

Casa Angelina

SEASCAPE CASUAL DINING


lunch menu

taste

timeless summer staples




SANDWICHES

Cheeseburger Beef Burger, Caciocavallo Sorrentino Cheese, Tomato, green Salad, Cucumber and pink Sauce 1 - 5 - 7 - 9 - 11 35
Hamburger Beef Burger, Tomato, green Salad, Cucumber and pink Sauce 1 - 5 - 7 - 9 - 11 30
Club Sandwich 1 - 3 - 5 - 6 - 9 - 11 35
Chicken Sandwich, Tomato, Lettuce and Mayonnaise 1 - 3 - 5 - 11 30
 Vegan Club Sandwich Grilled Vegetables, Avocado, Rocket Salad and Cuore di Bue Tomato 1 - 5 - 11 - 13 30





All the Sandwiches are served with French Fries.

TOASTS

Ham and Caciocavallo Sorrentino Cheese Toast, green Salad and Tomatoes 1 - 5 - 11 30
Tuna, Tomato, Fior di Latte Cheese and Basil Toast 1 - 4 - 5 - 11 30
 Cuore di Bue Tomato, Fior di Latte Cheese and Basil Toast 1 - 5 - 11 30

All the Toasts are served with French Fries.

SALADS

Agerola Fresella, Cherry Tomatoes, Rocket Salad, Tuna, Fior di Latte Cheese and Olives 1 - 4 - 11 30
Niçoise Salad Lettuce, Cuore di Bue Tomato, Tuna, green Beans, Eggs, Capers, Olives, Cetara Anchovies and Potatoes 1 - 3 - 4 - 6 - 11 - 13 30
Lobster Caesar Salad, Baby Leaf, yellow Cherry Tomatoes, Caesar Sauce and Bread Croutons 1 - 2 - 3 - 9 - 11 50
Chicken Caesar Salad, Tomato, Lettuce, Bacon, Caesar Sauce and Bread Croutons 1 - 3 - 4 - 6 - 11 - 13 30
 Caprese Salad Cuore di Bue, Cherry and yellow Datterino Tomatoes, Mozzarella and Basil 11 30
 Parmesan and Truffle Salad Lettuce, Cherry Tomatoes, Rocket Salad, 60-month Parmesan, Almonds, Radish and black Truffle 13 30
 Cuore di Bue Tomato Salad, Butirri Beans, white Celery, Basil and Oregano 6 30
 Potato Salad, green Beans, marinated Onions, sweet green Peppers and Basil 12 30

STARTERS

Octopus Salad, Celery, Cherry Tomatoes, Potatoes and Olives 6 - 14 30
Tuna Tartare and Catch of the Day Carpaccio (Sea Bream, Red Snapper or Blackspot Sea Bream) 4 45
Deep fried Mozzarella with Cetara Anchovies, Endive and Cherry Tomatoes 1 - 3 - 4 - 5 - 13 30
36-month Parma Ham and Melon 30
 Aubergine Parmigiana with Piennolo Cherry Tomato Sauce and Basil 1 - 3 - 5 - 11 30
 Grilled Vegetables with Buffalo Mozzarella Cheese 11 - 12 30

PASTA COURSES

Gragnano Spaghetti with Clams 35

1 - 14

🌿 Linguine Nerano Style
Zucchini, Basil and Provolone del Monaco Cheese 30

1 - 5 - 11

🌿 Rigatoni with Piennolo Tomatoes and Basil 30

1

Mezzi Paccheri with Lobster 45

Dish for two people | 20-minute cooking time

Price per person

1 - 2


Homemade Gnocchi, Mussels, Potatoes and Basil 30

1 - 3 - 14

🌿 Butirri Bean Soup, Agerola Biscuit, Ravece Olive Oil and Piennolo Tomatoes 30

1 - 6

MAIN COURSES

Baked Catch of the Day with in-season Vegetables (Sea Bream, Red Snapper or Blackspot Sea Bream) 35
4	
Deep fried Cod Fish with Neapolitan Papaccelle 35
1 - 4 - 5 - 12	
Squid Soup, Cherry Tomatoes, Capers and Croutons 35
1 - 12 - 14	
Beef Tagliata, Herbs from our Garden and Tomatoes 40
Milanese Veal Cutlet and Rosemary scented Potatoes 35
1 - 3 - 5 - 13	
 Potato Burger, green Beans, Cuore di Bue Tomato and Ginger from our Garden 35

DESSERTS

Our Traditional Neapolitan Babà 1 - 3 - 11 - 12 25
Almond Parfait with Citrus Sauce 3 - 11 - 13 25
Strawberry and Wild Strawberry with Vanilla Sauce 3 - 11 25
In-season Fruit Platter 25

ARTISANAL SORBET and ICE-CREAM SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange 20

Chocolate, Vanilla, Pistachio, Coffee, Hazelnut 20

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; 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.

