



Starter

Insalata Fantasia del Mar

The goodness of the sea and wild berries in a dish with a delicious citrus dressing between octopus, cuttlefish and delicately steamed prawns; 18,00

Cocottina Seppie e Ceci

Cuttlefish and chickpea soup in red wine served with Neapolitan tarallo oil; 12,00

Calamari e Scarole

Stuffed squid with an aromatic caper and olive breading served on a bed of Neapolitan escarole; 14,00

Mar del Sud

Tuna tartare seasoned with fine virgin olive oil flavoured at orange; 15,00

Parmigiana di Melanzane

All the taste and tradition of aubergine parmigiana in a preparation that don't involve frying; 12,00

Flan di Scarole e Provolone del Monaco

Soft Flan with escarole and Campana D.O.P. buffalo ricotta which will surprise you with the softness of the consistency of the flavor, finished with provolone del Monaco fondue and crunchy toasted hazelnuts; 12,00

Tricolore

Mozzarella di Bufala Campana DOP, datterino tomatoes and rocket salad; 8,00



To share

Mini Bun Mare (3pz.)

Mini sandwiches stuffed with seared bluefin tuna and Neapolitan endive; 14,00

Mini Bun di Terra (3pz.)

Mini sandwich stuffed with roast beef and Neapolitan Friarielli; 14,00

Bruschetta Classica (3pz.)

Cafone bread with sourdough, cherry tomatoes cut into strips, extra virgin olive oil with basil; 5,00

Bruschetta Bufala (3pz.)

Cafone bread with sourdough, cherry tomatoes cut into strips, extra virgin olive oil with basil and

DOP Campania Buffalo Mozzarella; 6,00

Croccante (3pz.)

Delicious and crunchy oven-baked rolls filled with large leaf vegetables, bacon and provola served with fondue of Parmigiano Reggiano; 9,00

Pizza in Pala

With tomato, evo oil, mozzarella and basil; 8,00



Pasta and Cereals

Risotto Sano Sano

High quality Carnaroli rice in a special essence of the sea, with prawns and cuttlefish, the typical soft and intense scent of red saffron and a finish of black sesame seeds; 18,00

Mareggiata

A Classic of Mediterranean cuisine expertly reinterpreted by the Sano Sano Chef together with the Neapolitan Mixed Pasta With prawns, cuttlefish and seafood; 18,00

Spaghetti Vongole e Lupini

Typical dish of the Neapolitan tradition which combines spaghetti from Gragnano, The good clams and Lupins from the Neapolitan sea with a dressing of garlic, extra virgin olive oil and fresh parsley; 16,00

Rigatoni al Ragù

Gragnano rigatoni pasta with Neapolitan ragù finished with buffalo ricotta from Campania; 14,00

Pestacchio

Potato gnocchi seasoned with creamy fresh pistacchio pesto, finished with crunchy bacon and pecorino flakes; 16,00

Primo della Tradizione

Every day our chefs will delight you with a traditional Neapolitan first course. (Ask our staff to choose the day) ; 12,00



Fish and Meat

Tagliata di Tonno

Lightly seared tuna steak served with slightly spicy friarielli as Neapolitan Tradition; 18,00

Re Polpo

Double cooked octopus with delicate pumpkin and vanilla cream and potatoes; 18,00

Salmone Scottato

Seared and oven finished salmon steak, served on a bed of curly escarole topped with gin citronette and confit cherry tomatoes; 18,00

Medaglioni di Pollo

Slightly spiced low temperature cooked BIO chicken breast served with seasonal vegetables in soy sauce; 12,00

Reale di Angus Miguel Vergara

Precious cut of beef made further tender by delicate passage at low temperature and finished on the grill with excellent extra virgin olive oil and Mediterranean aromatic herbs; 26,00



Bowl

(Available only for lunch from Monday to Friday)

Bowl Orientale

(Servita Hot)

A dish with oriental flavors that combines steamed Basmati rice, seasonal vegetables and chicken curri; 15,00

Poke Salmone

(Served Cold)

Steamed Basmati rice with lime flavored Avocado cubes, Philadelphia cream flavored with pepper and chives, Basil Tomatoes, Corn and crunchy dried fruit; 15,00

Poke Tonno

(Served Cold)

Steamed Venere rice with creamy chickpea hummus, fresh carrot salad and radish slices and crunchy dried fruit; 15,00



On Side

Insalata Mista

Mixed salad, corn and cherry tomatoes; 4,00

Crispy

Double-cooked red potatoes, crunchy on the outside and tender on the inside, flavored with a special dressing of paprika, rosemary and Evo oil, 5,00

Misto verdure alla griglia

*Selection of the day of seasonal vegetables with Evo oil dressing,
Garlic and oregano; 5,00*

Verdure di stagione

Terrine of seasonal vegetables; 5,00

**ask the waiter*



Dessert

Cheese cake Sano Sano

Homemade cheese-based American national dessert from Sano Sano's kitchen available in Caramel, Wild Berries and Pistachio; 5,00

Tiramisano

Homemade with fresh mascarpone cream, ladyfinger biscuit soaked in espresso coffee; 5,00

Delizia al limone Sal De Riso

Homemade, sponge cake with lemon juice custard, covered with a sauce with "Costa d'Amalfi I.G.P. Lemono."; 8,00

Torta Ricotta e Pera Sal De Riso

Hazelnut biscuit filled with ricotta cream and diced Williams pears; 8,00

Caprese con Fonduta di Cioccolato

Cake originally from the island of Capri with a base of chocolate and almonds served with Hot Chocolate; 6,00

Panarea

Pistachio biscuit filled with ricotta and vanilla cream and pistachio cream; 8,00

Tagliata di frutta

Selection of fresh seasonal fruit and freshly sliced exotic fruit to preserve its precious nutritional values; 7,00