

FREE HAND TASTING

FIVE SEAS

Free hand tasting by the Chef in 5 courses € 80,00

Tasting menu with wine pairing € 55,00

The tasting is intended for all table members. Intolerances and allergies should 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.

Chef **Vincenzo Pepe**
Sommelier **Simone Aquino**

Salerno's Soulful Cuisine

OUR ANCHOVIES

OUR SELECTION

Anchovies of Cetara “Armatore” selection with buffalo butter € 15,00

Cantabrico’s anchovies “El Menù” selection with Normandy butter € 18,00

SALMON

UpStream smoked salmon with whole panna acida ed erba cipollina € 28,00

STURGEON EGGS: CASAMARE’S CAVIAR

Cru Caviar

Beluga malossol 10gr € 85,00

Beluga malossol 30gr € 230,00

Beluga malossol 50gr € 375,00

Asetra 10gr € 33,00

Asetra 30gr € 88,00

Asetra 50gr € 145,00

OUR SEA FIRE OFF (ABSOLUTELY RAW)

OYSTERS CASAMARE SELECTION

Gillardeau N°2	€ 7,00 cad.
Bellon 00	€ 7,00 cad.

THE CRUSTACEANS

Prawns 🦐	€ 8,00 cad.
Red Shrimp 🦐	€ 9,00 cad.
Mediterranean Langoustine 🦐	€ 9,00 cad.

THE GRAN PLATEAU

€ 45,00

1st HALF

Oyster, prawn 🦐, red shrimp 🦐,
Mediterranean Langoustine 🦐, sea truffles

2nd HALF

Local fish tartare 🦐, red shrimp 🦐, Bluefin tuna 🐟

TARTARE AND CARPACCIO

BRIGHT RED

€ 26,00

Tartare di tonno rosso Bluefin 🐟, maionese all'aglio, datterino semi-dry, olive taggiasche, capperi di Pantelleria, crumble di pane al pomodoro

ABSOLUTE

€ 28,00

Red shrimp carpaccio 🐟, smoked hemp ham from the "Turiello" dairy, lime and Giffoni hazelnuts

LOCAL FISH

€ 24,00

Red snapper tartare, Mediterranean ceviche, friggietello peppers, and rosemary wafers

SCAMPO

€ 24,00

Lobster tartare 🐟, passion fruit and anchovy sauce mayonnaise

CASAMARE TARTARE MIX

€ 30,00

Red shrimp 🐟, local fish 🐟, Bluefin tuna 🐟

TYPICAL SALERNO DISHES

HALF PORTION
(min x2 pers)

CASAMARE HOT DISHES

Fried Baby Squid	€ 20,00	
Grilled razor clams <i>(depending on availability)</i>	€ 18,00	
Clams Souté with garlic crispy bread <i>(depending on availability)</i>	€ 24,00	
Warm seafood salad lemon scented	€ 24,00	€ 14,00

CASAMARE'S PASTA 1st COURSES

Bronze drawn spaghetti "Vicidomini" garlic oil and clams <i>(depending to availability)</i>	€ 24,00	€ 15,00
Mezzi paccheri pasta, seafood, shellfish and crustacean	€ 24,00	€ 15,00

CASAMARE 2ND COURSES

From sea to the grill: mixed grilled fishes, crustacean and molluscs	€ 30,00
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THE SEA ON FIRE (COOKED...BUT NOT TOO MUCH)

AU GRATIN...

Fish sandwich “au gratin” with San Marzano tomatoes, basil, and eggplant chips

€ 24,00

€ 13,00

OCTOPUS SCAPECE STYLE

Roasted octopus 🐙, zucchini with two textures, Provolone del Monaco cheese pearls

€ 24,00

€ 13,00

FROM THE CATCH...

Baby cuttlefish with pizzzo, citrus potato foam, and crispy bell pepper

€ 24,00

€ 13,00

BETWEEN SEA...AND MOUNTAINS

Rock red mullet, Agerola mozzarella, and summer panzanella

€ 20,00

RAFOLS

Salt cod 🐟, Shredded Rafols, curly endive, Taggiasca olives, caper leaves, and semi-dried cherry tomatoes

€ 26,00

€ 14,00

ANCHOVIES...JUST LIKE IN THE OLD DAYS...

Anchovies from Salerno stuffed with Agerola provola cheese, zucchini flower chips, green beans with mint, and lemon gel

€ 22,00

€ 12,00

MUSSELS AND BEANS...

Cannellini bean salad, durum wheat cracker, green chili pepper, mussels, and aged pecorino cheese

€ 20,00

€ 10,00

— WITHOUT FISH

Eggplant medallions with red datterino tomato sauce, mozzarella

€ 16,00

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

WATER AND FLOUR

Handmade chicche, lupini beans, sea urchins,
and sea asparagus, with a wild fennel

€ 24,00 € 13,00

WITH A PEPPERY SAUCE...

Linguinetta with a peppery mussel sauce, aged pecorino cheese,
and a mint and lemon relish

€ 24,00 € 13,00

NERANO

Nerano-style risotto, zucchini flower chips,
and chopped purple shrimp

€ 28,00 € 15,00

VARIATION ON A THEME

Mezzi paccheri pasta, spring onion, basil pesto,
Bluefin tuna tartare, buffalo mozzarella foam, and chives

€ 24,00 € 13,00

SORRENTO STYLE LOBSTER

Thick spaghetti with three types of tomatoes, lobster,
and seaweed powder

€ 30,00 € 16,00

— THE CHEF INTO PASTA

HALF PORTION
(min x2 pers)

Fresh egg pasta noodles, Mazara red shrimp 🦐,
Normandy butter and black truffle € 30,00

Fresh egg pasta fettuccella, lemon marinated redfish,
bottarga and crusco peppers € 26,00

Small lasagna with sea bass in a marinara sauce € 24,00

AWAY FROM THE SEA

Thick spaghetti with three types of tomatoes
and shavings of Parmigiano-Reggiano

€ 22,00 € 12,00

SECOND SEAFOOD COURSES

BLUEFIN TUNA

Bluefin tuna in a puffed potato crust, with pearl eggplant
and colatura mayo

€ 28,00

FROM THE LOCAL CATCH...

Slices of fish in cooking oil with lemon grass, a salad of red, yellow,
and black cherry tomatoes, Nocerino spring onions, basil,
and mountain oregano

€ 28,00

AT THE HELM...

Squid 🦑 grilled and smoked with chimichurri, roasted
romaine lettuce, fennel, and Berne sauce

€ 26,00

FISHERMAN'S PLATTER

Squid 🦑, baby squid, red mullet, anchovies, lemon
mayonnaise, and sweet-and-sour onions

€ 26,00

— THE MEAT

BEEF FILLET

€ 24,00

Beef fillet with baked potatoes

CATCH OF THE DAY

“ACQUA PAZZA” STYLE

€ 75,00/kg

Catch of the day cooked in cherry tomato water

BAKED

€ 75,00/kg

Catch of the day baked with potatoes, olives from Cilento Coast and tomatoes

FISH AND SALT

€ 75,00/kg

Catch of the day cooked in black salt crust

GRILLED

€ 75,00/kg

Catch of the day grilled with with chimichurri Amalfi style

Farmed fish

€ 75,00/kg

In case of availability local catch from Salerno's Sea

€ 90,00/kg

LOBSTER

€ 130,00/kg

BLUE LOBSTER

€ 150,00/kg

SPINY LOBSTER

€ 200,00/kg

Service: € 4,00



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