

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

All Toasts and Panino are served with French Fries.

TOASTS AND PANINO



Ham and Caciocavallo Sorrentino Cheese Toast, green Salad and Pachino 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
 Panino Costiera Cuore di Bue Tomato, Provola Cheese, grilled Aubergine and Basil Pesto 1 - 5 - 11 30

All Toasts and Panino are served with French Fries.

SALADS

Lobster Caesar Salad, Baby Leaf, yellow Cherry Tomatoes, Caesar Sauce and Bread Croutons 1 - 2 - 3 - 9 - 11 50
Niçoise Salad Lettuce, Cuore di Bue Tomato, Tuna, green Beans, Eggs, Capers, Olives, Cetara Anchovies and Potatoes 3 - 4 35
Agerola Fresella, Cherry Tomatoes, Rocket Salad, Tuna, Buffalo Mozzarella and Olives 1 - 4 - 11 30
Chicken Caesar Salad, Tomato, Lettuce, Bacon, Caesar Sauce and Bread Croutons 1 - 3 - 6 - 11 - 13 35
 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

STARTERS

Tuna Tartare and Catch of the Day Carpaccio (Sea Bream, Red Snapper or Blackspot Sea Bream) 4 45
Octopus Salad, Celery, Cherry Tomatoes, Potatoes and Olives 6 - 14 35
Pelagic Fish, Piennolo Tomatoes and Oregano 4 - 12 35
Deep fried Mozzarella, Endive, Cherry Tomatoes and Cetara Anchovies 1 - 3 - 4 - 5 - 13 30
36-month Parma Ham and Melon 30
 Aubergine Parmigiana with Piennolo Cherry Tomato Sauce and Basil 3 - 5 - 11 30
 Grilled Vegetables with Buffalo Mozzarella Cheese 11 - 12 30

PASTA COURSES

	Gragnano Spaghetti with Clams 1 - 14 35
	Linguine Nerano Style Zucchini, Basil and Provolone del Monaco Cheese 1 - 5 - 11 35
	Mezze Maniche Pasta with Rockfish ragout and Amalfi Lemon 1 - 4 - 6 - 12 40
	Rigatoni with Piennolo Tomatoes and Basil 1 30
	Homemade Gnocchi, Mussels, Potatoes and Basil 1 - 3 - 14 35
	Butirri Bean Soup, Agerola Biscuit Ravece Olive Oil and Piennolo Tomatoes 1 - 6 30

MAIN COURSES

Baked Catch of the Day with in-season Vegetables (Sea Bream, Red Snapper or Blackspot Sea Bream) 4 45
Grilled Squid, Lettuce and Lemon Sauce 12 - 14 40
Prawns, Chickpeas, Rosemary and Bread Croutons 1 - 2 - 6 40
Beef Tagliata, Herbs from our Garden and Tomatoes 45
Milanese Veal Cutlet and Rosemary scented Potatoes 1 - 3 - 5 - 13 40
 Potato Burger, green Beans, Cuore di Bue Tomato and Ginger from our Garden 35

DESSERTS

Lemon Delizia

1 - 3 - 11 - 12

..... 25

Remember Jamaica Rhum Babà
with Orange Sauce

1 - 3 - 11 - 12

..... 25

Yoghurt Parfait, Citrus and Red Berries

3 - 11 - 13

..... 25

Strawberry and Wild Strawberry

3 - 11

..... 25

In-season Fruit Platter

..... 25

SORBET and ICE-CREAM SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange 20

Chocolate, Vanilla, Pistachio, Coffee, Hazelnut 20

3 - 11 - 13

Let our Sommelier recommend you a selection of white and red wines
by the glass to pair with your meal.

Glass of Wine 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.

ICONS LEGEND

 vegetarian

 vegan

