

Quartuccio

BISTROT

MENU

ENG

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STARTER

SEA ROUTE (1,2,4,7,14)

Various tastings
22,00

LAND ROUTE (1,3,7)

Various tastings
18,00

TUNA TATAKI (4,7,8)

Almond creamy, tomato water and basil sorbet
14,00

RAW SEAFOOD (2,4,14)

Shellfishes, fish of the day in tartare and carpaccio
28,00

SASHIMI SALMON (4,6,7)

With green apple, ponzu sauce and goat cheese mousse
14,00

EGGPLANT PARMIGIANA (1,7)

Eggplant, tomato, mozzarella cheese and parmesan
10,00

BLACK ANGUS CARPACCIO (7,8)

With topinambur in two consistencies, hazelnuts and black truffle
12,00

STEAMED ARTICHOKE (1,7)

Stuffed with black pork, provola cheese, parsley and mint sauce
8,00

PUMPKIN FLOWER IN TEMPURA (2pz) (3,7)

Stuffed with buffalo ricotta and basil
6,00

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FIRST COURSE

LINGUNE ALLA NERANO (1,7)

Linguine with fried zucchini and provolone del Monaco

14,00

GNOCCO ALLA SORRENTINA (1,3,7)

Potato gnocchi with tomato sauce, mozzarella cheese and parmesan

14,00

LO SPAGHETTONE DI GRAGNANO (1,2,7)

Spaghetti with cacio cheese, pepper lemon and shrimp bar

18,00

MIXED PASTA "IL MISCHIATO OF GRAGNANO (1,14)

With savoy cabbage in two consistencies, baccalà and mayonnaise of confit tomatoes

15,00

SEAFOOD RISOTTO (minimum for two people) (2,4,7,14)

With raw and cooked crustaceans and molluscs

20,00

RAVIOLO CAPRESE (1,7)

Ravioli stuffed with marjoram and caciotta cheese form Vico Equense

14,00

IL TUBETTONE (1,7,14)

Tubettone with squid, potato mousse and balisic oil

15,00

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MAIN COURSES

SLICE OF THE CATCH OF THE DAY (1,4)

Cooked in oil with Neapolitan “fresella” and vegetables

22,00

BACCALÀ ALL'INSALATA (4)

Baccalà cooked at low temperature, potatoes, olives and yuzu

16,00

GRILLED FILLET OF BEEF about 200/250 grams (3)

Served with early potatoes and eggplant terrine

22,00

THE PIGLET (3,7)

Accompanied by millefeuille vegetable and reduction red wine

16,00

VARIATION OF VEAL (1,4,7)

With sautéed chard and mayonnaise of anchovy and fennel

20,00

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DESSERT

THE DESSERTS OF THE GRAN CAFFÈ NAPOLI SHOWCASE

6,00

MAGNUM ICE CREAM (1,3,7)

Mango, coconut and savory lemon shortcrust pastry crumble

6,00

THE SELECTION OF SORBETS (1)

8,00

* In case of food intolerances or allergies, ask the restaurant staff for a list of allergens.

Cover € 2.50

Quartuccio Bistrot respects the following times

Lunch from 12.00 to 14.30

Dinner from 19.30 to 23.00

LIST OF ALLERGENS

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| 1. Cereals containing gluten
(wheat, spelt, khorasan wheat, rye, barley, oats) | 8. Nuts
(almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts,
pistachios, macadamia nuts or Queensland nuts) |
| 2. Shellfish
3 eggs | 9. Celery 10. Mustard |
| 4. Fish 5. Peanuts | 11. Sesame seeds |
| 6. Soy | 12. Sulfur dioxide and sulphites
(if in concentrations higher than 10 mg/kg or 10 mg/litre) |
| 7. Milk and milk-based products
(including lactose) | 13. Lupins |
| | 14. Molluscs |