

ANTICO BORGO

Restaurant · Pizzeria · since 1996

PONTONE · AMALFI COAST

STARTERS

To begin

Alicis €15.00

Cetara anchovies with bread and butter, stuffed and marinated.

CHEF'S CHOICE (FISH, GLUTEN, MILK)

Seafood Casserole €40.00

Mixed seafood and shellfish casserole, served with Neapolitan tarallo. For two.

CHEF'S CHOICE SIGNATURE (CRUSTACEANS, MOLLUSCS, FISH, GLUTEN)

Cured Meats Board €18.00

House selection of cured meats with accompaniments.

(GLUTEN, MILK)

Traditional Fried Selection €14.00

Assortment of fried bites from Campanian tradition.

BESTSELLER (GLUTEN, MILK)

FIRST COURSES

Traditional pasta

Pasta with Catch of the Day Market price

Gragnano pasta with the day's fresh fish or shellfish.

CHEF'S CHOICE (GLUTEN, FISH, CRUSTACEANS)

Mescapancesca €20.00

Mixed pasta with potatoes and fish.

(GLUTEN, FISH)

Scialatiello €18.00

Fresh pasta with traditional Neapolitan meat ragù.

BESTSELLER SIGNATURE (GLUTEN)

Raviolo €25.00

Stuffed raviolo with butter and truffle.

CHEF'S CHOICE (GLUTEN, MILK)

MAIN COURSES

Fish & meat

Mixed Fried Fish €24.00

Mixed fried fish and shellfish from the Gulf of Salerno.

BESTSELLER (FISH, CRUSTACEANS, MOLLUSCS, GLUTEN)

Catch of the Day **Market price**

Served acqua pazza style, baked or grilled.

(FISH)

Lu-Pollo 1846 €18.00

House-style chicken served with roast potatoes.

SIGNATURE

Beef Stracotto alla Genovese €29.00

Long-braised beef in the traditional Neapolitan onion ragù.

PIZZAS

Wood-fired

Margherita €10.00

San Marzano tomato, fior di latte from Agerola and basil.

BESTSELLER (GLUTEN, MILK)

Diavola €12.00

San Marzano tomato, fior di latte and spicy salami.

SPICY (GLUTEN, MILK)

Cetara Delux €14.00

Cetara anchovies, fior di latte, red and yellow cherry tomatoes, burrata and basil.

CHEF'S CHOICE (GLUTEN, MILK, FISH)

Borghese €11.00

Smoked provola, pepper and basil.

SIGNATURE (GLUTEN, MILK)

Four Seasons €13.00

Tomato, fior di latte, ham, mushrooms, artichokes and olives.

(GLUTEN, MILK)

Bufala €13.00

San Marzano tomato, Campanian buffalo mozzarella DOP and basil.

LOCAL PRODUCT (GLUTEN, MILK)

SIDES

To accompany

Eggplant Parmigiana €10.00

Traditional baked eggplant with tomato and cheese.

BESTSELLER (MILK)

Roast or Fried Potatoes €8.00

Choice of oven-roasted or fried potatoes.

Mixed Salad €5.00

Seasonal mixed salad with fresh garden vegetables.

VEGAN

Seasonal Vegetables €6.00

Sautéed or grilled seasonal vegetables.

VEGAN LOCAL PRODUCT

DESSERTS

To finish

Lemon Delight €12.00

Sponge dome filled with Amalfi lemon cream.

SIGNATURE (GLUTEN, MILK, EGGS)

Tiramisù €10.00

Classic tiramisù with mascarpone and coffee.

BESTSELLER (GLUTEN, MILK, EGGS)

Chocolate Profiteroles €10.00

Chocolate profiteroles with cream filling.

(GLUTEN, MILK, EGGS)

Cheesecake €8.00

House cheesecake with mixed berry coulis.

(GLUTEN, MILK, EGGS)

BEVERAGES

Water & soft drinks

Amalfi Coast Still Water €3.00

Natural mineral water from the Amalfi Coast, 75 cl bottle.

LOCAL PRODUCT

Coperto: €3.00 — Allergens: please notify staff