



AZIENDA AGRICOLA
GUERRITORE

STARTERS

Traditional mix of Campania southern starter (2 pax)	30 €
Little artichoke and bread flan, Mallone (typical mix of southern veg with turnip leaves and potato), Buffalo ricotta cheese with honey and hazelnuts, Homemade bread with pork cracklings (traditional Campania bread), Mozzarella in carrozza (fried mozzarella cheese with bred eggs and breadcrumbs), Beans and escarole cooked salad soup (A culinary tradition of Campania a very tasty and healthy peasant winter soup).	
Parmesan cheese Soufflè with pumpkin cream and walnuts	8 €
Meatloaf with a rich and stringy mozzarella cheese core gratinated cauliflower and tomato sauce	9 €
Beans soup and cardoon flower salad with olive oil, mint, pecorino cheese and crostini (bread croutons)	10 €
Anchovy in tortiera (baked anchovy with garlic olive oil and breadcrumbs)	8 €

FIRST COURSE (PASTA)

Zito alla Genovese with caciocavallo podalico (pasta with genovese sauce and melted cheese)	16 €
Paiocca di Pellezzano (pasta with pumpkin, pork sausage and cheese)	13 €
Paestum lasagna (homemade white lasagna with bechamel sauce and artichokes)	16 €
Lagane with chickpeas (pasta with chickpeas sauce)	13 €
Sorrentina gnocchi (Sorrento-style home made potato gnocchi in tomato and mozzarella sauce)	12 €

MAIN COURSE

Braised beef with mashed potatoes and sautéed chicory herbs	18 €
Baked chicken with cacciatora sauce (the cacciatora sauce with celery, onions, tomato sauce, carrots, garlic, chilli cooked little escarol salad)	14 €
Grilled beef rib (served with sautéed broccoli and baked potatoes)	55 €/kg
Baked pork shank with sautéed potatoes and annurca apples 2 pax (typical sweet apple from southern Italy)	30 €
Tempura fried fish cod with cod mayonnaise sauce	18 €

DESSERT

Zeppole (homemade doughnut with chocolate sauce) x 2 pax	6 €
Scrigno di millefoglie con crema e amarene (little Millefeuille cake with cream and black cherry)	5 €
Babà with chocolate cream (typical neapolitan little sponge cake served soaked in a delicious rum syrup and chocolate cream)	5 €
Annurca apple cake with cream sauce and vanilla ice cream (typical sweet apple from southern Italy)	7 €