

TASTING MENU

FIVE SEAS

€ 75,00

Free Hand tasting by the Chef in 5 courses

* wines not included

The tasting is for all table members.
Intolerances and allergies must be communicated at the time of the order.
Thanks.

NB. For tables of 6 people onwards we would have
the pleasure of serving you a single menu.

Salerno's soulful cuisine

OUR ANCHOVIES

OUR SELECTION

Cetara with buffalo butter € 13,00

Cantabrico "El Menù" with Normandy butter € 15,00

STURGEON EGGS: CASAMARE'S CAVIAR

€ 85,00

Asetra 18 g

Served with blinis, sour cream, bread croutons and Normandy butter

OUR SEA FIRE OFF (ABSOLUTELY RAW)

OYSTERS CASAMARE SELECTION

Gillardeau N°2	€ 7,00 each
Bellon 00	€ 7,00 each

THE CRUSTACEANS

Prawns □	€ 6,00 each
Red shrimp □	€ 7,00 each
Mediterranean Norway lobster □	€ 7,00 each

THE GRAN PLATEAU € 45,00

1st COURSE

Oyster, prawns □, red prawns □, Mediterranean Norway Lobster □, Venus Clams

2nd COURSE

White prawn "Gobbetto" tartar □, red prawn □, Bluefin tuna □

THE TARTARE

Bright red in caprese

Bluefin tuna •, buffalo buttermilk, semi-dry tomato, basil and crispy bread

€ 24,00

Absolute

Red shrimp □, Burrata from Puglia and black truffle

€ 24,00

“Gobbetto” shrimps □

White Shrimp tartare, taggiasche olives, semi-dry cherry tomatoes and crumble

€ 18,00

Norway lobster

Porcupine norway lobster tartare, Cetara anchovy mayonnaise, orange gel and Giffoni hazelnut

€ 24,00

CASAMARE TARTARE MIX

Red shrimp □, white shrimp “Gobbetto” □, Bluefin tuna □

€ 28,00

THE CARPACCIO

Amberjack Carpaccio

Butter and lemon emulsion, tomato coulis, tempura flakes

€ 24,00

Sea bass Carpaccio

Raw sea bass, reduction of orange, mango pralines, fried parsley

€ 22,00

TYPICAL DISHES OF SALERNO

HALF
PORTION
(min x2 pers)

Fried flying squids	€ 16,00	
Razor clams on the grill (depending on availability)	€ 16,00	
Sautè of clams with crunchy bread and wild garlic (depending on availability)	€ 20,00	
Octopus Luciana style in tomato sauce	€ 16,00	
Lemon-scented seafood salad	€ 24,00	€ 14,00
CASAMARE'S PASTA		
Spaghetti bronze drown "Vicidomini" with clams, garlic and oil	€ 20,00	€ 12,00
Half paccheri pasta from "Pastificio Gentile", seafood, molluscs and crustaceans	€ 24,00	€ 15,00
CASAMARE'S SECOND COURSE		
From the sea to the grill: mixed grilled fish, crustaceans and molluscs	€ 30,00	

□ see last page

THE SEA ON FIRE (COOKED... BUT NOT TOO MUCH)

		HALF PORTION (min x2 pers)
Dip in Amalfi Coast Blanched flying squids of Praiano stuffed with broccoli friarielli and provola cheese from Agerola	€ 18,00	€ 11,00
Cesar Salad of octopus Chopped octopus, grilled salad, parmesan flakes, anchovy mayonnaise and Neapolitan tarallo	€ 20,00	
In Tempura Tapas of cod Rafols, broccoli and potatoes (mallone), crusco pepper from Vallo and burrata	€ 20,00	€ 12,00
Fresh fish Cuttlefish with black ink, Jerusalem artichokes and caramelized orange	€ 18,00	€ 12,00
Tribute to Paolo Parisi egg 64 °, flambé Norway Lobsters, toasted brioche bread, caviar and salsola soda sauce	€ 24,00	
Red mullet Cacciatora style Mullet cooked at low temperature, mushroom carpaccio and juice of tomatoes, mushrooms and herbs	€ 20,00	
From Controne to seaside Controne beans soup, seafood, tarallo and wild fennel	€ 18,00	€ 10,00
— NO FISH Parisi egg 64 °, hazelnut from Giffoni, truffle from Colliano and mousse of ricotta from Cilento Coast	€ 14,00	

LONG, SHORT, BRONZE AND IF NOT ... RICE

		HALF PORTION (min x2 pers)
Half paccheri pasta "28 Pastai" cooked and raw shrimps with onion and seaweed powder	€ 24,00	€ 15,00
Mixed pasta "Pastificio dei Campi" in fish soup	€ 24,00	€ 15,00
Linguini pasta "Vidomini" with cheese and black pepper, lobster and black truffle from Colliano	€ 32,00	€ 19,00
Carnaroli rice with creamy Amalfitan lemon and oyster flakes	€ 24,00	€ 15,00
Spaghetti "Vidomini" "garlic, oil, green pepper, sea urchins and crumble with anchovies Colatura	€ 24,00	€ 15,00
Candela "Vidomini" red mullet, cherry tomatoes and basil	€ 18,00	€ 10,00
— PASTA HANDMADE FROM THE CHEF		
Homemade tortello stuffed with squid, potato mousse and its juice	€ 20,00	€ 12,00
Fettucelle garlic, oil, squilles, turnip tops and nduja	€ 20,00	€ 12,00
— FAR FROM SEA		
Mixed pasta "Pastificio dei Campi" potatoes from Montoro, Monaco provolone and black truffle of Colliano	€ 18,00	€ 10,00

SECOND SEAFOOD COURSES

Grilled fish □ Fish slice emulsion of clams and parsley with escarole	€ 26,00
Mediterranean King Tataki of Bluefin tuna leek mousse and reduction of "Porto"	€ 24,00
Rafols Cod Cod, roasted tomato from San Marzano and oregano sauce	€24,00
Lobster Mugnaia style Blue lobster, beurre blanc sauce, crispy potato and tuna roe	€ 40,00
Fisherman's fry Squids □ flying squids, red mullets, Salerno anchovies	€ 22,00
— <i>MEAT DISHES</i>	
Braised Veal cheek with "crackled" friarielli	€ 20,00

FISH OF THE DAY

“ACQUA PAZZA” STYLE Catch of the day in Casamare cherry tomato water	€ 75,00/kg
BAKED Catch of the day, mountain potatoes and olives from Cilento Coast	€ 75,00/kg
FISH AND SALT Catch of the day in black salt crust	€ 75,00/kg
GRILLED Simply grilled catch of the day with chimichurri from Amalfi	€ 75,00/kg
In case of availability local catch of Salerno’s Sea	€ 90,00/kg
LOBSTER	€ 100,00/kg
BLUE LOBSTER	€ 120,00/kg
SPINY LOBSTER	€ 180,00/kg

In the absence of finding the fresh product, we advise customers that some products may be frozen or frozen by blast chilling. For any information on substances and allergens it is possible to consult the specific documentation that will be provided, at the request of the staff on duty. Raw fishery products are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to Reg. CE 852/04 and Reg. CE 853/04.

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