

