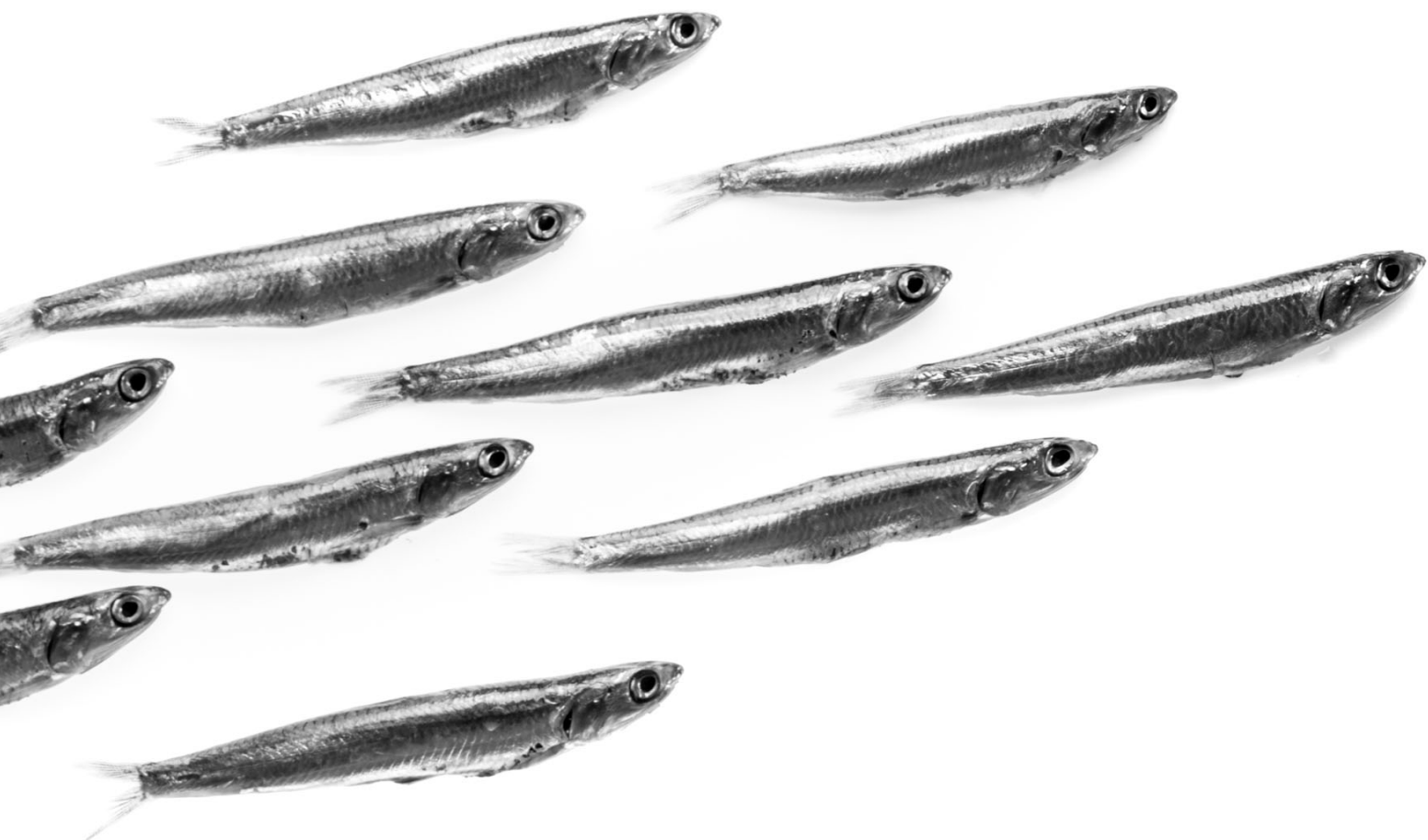


Peter's

Menù



From the sunset aperitif

the pills

three small aperitif proposed by the chef

fresco e crudo * 15

Raw fish of the day depending on the fish market.

fritta e bella 8

Fried potatoes, mozzarella, and basil mayo.

The classics

antipasti

evergreen on the sea

Sautè di frutti di mare 18

Freshly caught shellfish cooked, by tradition.

impepata di cozze 10

Peppered mussels.

zuppa di cozze 12

Mussels, cherry tomatoes, garlic, extravirgin olive oil, parsley.

La parmigiana 10

Fried eggplant, local mozzarella, parmesan, oil and basil.

la caprese 10

Local mozzarella, tomatoes, salt, oil and fresh basil.

Hungry?

Pasta!

nerano 14

Spaghetti with zucchini, fresh basil, and Parmigiano cheese.

Spaghetto alle vongole 16

Spaghetti with clams (no tomatoes!)

Linguina ai frutti di mare 18

Linguina pasta with shellfish and cherry tomatoes.

il classico 14

Spaghetto from Gragnano with cherry tomatoes, basil and parmigiano.

More?

Pesce!

Grigliata del giorno 20

Cut of locally caught fish.

il nostro fish and chips* 16

Small pieces of crunchy fresh fish, with fresh fried potatoes and homemade mayo.

calamaro o totano* 20

Fried local calamari with Montoro mixed greens and our mayo.

For you

the fish display

Per gli incontentabili e per chi vuole sentire il mare da vicino...

Come close (without gathering too close!) to our fish display and inquire with the wait staff. Everyday there will be special plates made with the fish in the display recommended by the chef.

To accompany the sides

Misticanza aromatica montoro⁵

Selection of aromatic herbs of Campania, grown by the Montoro agency, salt, and extra virgin olive oil.

patatine fritte⁶

Potatoes cut by hand and freshly fried.

insalata Pomodoro⁶

Insalata di pomodoro, sedano e cipolla.

verdurine⁸

Mix of daily vegetables, grilled or fried.

always ask!

everyday some new dishes

From omelet with potatoes to a delicious octopus, every day there could be something interesting and special, just ask!

* Fish intended to be eaten raw or practically raw was subjected to prior remediation treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, point D, point 3. Dishes or ingredients marked with "*" may be frozen or deep-frozen at the origin of the producer or may be subject to slaughter on site at t negative pressure to ensure quality and safety.

In case of allergies or intolerances contact the waiter who will warn the kitchen and guide you to the choice of dishes.

SANDWICHES

Capellaro 6

Tomato, mozzarella, basil, extra virgin olive oil.

Bruno 8

Prosciutto, sun-dried tomatoes, mozzarella, basil, extra virgin olive oil.

Catello 8

Smoked burrata, roasted eggplant, basil mayo.

pan-ico 8

Eggplant parmesan.

Cuzzitiello del Box 6

Tomatoes, onions, celery, extra virgin olive oil, basil, and oregano.

Poke Sorrentino

Paola 10

Couscous mixed with seasonal vegetables, lemon ricotta, spicy oil and walnuts.

Alice 12

Black rice, tuna tartar, orange, cucumber, avocado, granella di noccioline e salsa di soia.

Gina 10

Rice, tomato, mozzarella, olives, corn, tuna, basil, tarallo powder, and homemade mayo.

insalate

INSALATONA PETER 9

Montoro mixed greens, tomato, carrots, tuna, olives, mozzarella.

VERDE 5

Montoro mixed greens dressed with salt and extra virgin olive oil.

POMODORO 6

Local tomatoes with celery, basil, and extra virgin olive oil.

CAPRESE 10

Tomatoes, mozzarella from Sorrento, and basil.

Frutta 8

Plate of fresh seasonal fruit

water

(3 euro)

**Acqua Natà
Acqua Ferrarelle**

coffee

(Until 18.00)

Espresso 2

Deca 3

Iced coffee 3

Cappuccino 4

Latte macchiato 4

Americano (black coffee) 3

Hot tea 3

Digestivi

(4 euro)

**Limoncello
Nocillo
Averna
Amaro del Capo**

Soft drinks

COCA COLA

COCA COLA ZERO (4 euro)

FANTA

SPRITE

TÈ ALLA PESCA

TÈ AL LIMONE

CEDRATA TASSONI

SCHWEPPES LEMON

SCHWEPPES TONIC

GINGER BEER

CHINOTTO

CRODINO

BITTER BIANCO

S. Pellegrino bitters

PASSION FRUIT (5 euro)

GRAPEFRUIT

GINGER

ELDER

Healthy and fresh

LEMON granita 4

LEMON JUICE 4

ORANGE JUICE 5

EXTRATED JUICE **XL** km zero 7

fruit juice **yoga** 4

(Peach, Pear, Pineapple, Green apple,

Blueberry, ACE.)

Cocktails

(internationals)

AMERICANO 8

Bitter, Carpano vermouth and soda.

NEGRONI 8

Bitter, Carpano vermouth and gin.

MARTINI DRY 8

Gin e vermouth dry.

COSMOPOLITAN 8

Vodka, Cointreau, lemon juice and
cranberry juice.

DAIQUIRI 8

Rum, sugar and lemon juice.

DAIQUIRI FROZEN 10

Rum, lemon juice, fresh fruit and sugar.

MARGARITA 8

Tequila, Cointreau and lemon juice.

MOSCOW MULE 8

Vodka, ginger beer and lemon juice.

MOJITO 10

Rum, lemon juice, sugar, mint and soda.

PINA COLADA 10

Rum, pineapple, Batida de cocco and sugar.

BEER

Messina, Icnusa 6

Nastro Azzurro 5

Corona 6

Syrentum 9

Birra Moretti (Italian draught)

5 (20 CL) 6 (40 CL)

vino

	white <small>from the</small> house	
Glass		4
Quart		5
Half		8
Liter		15

WHITE

	bott
SIREO , Abbazia di Crapolla Falanghina e Fiano (2018)	40
TERRE ALTE , Livio Felluga Friuliano Pinot Bianco e Sauvignon	70
PALLAGRELLO BIANCO , Terre del Principe Pallagrello (2019)	28
GLACES , Tenuta La Ca' Verona bianco bio (2018)	38
TRAMINER , Tenuta La Ca' Verona bianco bio (2018)	70
SHARIS , Livio Felluga Chardonnay e Ribolla Gialla (2020)	34
GAUDIUM , I capitani Fiano di avellino	28

ROSE

ROSETO DEL VOLTURNO Terre del Principe (2019)	28
ROSÈ , Livio Felluga Merlot e Pinot nero (2018)	32
CHATEAU , Terrebonne Cotes de provence (2019)	40

vino

BUBBLES

bott

MONOGRAM

Franciacorta Dosage zero (2015) 50

ROSÈ DEL CRISTO, Cavicchioli
Metodo classico, Lambrusco
di Sorbara doc(2015)

35

MONOGRAM ROSÈ

Franciacorta, Brut millesimato (2014)

60

RÈMY MASSIN

Champagne tradition

100

CASTELNAU

Champagne reserve

80

RED

CASTELLO DELLE FEMMINE Terre del Principe
Pallagrello e casaveccia (2016)

32