

It all starts with a casadduoglio cheese.
Cheese, wine, oil, a picturesque delicatessen and unplugged,
between pork sausages pasta and tomatoes San Marzano All
in balanced disorder, as in a picture of Giacinto Gigante then
comes the kitchen of tradition, that of the grandmother who
pulled the meat sauce for hours, While the aunt worked the
dough with the strength of one hundred arms, its was the
kitchen where improvisation is all if you know the raw
material like the jazz, the soul's jazz of James Senese, because
the music of the soul is always there today is the gastronomy
that speaks to the heart, "warm" like a poem of Neruda and
colored like a ceramic of Liguori or a photo of Tuscan a
gastronomy that can stop the world to contemplate, amazed a
meatball on a fork

In the end, there's 13

*The raw fish is frozen to avoid a microbic activity from the
Anisakis bacterium*

*Dear customer, our staff will be happy to help you choose the best dish
related to any specific food allergy or intolerance issue. Our staff is
well trained and we hope we will find the best way to satisfy our
customers and also meet your specific needs*



Degusta13

MENÙ DEGUSTAZIONE

Tasting menù from Campania's tradition

Escarole in “carrozza” style with provola cheese sauce and black olives powder

Paccheri at “Scarpariello” style
Pasta with San Marzano's tomatoes sauce

Confit cod with tomatoes “panzanella”, green peppers and anchovies from Cantabrico

Hazelnut praline parfait with salty cocoa crumble and black cherry sauce

€ 31,00

Starters

Scottona's tartare from Benevento with roast peppers burrata cheese, olives and taralli with capers	€ 12,00
"Manzo & Bufala" Beef carpaccio with buffalo mozzarella, rocket and dried tomatoes	€ 12,00
Red prawns tartare with roasted aubergines, creamy buffalo mozzarella and Nori seaweed	€ 13,00
Fried cod with escarole salad, capers, olives and "papacelle"	€ 12,00
Dry marinated salmon with lemon in vinegar and cucumbers with sour cream and fennel cracker	€ 12,00
Escarole in "carrozza" style with provola cheese sauce and black olives powder	€ 10,00
Fried pizza "Montanara" with tomato sauce, cheese flakes and basil	€ 6,00
Cold cuts selection <i>for two people</i>	€ 20,00
Cheese selection <i>for two people</i>	€ 20,00
Selection of cold cuts and cheese <i>for two people</i>	€ 20,00

Cold cuts

Iberian Pata Negra Bher black label	€ 15,00 H\gram
Jamon serrano Gran Reserva seasoned 18 months	€ 11,00 H\gram
Parma ham Sant' Ilario Reserva seasoned 36 months	€ 10,00 H\gram
Parma ham San Daniele	€ 10,00 H\gram
“Capocollo” of Cinta Senese Salumificio Bio Brado	€ 10,00 H\gram
Italian bacon of Cinta Senese Salumificio Bio Brado	€ 9,00 H\gram
Pork cheek of Cinta Senese Salumificio Bio Brado	€ 9,00 H\gram
“Mortadella Favola” Salumificio Palmieri	€ 10,00 H\gram
“Capocollo” from Cilento Salumificio Tomeo	€ 8,00 H\gram
“Soppressata” from Cilento Salumificio Tomeo	€ 7,00 H\gram
Spicy and sweet sausage Salumificio Tomeo	€ 6,00 H\gram
Rolled bacon Salumificio Tomeo	€ 6,00 H\gram
“Salamino” Salumificio Tomeo	€ 6,00 H\gram
Smoked dry-salted beef <i>gluten free</i>	€ 10,00 H\gram

Cheese

Buffalo mozzarella 250gr.	€ 6,00
“Caciocavallo Podolico” Campania cheese with podolic cow milk seasoned min. 2 years	€ 10,00 H\gram
Soft goat cheese in flowery crust and violet Campania cheese seasoned 60 days	€ 10,00 H\gram
Toma of Buffalo semi-seasoned Campania cheese with buffalo milk seasoned 90 days	€ 10,00 H\gram
“Gran Riserva of Monti Lattari” sheep cheese Campania sheep cheese whit lamb rennet seasoned 6 months in cave	€ 12,00 H\gram
“Pecorino di Fossa di Sogliano” Marche sheep cheese seasoned 100 days in cave	€ 13,00 H\gram
Lunatico Piemonte cheese with cow milk seasoned 90 days	€ 10,00 H\gram
Soft Maccagno di Valle Cervo Piemonte cow cheese seasoned 30 days	€ 10,00 H\gram
Crabu Sardinia goat cheese seasoned 90 days	€ 10,00 H\gram
Juncu Sardinia sheep cheese seasoned 90 days	€ 10,00 H\gram
Blu of Jersey Cow Campania jersey cow cheese seasoned 60 days	€ 12,00 H\gram
Blu of Buffalo Campania raw buffalo milk seasoned 90 days	€ 12,00 H\gram
“Verde di Pecora” Campania raw sheep milk seasoned 100 days	€ 13,00 H\gram
Roquefort France sheep milk seasoned 90 days	€ 13,00 H\gram
Stilton England cow cheese seasoned 6 months	€ 13,00 H\gram

Pasta

Spaghetti with garlic, oil and chilli pepper, “friggitelli” and raw pink prawns	€ 14,00
“Candele” at “Genovese” style and and cacioricotta cheese	€ 12,00
Paccheri at “Scarpariello” style in “San Marzano” tomatoes sauce selection “Casa del Nonno13”	€ 12,00
“Pane, burro e alici” Bread gnocchi with anchovies from Cantabrico butter, escarole and olives	€ 12,00
Linguini with spring onion, squash blossoms, zucchini and provolone cheese	€ 12,00

Grill and main course

Scottona's T-Bone steak aged 70 days Bifulco selection	€ 6,00 H\gram
Scottona's T-Bone steak aged 50 days Bifulco selection	€ 5,00 H\gram
Scottona's T-Bone steak aged 30 days 13 selection	€ 4,00 H\gram
Marchigiana 5 ribs aged 40 days Bifulco selection	€ 5,00 H\gram
Scottona's beef cut with rocket salad and parmesan cheese aged 40 days Bifulco selection	€ 18,00
Grilled Scottona's entrecote with "pizzaiola" sauce and "scapecce" aubergines	€ 16,00
"Secreto" of Iberian pork marinated in fiano wine and soya sauce, crunchy potatoes and spicy mayonnaise	€ 16,00
Scottona's hamburger with caramellized onion, mustard mayonnaise and cabbage with cumin	€ 15,00
Confit cod with tomatoes "panzanella", green peppers and anchovies from Cantabrico	€ 15,00
Grilled squid with lemon potatoes sauce and provola cheese	€ 15,00

Dessert

Hazelnut praline parfait with salty cocoa crumble and black cherry sauce	€ 6,00
Crunchy “sfogliatella” with ricotta cream tangerine jam and carrots cake	€ 6,00
Vanilla crème brûlée with peach and saffron jam	€ 6,00
Cheese Mousse with puff pastry, mango, yuzu and raspberry stewed	€ 6,00
Seasonal fruit	€ 5,00
Selection of blue cheeses	€ 10,00