**Posillipo Menu**

| Dish | Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame Seeds | Soya | Sulphur Dioxide |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **Pane E Olive** | | | | | | | | | | | | | | |
| **Mixed olives** | | | | | | | | | | | | | | |
| *Sacilian green olives and Gaeta black olives* | | | | | | | | | | | | | | |
| **Homemade bread** | | √ | | | | | | | | | | | | √ |
| *with olive oil and balsamic vinegar* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Focaccie – Hand Stretched Pizza Bread** | | | | | | | | | | | | | | |
| **All aglio** *with garlic* | | √ | | | | | | | | | | | | |
| **Cipolla** *with red onions, balsamic vinegar and garlic* | | √ | | | | | | | | | | | | √ |
| **Mozzarella** *with mozzarella cheese and garlic* | | √ | | | | | √ | | | | | | | |
| **Rosmarino** *with rosemary and garlic* | | √ | | | | | | | | | | | | |
| **Pomodoro** *with tomato, oregano and garlic* | | √ | | | | | | | | | | | | |
| **Acciughe** *with anchovies, olives and garlic* | | √ | | | √ | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Zuppe - Soups** | | | | | | | | | | | | | | |
| **Soup of the Day served with toasted bread** | | | | | | | | | | | | | | |
| *Lentil and spinach* | | √ | | | | | | | | | | | | |
| *Beans and sausage* | | √ | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Antipasti - Starters** | | | | | | | | | | | | | | |
| **Bruschetta Mediterranea (V)** | | √ | | | | | | | | | | | | |
| *Toasted bread topped with fresh tomatoes, garlic, oregano, basil and oil* | | | | | | | | | | | | | | |
| **Insalata Caprese (V)** | | | | | | | √ | | | | | | | |
| *Fresh buffalo mozzarella, vine tomatoes and basil* | | | | | | | | | | | | | | |
| **Misto Contorni (V)** | | | | | | | | | | | | | | √ |
| *Chargrilled and marinated aubergine, courgettes, mixed peppers, sun dried tomatoes, carrots and olives* | | | | | | | | | | | | | | √ |
| **Antipasto all'Italiana** | | | | | | | √ | | | | | | | |
| *Selection of Italian cured meat, mozzarella and parmiggiano shavings* | | | | | | | | | | | | | | |
| **Borbone** | | | | | | | √ | | | | | | | |
| *Wild rocket salad, Parma ham and parmiggiano shavings with caramelised balsamic vinegar* | | | | | | | | | | | | | | |
| **Prosciutto e Mozzarella** | | | | | | | √ | | | | | | | |
| *Parma ham and buffalo mozzarella* | | | | | | | | | | | | | | |
| **Calamari Fritti** | | √ | | | | | | √ | | | | | | |
| *Deep fried Squid coated with breadcrums* | | | | | | | | | | | | | | |
| **Insalata di Mare** | | | √ | | | | | √ | | | | | | √ |
| *Fresh seafood salad (King prawns, squid, octopus, prawns, mussels and clams)* | | | | | | | | | | | | | | |
| **Saute di Cozze** | | √ | | | | | | √ | | | | | | √ |
| *Fresh Mussels in white wine sauce* | | | | | | | | | | | | | | |
| **Antipasto all Italiana for Two** | | √ | | | | | √ | | | | | | | √ |
| *Selection of Italian cured meat, chargrilled and marinated vegetables, buffalo mozzarella, Parmiggiano shavings, olives and bruschetta* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Insalata - Salads** | | | | | | | | | | | | | | |
| **Nizzarda** | | √ | | √ | | | | | | | | | | √ |
| *Mixed Italian leaves, tomato, egg, beans, olives, anchovies, capers and potato* | | | | | | | | | | | | | | |
| **Napoli** | | √ | | | √ | | | | | | | | | √ |
| *Mixed Italian leaves, tuna, olives, red onions and tomato served with toasted bread* | | | | | | | | | | | | | | |
| **Posillipo** | | √ | √ | | | | √ | | | | | | | √ |
| *Rocket salad, prawns, tomato, king prawns, Parmiggiano shavings* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Pasta** | | | | | | | | | | | | | | |

**Posillipo Menu**

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **Spaghetti al Pomodoro (V)** | | √ | | | | | | | | | | | | |
| *With cherry tomatoes, garlic and basil leaves* | | | | | | | | | | | | | | |
| **Spaghetti sciue scuie (aglio e olio) (V)** | | √ | | | | | | | | | | | | |
| *With garlic chillies, sun dried tomato and parsley* | | | | | | | | | | | | | | |
| **Spaghetti alle Vongole** | | √ | | | | | | √ | | | | | | √ |
| *With fresh clams in a white wine and cherry tomato sauce* | | | | | | | | | | | | | | |
| **Linguine ai Gamberoni** | | √ | √ | | | | | | | | | | | √ |
| *With king prawns in a white wine and cherry tomato sauce* | | | | | | | | | | | | | | |
| **Linguine Posillipo** | | √ | √ | | | | | √ | | | | | | √ |
| *With clams, mussels and king prawns in a white wine and cherry tomato sauce* | | | | | | | | | | | | | | |
| **Linguine alla Cozze** | | √ | √ | | | | | | | | | | | √ |
| *With fresh mussels in white wine and parsley* | | | | | | | | | | | | | | |
| **Linguine Buona Donna** | | √ | | | √ | | | | | | | | | |
| *With black olives, anchovies, capers and cherry tomato* | | | | | | | | | | | | | | |
| **Pennette al Salmone** | | √ | | | √ | | √ | | | | | | | √ |
| *With fresh salmon in creamy brandy and cherry tomato sauce topped with parsley* | | | | | | | | | | | | | | |
| **Pennette Aumm Aumm (V)** | | √ | | | | | √ | | | | | | | |
| *With cherry tomato, aubergine, mozzarella, basil leaves with Parmiggiano* | | | | | | | | | | | | | | |
| **Rigatone Partenope** | √ | √ | | | | | | | | | | | | |
| *With mince meat, mushrooms, peas and tomato* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Fresh Pasta - Home made** | | | | | | | | | | | | | | |
| **Fusilli - Paesana (V)** | √ | √ | | √ | | | √ | | | | | | | |
| *With red onions, mushrooms, courgettes, cherry tomatoes and dash of cream* | | | | | | | | | | | | | | |
| **Gnocchi Zucca** | √ | √ | √ | √ | | | √ | | | | | | | √ |
| *With butternut squash, king prawns cooked in a creamy brandy sauce and wild rocket* | | | | | | | | | | | | | | |
| **Strascinati Salsiccia** | √ | √ | | √ | | | √ | | | | | | | |
| *With Italian pork salsiccia sausage, broccoli, cream and Parmiggiano* | | | | | | | | | | | | | | |
| **Gnocchi Al Gorgonzola** | √ | √ | | √ | | | √ | | | | | | | |
| *Dumpling pasta with Gorgonzola creamy cheese with tossed raddicchio* | | | | | | | | | | | | | | |
| **Fusilli Parma** | √ | √ | | √ | | | √ | | | | | | | |
| *With cubed parma ham, onions, tomato and pecorino cheese* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Paste al Forno - Oven baked Pasta** | | | | | | | | | | | | | | |
| **Gnocchi alla Sorrentina** | √ | √ | | √ | | | √ | | | | | | | |
| *Dumpling pasta with ragu sauce, mozzarella, Parmiggiano and basil leaves* | | | | | | | | | | | | | | |
| **Rigatoni Mamma** | √ | √ | | | | | √ | | | | | | | |
| *With ragu sauce, mozzarella. ricotta cheese, Parmiggiano and basil leaves* | | | | | | | | | | | | | | |
| **Fettucine al Forno** | √ | √ | | √ | | | √ | | | | | | | |
| *With mince meat, mushrooms, peas, mozzarella, Parmiggiano and basil* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Risotto** | | | | | | | | | | | | | | |
| **Risotto ai Funghi (V)** | | | | | | | √ | | | | | | | |
| *Risotto with porcini and wild mushrooms, a dash of cream and parmiggiano* | | | | | | | | | | | | | | |
| **Risotto alla Pescatora** | | | √ | | | | | √ | | | | | | √ |
| *With mussels, clams, squid and king prawns in cherry tomato sauce* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Contorni – Side Orders** | | | | | | | | | | | | | | |
| **Spinaci - Spinach** | | | | | | | | | | | | | | |

**Posillipo Menu**

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| *Spinach sauteed with garlis and chillies* | | | | | | | | | | | | | | |
| **Melanzane** | | √ | | | | | | | | | | | | |
| *Aubergine in cherry tomatoes and basil* | | | | | | | | | | | | | | |
| **Insalata – Mixed Salad** | | | | | | | | | | | | | | |
| **Patate Fritte - French Fries** | | √ | | | | | | | | | | | | |
| **Zucchine –** *Marinated courgettes (served cold)* | | | | | | | | | | | | | | √ |
| **Funghi** | | | | | | | | | | | | | | |
| *Sautéed mushrooms with garlic and chillies* | | | | | | | | | | | | | | |
| **Patate –** *Sauté Potatoes* | | √ | | | | | | | | | | | | |
| **Insalata di Pomodori** - *Tomato and red onion salad* | | | | | | | | | | | | | | |
| **Insalata di Rucola** | | | | | | | √ | | | | | | | √ |
| *Rocket salad topped with parmesan shavings* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Pizze – Tomato Base Pizza** | | | | | | | | | | | | | | |
| **Marinara (V)** | | √ | | | | | | | | | | | | |
| *Tomato base, garlic and oregano* | | | | | | | | | | | | | | |
| **Margherita (V)** | | √ | | | | | √ | | | | | | | |
| *Tomato base, mozzarella and basil* | | | | | | | | | | | | | | |
| **Romana** | | √ | | | √ | | √ | | | | | | | |
| *Tomato base, mozzarella, capers, anchovies and oregano* | | | | | | | | | | | | | | |
| **Vesuvio** | | √ | | | | | √ | | | | | | | |
| *Tomato base, mozzarella, salami and chillies* | | | | | | | | | | | | | | |
| **Vegetariana (V)** | | √ | | | | | √ | | | | | | | |
| *Tomato base,mozzarella, mushrooms and spinach* | | | | | | | | | | | | | | |
| **Capricciosa** | | √ | | √ | | | √ | | | | | | | |
| *Tomato base, mozzarella, ham, mushrooms, salami, eggs and olives* | | | | | | | | | | | | | | |
| **Quattro Stagioni** | | √ | | | √ | | √ | | | | | | | |
| *Tomato base mozzarella, ham, mushrooms, olives and anchovies* | | | | | | | | | | | | | | |
| **Ortolana (V)** | | √ | | | | | √ | | | | | | | |
| *Tomato base, mozzarella, courgettes, aubergine, mixed peppers* | | | | | | | | | | | | | | |
| **Calzone** | | √ | | | | | √ | | | | | | | |
| *Folded pizza filled with ricotta cheese, mozzarella, ham, salami, tomato base* | | | | | | | | | | | | | | |
| **Posillipo** | | √ | √ | | | | | √ | | | | | | |
| *Tomato base, king prawns, octopus, mussels, clams and squid* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Pizze Bianche – Mozzarella Base** | | | | | | | | | | | | | | |
| **Quattro Formaggi (V)** | | √ | | | | | √ | | | | | | | |
| ***Four cheeses*** | | | | | | | | | | | | | | |
| **San Martino** | | √ | | | | | √ | | | | | | | |
| *Mozzarella, Parma ham, rocket salad and parmesan shavings* | | | | | | | | | | | | | | |
| **Pizza Panna** | | √ | | | | | √ | | | | | | | |
| *Mozarella, ham, mushrooms and cream* | | | | | | | | | | | | | | |
| **Pizza Salsiccia** | | √ | | | | | √ | | | | | | | |
| *Mozzarella, Italian pork sausage with Italian wild broccoli* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Carne e Pollo – Meat and Chicken** | | | | | | | | | | | | | | |
| **Pollo alla Griglia** | | | | | | | | | | | | | | |
| *Chargrilled breast of chicken* | | | | | | | | | | | | | | |
| **Pollo Funghi e Mozzarella** | | | | | | | √ | | | | | | | √ |
| *Breast of chicken with mushrooms and cherry tomato topped with mozzarella cheese* | | | | | | | | | | | | | | |
| **Scallopine di Pollo** | | | | | | | √ | | | | | | | √ |
| *Chicken escalopes topped with Parma ham and mozzarella cheese in a light white wine sauce* | | | | | | | | | | | | | | |
| **Bistecca ai Ferri** | | | | | | | | | | | | | | |
| *(Uncooked approx weight 650-750g) Chargrilled rib eye steak* | | | | | | | | | | | | | | |

**Posillipo Menu**

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|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **Agnello con Spinaci** | | | | | | | | | | | | | | √ |
| *Lamb chops in red wine sauce served on a bed of spinach* | | | | | | | | | | | | | | |
| **Polpette al Sugo** | √ | √ | | | | | √ | | | | | | | |
| *Homemade meatballs in ragu sauce served with spinach or spaghetti* | | | | | | | | | | | | | | |
| **Tagliata di Manzo** | | | | | | | √ | | | | | | | √ |
| *Chargrilled ribeye steak cut into strips, served on a bed of rocket salad topped with Parmiggiano shavings and drizzled with cream of balsamic vinegar* | | | | | | | | | | | | | | |
| **Grigliata Mista** | | √ | | | | | | | | | | | | |
| *Chargrilled chicken, Italian pork salsica, rib eye steak and lamb chop* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Pesce – Fish** | | | | | | | | | | | | | | |
| **Frittura di Pesce** | | √ | √ | | √ | | | √ | | | | | | |
| *Deep fried king prawns, cod and squid* | | | | | | | | | | | | | | |
| **Misto alla Brace** | | | √ | | √ | | | √ | | | | | | |
| *Grilled king prawns, squid and swordfish* | | | | | | | | | | | | | | |
| **Zuppa di Pesce** | | | √ | | √ | | | √ | | | | | | √ |
| *Mixed seafood and shellfish platter in a white wine and cherry tomato sauce* | | | | | | | | | | | | | | |
| **Sogliola alla Pulcinella** | | | | | √ | | | | | | | | | √ |
| *Dover Sole in lemon and capers sauce* | | | | | | | | | | | | | | |
| **Pesce Spada** | | | | | √ | | | | | | | | | |
| *Sword fish grilled or in a cherry tomatoes and oregano sauce* | | | | | | | | | | | | | | |
| **Spigola alla Griglia** | | | | | √ | | | | | | | | | |
| *Wild grilled sea bass* | | | | | | | | | | | | | | |
| **Salmone e Gamberoni** | | | √ | | √ | | | | | | | | | √ |
| *Fresh salmon fillet and king prawns in lemon sauce* | | | | | | | | | | | | | | |
| **Merluzzo Marechiaro** | | | | | √ | | | | | | | | | √ |
| *Cod fillet with black olives, capers, anchovies, oregano and cherry tomatoes* | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| **Desserts** | | | | | | | | | | | | | | |
| **Tiramisu** | | √ | | √ | | | √ | | | √ | | | √ | |
| *Savoiardi biscuits dipped in coffee, layered with a whipped mixture of sugar, cream and mascarpone cheese topped with cocoa* | | | | | | | | | | | | | | |
| **Panna Cotta** | | √ | | √ | | | √ | | | √ | | | √ | |
| **Profiteroles** | | √ | | √ | | | √ | | | √ | | | √ | |
| **Soft choux pastries filled with vanilla cream** | | | | | | | | | | | | | | |
| **Sorbet** | | √ | | √ | | | √ | | | √ | | | √ | |
| **Ice cream** | | √ | | √ | | | √ | | | √ | | | √ | |
| **Ricotta nutella cheese cake** | | √ | | √ | | | √ | | | √ | | | √ | |
| **Rum Babba** | | √ | | √ | | | √ | | | √ | | | √ | |
| *A typical traditional Neopolitan dessert consisting of light sponge generously soaked in rum* | | | | | | | | | | | | | | |
| **Hot Chocolate Fondant** | | √ | | √ | | | √ | | | √ | | | √ | |
| *A unique chocolate soufflè with a liquid chocolate centre* | | | | | | | | | | | | | | |