



MALAFEMMENA
RISTORANTE

APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Eggplant Parmigiana

Oven-baked eggplant with San Marzano tomatoes, basil, and Provola and Parmesan cheese

Caprese Salad

Buffalo mozzarella, fresh tomato, basil, olive oil, and a hint of oregano

Prosciutto e Funghi Pizza

Pizza with mozzarella, San Marzano tomatoes, Italian cooked ham, and mushrooms.

MAIN COURSE (choose one per person)

Marinated Chicken Tagliata

Marinated chicken served with carrot purée and grilled pearl onions

Aunt Lidia's Lasagna

Lasagna with San Marzano tomato sauce, ground meat, béchamel, and Parmesan cheese

Pumpkin Tortelloni

Pasta filled with pumpkin in a creamy sauce with a truffle aroma.

DESSERT (or coffee)

Tiramisu

Made with mascarpone, savoiardi biscuits, pasteurized egg yolk, amaretto, cocoa

MENU PRICE 45 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)



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Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Prosciutto and Mushroom Pizza

Pizza with San Marzano tomatoes, mozzarella, ham, and mushrooms

Eggplant Parmigiana

Oven-baked eggplant with San Marzano tomatoes, basil, and Provola and Parmesan cheese

Buffalo Caprese

Buffalo mozzarella with chopped tomatoes

MAIN COURSE (choose one per person)

Spaghetti Carbonara

Authentic carbonara with guanciale, pecorino cheese, egg yolk, and pepper

Pumpkin Tortelloni

Pasta filled with pumpkin in a creamy truffle-scented sauce

Pappardelle with Earth's Fruits

With porcini mushrooms, sun-dried tomatoes, arugula, and pine nuts

DESSERT (or coffee)

Tiramisu

Made with mascarpone, savoiardi biscuits, pasteurized egg yolk, amaretto, cocoa

MENU PRICE 50 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)



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Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Burrata

Fresh cheese from the Puglia region.

Prosciutto and Mushroom Pizza

Pizza with mozzarella, San Marzano tomatoes, Italian cooked ham, and mushrooms.

Vitello Tonnato

Slices of veal with tuna mayonnaise sauce and capers.

MAIN COURSE (choose one per person)

Mari's Delight

Pasta filled with ricotta and spinach in a creamy pistachio pesto sauce with toasted guanciale.

Filet Mignon Medallions in Wine Sauce

Filet mignon medallions with wine sauce and baked potato.

Truffle Tagliolini

Pasta with fresh truffle shavings.

DESSERT (or coffee)

Nutello

Crafted with mascarpone, gluten-free biscuit, Nutella, and pistachios.

MENU PRICE 55 €

(incluye vino de la casa, cerveza de barril y refrescos ilimitados hasta la salida de postres)