



Starter

Insalata Fantasia del Mar

Traditional seafood salad with Mediterranean prawns, steamed cuttlefish and octopus enriched by the sweetness of wild berries and the citrus note of a Sorrento lemon citronette; 18,00

Cheesecake di Mare

Savory version of the typical New York dessert featuring tuna or salmon tartar on a ricotta base and crunchy crumble with aromatic Mediterranean herbs; 16,00

Calamari e Scarole

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

Tricolore

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

Parmigiana di Melanzane

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

Carpaccio di Terra

Selection of fine beef served on a bed of rocket and finished with a red wine reduction and extra virgin olive oil; 12,00



To share

Mini Bun Mare (3pz.)

Mini sandwiches stuffed with seared red tuna, homemade black pepper mayonnaise and chicory sautéed in extra virgin olive oil; 15,00

Mini Bun di Terra (3pz.)

Mini sandwich stuffed with roast beef, homemade black pepper mayonnaise, curly escarole and tomatoes; 15,00

Tacos (3pz.)

Tacos stuffed with curly escarole, black pepper mayonnaise and red tuna or salmon tartare; 15,00

Bruschetta Classica (2pz.)

Cafone bread with sourdough, cherry tomatoes cut into strips, extra virgin olive oil with basil; 4,00

Bruschetta Bufala (2pz.)

Cafone bread with sourdough, cherry tomatoes cut into strips, extra virgin olive oil with basil and DOP Campania Buffalo Mozzarella; 5,00

Pizza in Pala

Margherita

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

Crudaiola

With carpaccio of carne salada, rocket, evo oil, mozzarella and basil; 10,00



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

Exclusive Sano Sano recipe which combines traditional Neapolitan mixed pasta with special seafood essence, datterini cherry tomatoes, prawns, cuttlefish and seafood; 20,00

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; 18,00

Spaghetti alla Nerano

Recipe with Campania flavors where courgettes, provolone del Monaco DOP and good extra virgin olive oil create an alchemy with an unmistakable taste; 14,00

Pestacchio

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

Doppio Pomodoro

Homemade pasta bigoli with fresh tomato sauce, basil and Sicilian almond pesto; 12,00



Fish and Meat

Tonno Tataki

Seared red tuna served on a bed of chicory sautéed in slightly spicy extra virgin olive oil; 18,00

Re Polpo

Double-cooked octopus, first steamed and then grilled, with delicate vanilla-flavoured pumpkin puree and new potatoes; 18,00

Pescato del Giorno

Sea bass or sea bream fillet (depending on the catch) with crunchy aromatic breading served with curly escarole seasoned with gin-scented citronette and confit cherry tomatoes; 22,00

Medaglioni di Pollo

Spiced chicken breast cooked at low temperature served with steamed green beans and potatoes and EVO oil dressing; 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

Roast Beef

Fine cut of beef cooked at low temperature served on a bed of fresh rocket and finished with parmesan flakes, extra virgin olive oil and homemade mayonnaise; 14,00



Insalate e Pokè

(Available only for lunch from Monday to Friday)

Insalata Marè

Iceberg salad, rocket, fennel, escarole, radicchio, radishes, carrots, cuttlefish and steamed prawns, lemon-flavoured courgettes, datterini tomatoes, black olives, black sesame and citrus dressing; 16,00

Insalata Mediterranea

Iceberg salad, rocket, fennel, escarole, radicchio, radishes, carrots, buffalo mozzarella from Campana DOP, datterini cherry tomatoes, yellow datterini cherry tomatoes, croutons and basil-scented; 12,00

Insalata Fitness

Iceberg salad, rocket, fennel, escarole, radicchio, radishes, salad carrots, chicken breast cooked in CBT, Greek yogurt, datterini tomatoes, crunchy toasted almonds, capers and black olives; 12,00

Insalata Venere

Steamed Venere rice, steamed cuttlefish and prawns, datterini cherry tomatoes, rocket, EVO oil and ginger dressing; 16,00

Fresella Tonnarella

Typical Neapolitan Fresella with Tuna in olive oil, datterini cherry tomatoes, green olives, basil and capers; 14,00

Pokè

Red Tuna or Salmone with steamed Basmati rice, avocado, Philadelphia cream with pepper, datterini cherry tomatoes, corn and crunchy toasted almonds; 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 in Caramel, Wild Berries or 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 Gelato

Cake originally from the island of Capri with a base of chocolate and almonds served with Vanilla Ice Cream; 6,00

Babà

Typical dessert of the Neapolitan tradition soaked in Rum; 8,00

Panarea

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

Macedonia

Fruit Salad of seasonal fruit and red fruit; 7,00

Soffice

Chocolate brioche filled with delicate white chocolate and vanilla Chantilly cream; 7,00