

PUMMAROLA

RISTORANTE ITALIANO

APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Eggplant Parmigiana

Oven-baked eggplants with San Marzano tomatoes, basil, Provolone cheese, and Parmesan.

Caprese Salad

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

Assorted Pizzas

A variety of Neapolitan-style pizzas.

MAIN COURSE (choose one per person)

Hunter's Chicken

Chicken breasts in a San Marzano tomato sauce with mushrooms and a hint of chili, served with truffled mashed potatoes.

Pumpkin Tortelloni

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

Nerano Spaghetti

With zucchini, Parmesan, Provolone del Monaco, and black pepper.

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)

Puglian Burrata

Served with Sicilian caponata.

Pulcinella Mussels

Mussels in San Marzano tomato sauce with crispy bread crusts and a spicy touch.

Assorted Pizzas

A variety of Neapolitan-style pizzas.

MAIN COURSE (choose one per person)

Mary's Delight

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

Carbonara Spaghetti

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

Pappardelle with Earth's Bounty

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

DESSERT (or coffee)

Tiramisu

Made with mascarpone, ladyfingers, pasteurized egg yolks, amaretto, and cocoa.

MENU PRICE 50 €

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

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APPETIZER

Caprese Salad Bites

Mini buffalo mozzarella and
Datterino tomato salad

STARTERS (to share)

Burrata from Puglia

Served with Sicilian caponata

Vitello Tonnato

Thin slices of veal with tuna sauce
and capers

Assorted Pizzas

Variety of Neapolitan-style pizzas

MAIN COURSE (choose one per person)

Tagliolini with Truffle

Long fresh pasta with fresh truffle

Filet Medallions with Gorgonzola

Sirloin medallions with Gorgonzola
cheese and baked potato

Delizia Marì

Ricotta and spinach stuffed pasta with
pistachio pesto sauce and crispy guanciale

DESSERT (or coffee)

Nutellotto

Made with mascarpone, gluten-free
biscuit, Nutella, and pistachio

MENU PRICE 55 €

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