



where art meets cuisine

Cover Charge €3,00

Le Freselle

Fresella di Mare €24,00

Blue Fish Tartar, Stracciata di bufala and Semidry
cherry tomatoes

Fresella Caponata €15,00

Tomato, Olives, Capers, Oregano, Anchovies and Basil

The Salads

Cesar Salad €20,00

Lettuce, Chicken Breast, Bread Croutons, Grana
Padano Flakes and Cesar Sauce

Insalata Caprese €18,00

Cuore di Bue Tomato and Buffalo Mozzarella

Main Course

Gnocco alla Sorrentina €18,00

Spaghetti with Colatura di Alici, €20,00

Confit cherry tomatoes and parsley

Cold Pasta with Tomato Cream, €22,00

Fresh Tuna and Buffalo

Second Course

Aubergine Parmigiana	€15,00
Fried Calamari	€20,00
Tartar of Tuna, Avocado and Capers Crispy	€24.00

Sandwiches

Avocado Toast	€14.00
Homemade Pan Brioche, Avocado, Ricotta and Poached Egg	

Zingara Ischitana	€12,00
Boccia Bread, Parma Ham, Lettuce, Mayonnaise, Tomato and Fior di Latte Cheese	

Vegetarian Zingara	€12,00
Boccia's Bread, Mixed Grilled Vegetables, and Fior di Latte	

Dessert of the Day	€10.00
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Water	€3.00
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Soft Drinks	€5.00
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Beer	€5,00
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Glass of Wine	€8.00
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Espresso / Cappuccino	€3.00
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Wine list on request