

EXECUTIVE CHEF

SERENA SORANGELO



RISTORANTE PIZZERIA

Napul'è

This Menù comes from the mastery of ours
Executive Chef Serena Sorangelo and her mother Angelica Sepe
Italian cooking teacher at the Rai Uno
Prova del Cuoco

Napul'è...tu si na Malatia...

Dal Palcoscenico al Babà...

But what is "evil and core" for a Neapolitan living in Rome? It is a nostalgia, many thoughts, many memories, an inexhaustible desire to love that is lost in thoughts and is realized in being.

But the great desire to do and a big heart are enough to make a dream come true? Not always, but they certainly serve to mature within the conviction that without love life is much more tiring. The purest and truest love is what you feel as a child, when unaware of what can happen you are led to love everything and everyone, the mother, the father, but also your land, your home, perfumes and the smells that surround it, the flavors that we then forget over time.

This is precisely my challenge, my need, my dream, to be able to rediscover that love as a "creature", free, that love that took the first steps of all of us, which leads me today to rediscover those sweet sensations, those perfumes, those pleasures and never let me forget them anymore.

Year 1993 ... I made my dream come true ... Napul'è ... It made my nostalgia come true, it made me rediscover my certainties, my shortcomings were alleviated ... In Rome, a wonderful city, I rediscovered my world and myself in this corner that has now become my kingdom where the perfumes, smells, anxieties, joys, flavors and melodies of a Naples that cannot be forgotten and that today more than ever are an essential part of me come together ...

Unique and fascinating journey, to discover the flavors and delicacies of Neapolitan cuisine.

A carousel of unforgettable flavors made up of ritual, obligatory and inevitable dishes.

A dip in the memories, stories and emotions of my family.

Angelica Sepe



"POSILLIPO" STARTERS

"I WANT TO GO HOME, TO NAPLES, WHERE MY SEA IS ... WHICH KNOWS HOW TO LULL MY THOUGHTS"

CAPRICCIO DI MARE

According to the chef's imagination.

Facing the sea, happiness is a simple idea ...

€ 18.00

OCTOPUS ALLA "LUCIANA" A PIECE OF NAPLES IN THE PLATE

cooked slowly in terracotta and served on fried pizzella

€ 13.00

SEAFOOD SAUTÉ "A FRANCESA" WITH CROUTONS OF BREAD

From the French, jump directly into the pan the ingredients, from chilli to molluscs, parsley, garlic. retaining within them all the flavor and taste of the sea.

€ 13.00

PEPPED OF MUSSELS: DELIGHT FOR THE PEOPLE ... AND OF KING FERDINAND

€ 10.00

VERACE OCTOPUS WITH BOILED POTATOES, CELERY AND TROPEA ONION

Octopus vacuum cooked in sous vide in its water and in beef heart tomato water of Sorrento flavored with Sichuan red pepper

€ 13.00

ANCHOVIES MARINATED NEAPOLITAN: POOR BUT NOBLE

Marinate three times with the scents of the Amalfi Coast and blast chilled

€ 10.00

FRIED COD NEAPOLITAN (floured and fried)

€ 8.00

LARGE PAN OF ARGENTINE PRAWNS

A very refined dish, which boasts simple but enveloping flavors

thanks to the sweetness of the prawns in contrast with the acidity of the balsamic vinegar

€ 18.00



TERRA MIA" STARTERS

NAPULE IS CRIATURE ... WHAT A CHIANU CHIANU TAILOR ...

THE TRUE AUBERGINE PARMIGIANA "YOU ARE WHAT GREAT"

Gilded and fried Eggplant parmesan seasoned with Mozzarella, San Marzano tomato sauce and Basil, cooked in a wood oven. Considered the bible of Neapolitan cuisine.

€ 10.00

THE MEATBALLS OF GRANDMA ANGELICA "A DIVE TO THE HEART"

Mix with Beef, Pecorino Romano, Eggs, Parsley, Stale Bread, Raisins and Pine Nuts, dip into the Ragù on a bed of sheep's milk ricotta, peppered and salted

€ 10.00

WHITE GOLD "BUFFALO MOZZARELLA" D.O.P

Mozzarella 250gr of goodness Simply served "naked" for two people € 15.00

Mozzarella 150gr served with San Daniele sweet ham € 13.00

Mozzarella 150gr served Neapolitan style with aubergines and Zucchini alla Scapece € 13.00

Mozzarella 150gr served hot on a bed of fresh Porcini mushrooms sautéed in a pan € 15.00

"FIGLIATA DI BUFALA"

It is a wrap of buffalo mozzarella that contains a real treasure inside, it looks like a pregnant mozzarella that contains many small buffalo mozzarella with cream.

From 500gr / 1kg (from € 25.00) for more people

GREAT MIXED FRIED COMPLETE "SIMME AND NAPULE PAISÀ"

Crocchè, Pizzotella, Cod, Battered Vegetables, White Arancino, Pumpkin Flower with Anchovies and Mozzarella, Grown Pasta)

€ 15.00

MOZZARELLA IN CARROZZA original recipe by ZIA TITINA

Mozzarella put in two slices of gilded and fried bread, a true Campania specialty, with anchovy fillet in the filling or cooked ham.

€ 4.50

PIZZELLE OR MONTANARE "REGINELLA"

Fried and seasoned with Tomato sauce sciuè sciuè scented with oregano

€ 6.00

HIS MAJESTY "NEAPOLITAN PASTA FRITTATINA"

Life is a combination of Pasta and magic

€ 4.50

'E ZEPPOLE' AND GROWN PASTA

With seaweed and pieces of anchovies in oil

€ 6.0



HE FIRST OF THE "TRADITION"

NAPLES IS BEAUTIFUL FOR ITS CONTRADICTIONS AND FOR ITS LIGHT AND DARK: SWEET AND BITTER ...

PACCHERI "NAPULÈ"

Soft Neapolitan Ragù with three meats cooked over low heat for 8 hours

the Gold of Naples, in which we read "the sky of Naples also presides over the fate of the Ragù in other ways, because the ragù is not cooked, but it is obtained, it is not a sauce, but the story and the novel and the poem of a sauce ... from the moment the pan is placed on the stove and the spoonful of lard doubts, is moved and slips starting to melt, until the moment when the sauce is really ready ... With pasta such as Paccheri di Gragnano or fresh egg Fettuccine.

€ 13.00

RAVIOLI CAPRESI "LAZZARELLA"

Handmade ravioli by chef Angelica Sepe With buffalo ricotta, spinach with courgette flower sauce, saffron and Parmigiano Reggiano Giovanni Boccaccio in the Decameron "... nothing else did they do but make macaroni and ravioli and cook them ..."

€ 15.00

ZITI ALLA GENOVESE (SPECIALTY FOR INTENDERS)

It is a sauce obtained from the slow cooking of onions and dense brownish meat. recipe by Ippolito Cavalcanti, Duke of Buonvicino. The Genoese is a dish of sure success because thanks to its underlying sweetness it meets practically all palates: both men and women, gourmets as well as those who love tradition, even those who do not like onion eat them at will. 1838 "theoretical and practical cooking" cookbook ...

€ 13.00

POTATO GNOCCHI PIGNATIELLO "ALLA SORRENTINA"

With buffalo mozzarella, provola cheese, fiordilatte, tomato puree, passed in a wood oven.

The strangolapreti have very ancient origins, which date back to the sixteenth century

€ 14.00

"TERRA MIA" RAVIOLONI

Handmade ravioli by chef Angelica Sepe, filled with 36 months aged Parmigiano Reggiano cream, which combined with Stracciatella di Bufala Campana forms a stringy and delicate filling that goes well with the fresh and slightly acidic flavor of the San Marzano tomato, all garnished with fresh basil and a drizzle of good Cilentano raw extra virgin olive oil.

€ 15.00

TRIBUTE TO "ROME"

TONNARELLI ALLA "CARBONARA" RECIPE BY ROMEO CASTELLI

With real Guanciale d'Amatrice, Eggs, Roman Pecorino and Black Pepper.

It was born as soon as the war was over, with the arrival of the Americans in Italy and the consequent availability of Bacon and Eggs, which stimulated the natural union of the ingredients to the pasta

€ 13.00



FIRST COURSES OF " MARE "

THIS ILLITERATE HEART, YOU TOOK IT TO SCHOOL, AND SHE LEARNED TO WRITE, AND SHE LEARNED TO READ,
JUST ONE WORD: 'LOVE' AND NOTHING MORE "

SCIALATIELLI "O SOLE MIO"

Typical of the Amalfi coast

Water and Flour Pasta with Varieties of Molluscs and Crustaceans with Piennolo Tomato

The Scialatielli were created by the Amalfi chef Enrico Cosentino, who, at the end of the 1960s

He prepared the dough with flour, pecorino cheese, basil, salt and freshly ground pepper.

€. 13.00

"AMOR ALL'AMO"

A first course that smells of summer and with the typical colors of the Sorrento Peninsula.

Handmade ravioli by chef Angelica Sepe filled with roasted sea bass and Agerola sheep ricotta, topped with a simple but very fragrant soubise of spotted seafood that enhances and amplifies the scent of the sea ...

€.15.00

SPAGHETTI WITH HORNED CLAMS "MALAFEMMINA"

With clams and lupins, extra virgin olive oil, parsley and ground black pepper

€ 13.00

"STROMBOLI"

Paccheri di Gragnano with Bronte Pistachio Pesto, Pachino and Swordfish

Recipe of Noto Syracuse. The Pistachio of Bronte, in Sicilian called frastuca (the fruit) or frastucara

(the plant) is a variety of pistachio (Pistacia vera cv Napoletana, grafted onto Pistacia terebinthus) with Protected Designation of Origin PDO

€. 15.00

"REGINELLA"

Fresh Tagliolini with Half Mediterranean Lobster spotted with Piennolo Tomatoes shaded with Cognac

Recipe by Angelica Sepe

€ 18.00



"THE MEDITERRANEAN"

"EACH WAVE OF THE SEA HAS A DIFFERENT LIGHT, JUST LIKE THE BEAUTY OF THOSE WE LOVE."

SEA BASS, SEA BELLIES, DENTICES, SARAGHI, SCORFANI, PEZZOGNE ... TUNA, PESCESPADA ... TASTY AND TENDER SQUID
FISH ROASTED ON CHARCOAL

Consult our staff on daily arrivals from Anzio and Fiumicino €. 4.50 per hecto

THE FRIED SEA

'O Cuoppo del pescatore "of Posillipo

Shrimps, Calamari and Paranza with Cod, Mullet, Sole, Suace, Anchovies and Mazzoni

€ 16.00

ROMBO BAKED "CARAVAN PETROL"

With potatoes, Piennolo cherry tomatoes, artichokes and Gaeta olives

Recipe by Claudio Sadler, internationally renowned chef awarded with  Michelin stars

€ 25.00 / 30.00)

SEA BASS IN TOT "ACQUA CRAZZA" WITH SEAFOOD FRUITS

Born on the boats of fishermen who cooked freshly caught fish in a pan with sea water, cherry tomatoes, oregano, parsley and garlic.

It became famous all over the world thanks to Totò, who loved this simple recipe

€ 24.00

GREAT FILLET OF SEA BREAM CILENTANA

Simple flavors give the same pleasure of the most refined ... it takes little to stay in heaven ...

Sea fish, Cilento aromas, Gaeta olives, spiced potatoes and Corbarino cherry tomatoes

(A white version with ginger and buttered potatoes is also possible)

€. 16.00

HIS MAJESTY THE "MUSSILLO DI BACCALA" AN ANCIENT LOVE FOR NEAPOLITANS ...

The Mussillo is the romantic part of the cod ... obtained from the central part of the cod and precisely from the highest part of her rump, soft and pulpy like the lips of a young woman ...

NEAPOLITAN BACCALA' BY ANGELICA SEPE

With onion, Mediterranean aromas, San Marzano tomato sauce, potatoes, Gaeta olives and capers

€ 20.00



"OUR MEAT SELECTION "

**"ALL OUR MEATS COME FROM THE ANGELO FEROCI BUTCHER IN ROME"
A CARNE 'A SOTTO AND' E MACCARUNE 'A CUP**

"CHIANINA" MEAT STEAK COOKED ON CHARCOAL

With spiced potatoes and vegetables of the day

The legend of the name of the steak has it that in 1565 on the occasion of a party in Florence in Piazza San Lorenzo, an ox turned on a spit was distributed to the people in the square. Among the people there were English tourists who, at the sight of those slices of meat, began to shout "beef-steak" (600gr)

€ 22.00

SLICED BEEF "ROBESPIERRE"

With Rosemary aromatic oil and wood-fired potatoes

Robespierre was not only a revolutionary, but also an inspirer of habits and customs that survived him over time.

The steak called Robespierre is made with a piece of meat cut high and cooked so that it roasts on the outside but remains rare inside. He was born for the first time in 1300 by Bonifacio VIII for the Jubilee. Among the aromas of the preparation also garlic, rosemary and green pepper which are said to have been placed in the basket containing its guillotined head to identify it as that of a pig.

€ 20.00

SLICED BEEF "BEWARE OF WOMEN"

With Giusti Balsamic Vinegar of Modena reduction, rocket and Mediterranean scented potatoes

€ 20.00

BEEF FILLET WITH GREEN PEPPER

Recipe from His Majesty Paul Bocuse who has been called "the Chef of the Century" of French Cuisine

Fillet is served with vegetables of the day

€ 20.00

COTOLETTA "SPECIAL ITALIAN"

Veal cutlet fried in butter, topped with salad Tomatoes, Basil, Oregano and Mozzarella

€ 16.00



SIDE DISHES AND SEASONAL SALADS

NAPULE IS A CURIOUS COUNTRY: | IT IS AN ANCIENT THEATER, ALWAYS OPEN.
THERE ARE BORN PEOPLE WITHOUT CUNCIERTO | SCENNE P " AND STRATE E SAPE READS "

SCAPECE OF ZUCCHINI

Fried with mint, garlic, vinegar and extra virgin olive oil

Although an old para-etymology traces the term scapece back to the Latin ex Apicius, from the name of the alleged creator, in reality it comes from the Spanish escabeche, with which now in different parts of the world we refer to the process of marinating in vinegar. The dish is also known to be mentioned in a film by Totò: in A Neapolitan Turkish, in fact, the guappo Don Carluccio "iron man" (played by Enzo Turco), drawing up the wedding contract, lists the dishes that the spouse, including this one, whom he calls: cocozzielli alla scapece

€ 6.00

EGGPLANT A MUSHROOM

ONLY THE LONG PURPLE ONES WITH TOMATO, BASIL AND OREGANO

The original recipe involves putting the aubergine in salt and then squeezing all the black out.

€ 6.00

ODE TO THE RIPASSATI FRIARIELLI

which are the newly developed inflorescences of the turnip tops

'A malatia' and Naples

€ 6.00

SAUCE SCAROLA WITH OLIVES, CAPERS AND ANCHOVIES FROM CETARA

Scarola is a "cult recipe", the most famous in Campania which is also used for endive pizza.

€ 6.00

ARTICHOKES ALLA ROMANA (SEASONAL)

€ 10.00

SALADS

"DOCE DOCE" SALAD

Rocket and Pachino or Neapolitan Datterini tomatoes

€ 7.00

"SUMMERTIME" SALAD

Salad mix with radicchio, carrots, boiled egg and tuna

€ 10.00

LE PIZZE GOURMET



DIVINE COAST

Piennolo yellow tomatoes, buffalo mozzarella, basil, grated Amalfi lemons, extra virgin olive oil and marinated anchovies from Cetara

€ 12.00

HORN OF GOOD LUCK

Half margherita pizza, half calzone stuffed with Grandma's meatballs with meat sauce, Fiordilatte and Basil

€ 13.00

MONTE FAITO

Red piennolo tomatoes, sautéed escarole, salted anchovies from Cetara, fiordilatte and oregano

€ 11.00

GOLD OF NAPLES

Knife-tip sausage, Fiordilatte, Neapolitan Papaccelle, Black Olives from Gaeta and Chilli

€ 11.00

DANIELE'S MARINARA

Yellow and red piennolo tomatoes, capers, black olives from Gaeta, garlic, oregano and anchovy sauce

€ 13.00

CALZONE Special Italian

SAUSAGE AND FRIARIELLI

Fiordilatte mozzarella, knife tip Sausage, Friarielli sautéed in Garlic, Oil and Chilli

€ 10.00

LE PIZZE TRADIZIONALI



CLASSIC MARINARA

San Marzano tomato, Picerno garlic, Oregano and extra virgin olive oil

€ 8.00

MARGHERITA THE QUEEN OF NAPLES

San Marzano tomato, Basil, Parmesan, Fiordilatte di Agerola and extra virgin olive oil

€ 9.00

DAISY WITH CORNICIONE FILLED WITH RICOTTA

San Marzano tomato, Basil, Parmesan, Fiordilatte di Agerola, extra virgin olive oil and Cornicione filled with ricotta di fuscella

€ 12.00

NAPLES... THE SCENT OF MEMORY

San Marzano tomato, Agerola fiordilatte, basil, salted anchovies from Cetara and extra virgin olive oil

€ 10.00

BUFFALO

San Marzano tomato, basil, parmesan, buffalo mozzarella dop from Battipaglia and extra virgin olive oil

€ 10.00

NAPUL'È (THE MOST POPULAR IN THE HOUSE)

Cornicione stuffed with ricotta di fuscella, cherry tomatoes, basil, buffalo mozzarella dop and extra virgin olive oil

€ 12.00

SAUSAGE AND FRIARIELLI

Fiordilatte mozzarella, knife tip Sausage, Friarielli sautéed in Garlic, Oil and Chilli

€ 10.00

DEVIL

San Marzano tomato, Fiordilatte, Napoli salami and Calabrian chilli

€ 10.00

CAPRICIOUS

Mushrooms, Artichokes, Cooked Ham, San Marzano Tomato, Basil, Fiordilatte and Black Olives from Gaeta

€ 10.00

COURGETTE FLOWERS

Zucchini flowers, buffalo mozzarella dop, salted anchovies from Cetara and extra virgin olive oil

€ 10.00

GUAGLIONE

Wurstel, French fries and Fiordilatte di Agerola

€ 10.00

LE PIZZE SPECIALI E I CALZONI



FRIED PIZZA "A TODAY A OTTO"

Ricotta di fuscella, Fiordilatte, Napoli salami, Cicoli with lard, San Marzano tomato, Basil and Pepper

€ 10.00

CALZONE DI SCAROLA

Stuffed with Scarola just stir-fried with black olives, capers and anchovies, it is made even tastier by the Provola di Agerola and the extra virgin olive oil that cover the oversized filling.

€ 10.00

"TERRA MIA" OVEN FILLED CALZONE

Ricotta di fuscella, Fiordilatte, Napoli salami, Cicoli, San Marzano tomato, Basil and black pepper

€ 10.00

GAETANINA

With mushroom eggplant, San Marzano tomato, basil and fiordilatte

€ 10.50

KING FERDINAND

Half margherita pizza, half focaccia with rocket, artichokes and raw ham

€ 11.00

VERACE

Red piennolo tomatoes, buffalo mozzarella dop, parmesan and basil

€ 10.00

BLACK TAMMURIATA

Piennolo yellow tomatoes, rolled bacon, black pepper, fiordilatte and parmesan flakes

€ 10.00

CROCCHÈ PIZZA "LO SFIZIO DI NAPOLI"

Cream, smoked provola from Agerola, cooked ham and potato crocchè

€ 10.00

VUCHELLA

Zucchini flowers, fried courgettes, fiordilatte and rolled bacon

€ 10.00

CORE A CORE

With Pachino, Fiordilatte, Parmesan, Basil, Parma ham, Rocket and Parmesan flakes

€ 12.00

MALAFEMMENA

San Marzano Tomato, Fiordilatte, Porcini Mushrooms and Knife-tip Sausage

€ 10.00



"HOME MADE DESSERTS"

€ 7.00

NEAPOLITAN PASTIERA

The origin of the Pastiera is very ancient and comes from pagan cults to celebrate the arrival of spring. The legend says that the mermaid Partenope had chosen the beautiful gulf of Naples and from there she sang with a melodious and sweet voice. People then to thank you for this wonderful song brought her flour, a symbol of wealth, ricotta, a symbol of abundance, eggs, symbol of reproduction, wheat cooked in milk, symbol of fusion of the animal and vegetable kingdom, orange blossoms, the scent of the Campania region, spices, homage of all peoples, sugar to acclaim the sweetness of the siren's song. The mermaid liked her gifts, but in collecting them she mixed them into an amalgam that she left between her hands the first pasta maker of which she was the unconscious author.

THE CAPRESE OF "DONNA SERENA"

The flowers wither, the jewels fade and the candles burn ...but chocolate never gets old...

Almond Flour and Dark Chocolate.

It was invented by mistake in 1920 on the island of Capri by Chef Carmine di Fiore

RICOTTA AND PEARS PIE

A masterpiece of the Amalfi coast, born with the pears of Agerola,
Ricotta from Tramonti and hazelnuts from Giffoni.

BABÀ AL RHUM AGED WITH CREAM, CREAM AND FRESH FRUIT

The invention of the baba can be traced back to the Polish king Stanislaw Leszczyński [, father-in-law of Louis XV of France; The typical mushroom shape is due to the famous pastry chef Nicolas Stohrer, who came to Paris with Maria Leszczyńska, daughter of the Polish king. Another story tells that the bad-tempered king threw the cake against a sideboard, smashing a bottle of rum. This went to soak the dessert and Stanislaw then tasted it, finding it excellent. The first Neapolitan sources on dessert date back to 1836.

DELIGHT WITH AMALFI LEMONS

It contains all the aromas and flavors of the Sorrento peninsula: the pastry chef Carmine Marzuillo prepared them for the first time in 1978.

ANGELICA CAKE

Dark Chocolate, Crunchy Coffee, Cream, Nutella and Two Layers of Spag Bread

TIRAMISU' ITALIANO

Tiramisu Nonna Maria's recipe with organic eggs, fresh mascarpone and Neapolitan coffee