



# STARTERS

<b>Starters from the buffet</b> An ample selection of international and traditional Italian starters prepared using high quality seasonal produce. These include vegetarian and vegan options.	14
<b>Beef Tartare</b> , hazelnut mayonnaise, powdered extra virgin oil. (GF) [5-9-11-13]	16
<b>Selection of cheeses</b> , hard cheeses, soft cheeses, mustard. (V) [3-5-13]	15
<b>Creamed Salt Cod</b> , soft cheesy potatoes, anchovy cream, cuttlefish ink wafer (*). [1-3-4-13]	16
<b>Cannellini bean and clam soup</b> , bread crostini. [2-4]	15
<b>Caprese</b> , PDO buffalo mozzarella from Campania, datterini tomatoes, basil, extra virgin olive oil. (V-SG) [3]	13
<b>Italian Classic</b> , cured Parma ham, PDO buffalo mozzarella from Campania, rocket. (GF) [3]	14

## FIRST COURSES

<b>Fresh pasta ravioli</b> , purple potato, woodland mushrooms, pecorino cheese cream, crispy Parma ham (*). [3-4-9]	15
<b>Sorrento-style potato gnocchi</b> , potato gnocchi, vine tomato, smoked provola cheese, basil. (V) [3-4]	14
<b>Square spaghetti with fresh tomato</b> , bronze-drawn spaghetti, datterini tomatoes, basil. (V) [4]	13
<b>Mixed short pasta</b> , potatoes, provola cheese, grana padano cheese. (V) [3-4]	14
<b>Linguine pasta with clams</b> , bronze-drawn linguine pasta, clams, datterini tomatoes, parsley. [2-4]	15
<b>Ziti pasta with seafood Genovese</b> , ziti from Campania, onion, tuna (*). [1-4]	16

## SECOND COURSES

<b>Fillet of beef</b> , Merlot reduction, demi-glace, potato flan. [3-4-9]	22
<b>Lamb chop</b> , green bread, polenta, rosemary sauce. [3-4-9]	21
<b>Sliced grilled beef</b> , entrecôte, rocket, datterini tomatoes, grana padana cheese. (GF) [3]	20
<b>Vegan patties</b> , mixed vegetables, breadcrumbs, pea velouté (*). (VV) [4-13]	17
<b>Fillet of gilthead sea bream</b> , potatoes, spinach in butter, lemon sauce. [1-3-4]	21
<b>Seared tuna</b> , escarole, walnut, sultanas, soy sauce, fennel (*). [1-5-6-11]	22

## PIZZA CORNER

Homemade and leavened for 48 hours

<b>Margherita</b> , tomato, cow's milk mozzarella cheese, grana padano cheese, extra virgin olive oil, basil. (V) [3-4]	11
<b>Diavola</b> , tomato, chilli, Napoli salami, cow's milk mozzarella cheese, grana padano cheese, extra virgin olive oil, basil. [3-4]	12
<b>Tricolore</b> , cow's milk mozzarella cheese, rocket, cured Parma ham, datterini tomatoes, slivers of grana padano cheese, basil, extra virgin olive oil. [3-4]	13
<b>Ortolana</b> , cow's milk mozzarella cheese, grana padano cheese, basil, extra virgin olive oil, mixed vegetables (aubergine, courgette, peppers). (V) [3-4]	12
<b>Pub</b> , cow's milk mozzarella cheese, grana padano cheese, basil, frankfurter sausage, chips, extra virgin olive oil. [3-4]	12
<b>Pistachios, mortadella</b> , stracciatella cheese, basil, extra virgin olive oil [3-4-5]	12

## TEMPTATIONS

<b>Caesar Salad</b> , diced chicken, crispy bacon, hard boiled egg, iceberg lettuce, savoury croutons, slivers of grana padano cheese, Caesar dressing. [1-3-4-9-10]	14
<b>Clubhouse Sandwich</b> , chicken breast, white bread, bacon, egg, lettuce, tomato, mayonnaise. [3-4-9-13]	15
<b>Bistrot Cheeseburger</b> , sesame bread, beef hamburger, Cheddar cheese, lettuce, tomato, red onion, cucumber, potatoes (*). [3-4-10-12]	16
<b>Bistrot Burger</b> , sesame bread, beef hamburger, lettuce, tomato, red onion, cucumber, potatoes (*). [3-4-10-12]	15
<b>Veggieburger</b> , sesame bread, vegetarian burger, lettuce, tomato, red onion, cucumber, potatoes (*). (V) [3-4-10-12-13]	14

## DESSERTS

### A SELECTION OF DESSERTS BY “MAESTRO SAL DE RISO”

- Dolcezza del Vesuvio**, orange cream, vanilla apricots,  
chocolate mousse, cocoa shortbread biscuit, slivers of chilli pepper (\*). 9  
[4-9-11]
- Cheese cake**, cheese, forest fruits (\*). 9  
[3-4-5-9]
- Panarea**, pistachio biscuit, ricotta cheese vanilla, pistachio cheese (\*). 9  
[3-5-9-11]
- Chocolate aubergine millefeuille**, aubergine, 9  
chocolate flavoured with Concerto liqueur (\*).  
[3-4-5-7-9-11 ]

### CHEF CASSESE'S SELECTION

- Tiramisù**, Osvego Gentilini biscuits, 9  
mascarpone cream, espresso coffee.  
[3-4-9]
- Our buffet** offers a wide choice of traditional desserts and fruit. 8

Vegetarian dish (V). Vegan dish (VV). Gluten free dish (GF)

\* Some products may have been frozen at the source or on site.

The dishes administered may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Reg. 1169/2011, including:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten and products thereof
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and products thereof
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

For further information guests are invited to speak to a member of staff.



Executive Chef  
Domenico Cassese

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