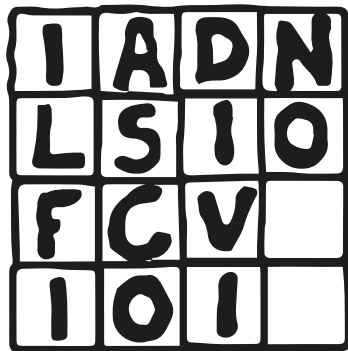


ILFIASCODIVINO

Ilfiascodivino is a place full of heart and territory with great search for quality raw materials.

The dishes recount the suggestions and traditions of the Campania hinterland, paying the right attention to local producers, but always exploring the search for international excellence



“ONE CANNOT THINK WELL,
LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL”

Virginia Wolf

Genesis of the logo

"Having hunger for the wind" (1988-1989) by Alighiero Boetti is an embroidered work, made in Afghanistan, composed of 25 squares, each of which contains sentences. "The certain and the uncertain", "Respects and spites", "Order and disorder", "Touches and retouches", "Covers and discoveries", are works all composed of sixteen letters, on a first reading from left to right for the entire length of the tapestry, the letters appear randomly arranged, written without any apparent logic. The enigma is revealed only by reading the embroidered square enclosed in the grid of sixteen squares vertically.

Alighiero Boetti's tapestries were the inspiration for the logo.

The idea of a new restaurant was born in the wake of a never-extinguished fire of mine, of a never-quenched thirst, of my satisfied joy in receiving and welcoming old and new friends in a place where they can feel like their own. With that corner, exactly that one, which looks so much like the armchair at home. "Thank you for coming home."

Vittorio Mucciacciaro

SEAFOOD STARTERS

SEAFOOD SALAD.....	€ 11,00
SMOKED SALMON.....	€ 11,00
SMOKED SWORDFISH	€ 12,00
SAUTEED MUSSELS AND CLAMS.....	€ 16,00
RAW FISH.....	€ 18,00
FRIED OCTOPUS TENTACLES.....	€ 15,00
on a bed of broccoli, orange and pink peppercorn mayonnaise	
SALMON TARTARE	€ 15,00
with green apple and currant puree	
ORANGE AND BRANDY-FLAVOURED PRAWNS.....	€ 13,00
on potatoes and spring onions cream	

STARTERS

LOCAL CURED MEATS PLATTER (x2 people).....	€ 21,00
BISCUIT STYLE OF BATTUTA PIEMONTESE MEAT.....	€ 16,00
on a bed of gorgonzola cheese and walnuts	
GRILLED ARICHOKES COOKED AT LOW TEMPERATURE	€ 10,00
on a pea cream, with buffalo stracciatella	
CHESTNUT AND HAZELNUT FLAN.....	€ 12,00
on a bed of porcini mushrooms	
STUFFED PUMPKIN BLOSSOMS.....	€ 10,00
stuffed with ricotta, mozzarella and spinach, in vine tomatoes, provola cheese fondue	

We kindly ask our customers to communicate any intolerances or allergies to the staff members when ordering.

SEAFOOD PASTAS

RISOTTO	€ 13,00
with prawns, amberjack, mussels and candied lemon, buffalo stracciata	
GNOCCHI.....	€ 10,00
with codfish, olives, yellow datterino tomato pulp, pistachio pesto and peanuts	
WHEAT SPAGHETTONI “SENATORE CAPPELLI”	€ 13,00
with sea cicadas, red datterino tomatoes	
ITALIAN CALAMARATA PASTA	€ 15,00
with gurnard fish, red datterino tomatoes	

PASTAS

ITALIAN PAPPARDELLE with porcini mushroom	€ 11,00
MAFALDE PASTA with white lamb ragu	€ 12,00
ZITI PASTA genovese style	€ 10,00
ITALIAN TAGLIATELLE with wild boar ragu.....	€ 12,00
STUFFED CANNELLONI.....	€ 12,00
stuffed with potatoes and provola cheese on provola cheese fondue	

SEAFOOD MAIN COURSE

OUR FRIED MIXED SEAFOOD	€ 16,00
CATCH OF THE DAY.....	all'etto € 5/6,00
CRISPY SEA BREAM AND POTATO STICK, WITH HAZELNUT.....	€ 18,00
on a creamy red turnip soup	
SWORDFISH ROLLS.....	€ 20,00
topped with provola cheese, on a creamy pea soup, radishes and crunchy rocket)	
A BITE OF GRATINATED ICELANDIC BACALAO CODFISH.....	€ 18,00
on a bed of pumpkin	
SNAPPER FILLET IN POTATO AND PROVOLA CHEESE CRUST.....	€ 18,00
on a bed of caramelised onion	

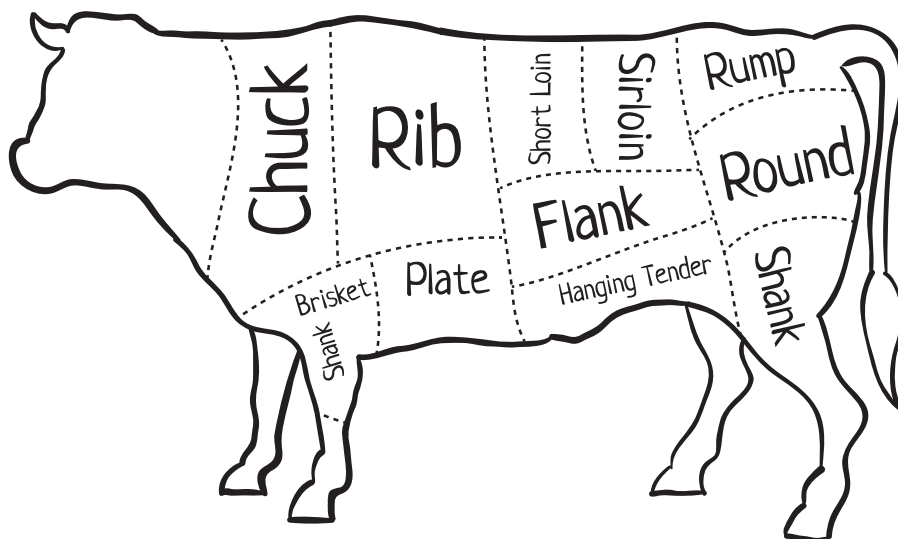
HOW TO RECOGNISE BEEF CUTS

BONE-IN LOIN

The loin or sirloin is a cut of meat obtained from the hind quarter of the ox or veal, in the latter case it is generally called loin. It also includes a portion of bone and usually a small portion of fillet.

BEEF RIB BONES

Cut of adult bovine meat obtained from the loin (the back of the animal). It can be with bone (the so-called English t-bone) or without.



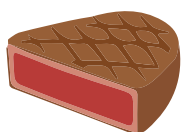
FIORENTINE CUT

The Florentine steak is obtained by cutting the loin, corresponding to the lumbar vertebrae of the Chianina breed veal: it has a "T"-shaped bone in the middle with the fillet on one side and the sirloin on the other.

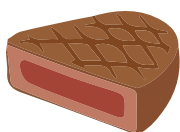
FILLET STEAK

The fillet is a type of cut of meat, mainly beef but also pork or other animal from the lumbar area of the animal.

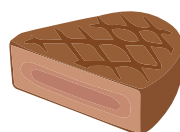
ANGUS COOKING CHART



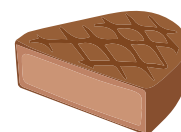
BLEU



RARE



MEDIUM



WELL DONE

OUR MEETS SLIGHTLY COOKED

- A CUT OF "MANZETTA PRUSSIANA"® VEAL..... € 21,00
with rosemary and smoked salt
- A CUT OF "MANZETTA PRUSSIANA"® VEAL..... € 22,00
with rocket, cherry tomatoes, parmesan flakes
- A CUT OF "MANZETTA PRUSSIANA"® VEAL..... € 27,00
with italian cheese Gorgonzola al Cucchiaio selection by "Luigi Guffanti" and slices of black truffle
- A CUT OF "MANZETTA PRUSSIANA"® VEAL..... € 22,00
with red onion
- A CUT OF "MANZETTA PRUSSIANA"® VEAL € 23,00
with porcini mushrooms
- A CUT OF "MANZETTA PRUSSIANA"® VEAL € 23,00
with rocket, creamy yellow datterino tomatoes, parmesan cheese fondue
- A CUT OF PORK ENTRECOTE € 14,00
with rocket, tomato and parmesan

MANZETTA PRUSSIANA® VEAL

Accentuated marbling and marked taste with grazing aromas. It's not a breed but a selection of young heifers aged less than 30 months, who have never produced milk, with integrated sugar beet nutrition.

BEEF RIB BONES (min 500gr.)	per hg € 9,00
FILLET STEAK(min 300gr.)	per hg € 9,50
FIORENTINA CUT(min 800gr.)	per hg € 9,50

CHIANINA

Pure Italian bovine breed, famous for its extremely tender meat. Huge-sized beef and lean meat served in the classic Florentine cut.

BONE-IN LOIN (MIN 500GR.)	per hg € 8,50
FILLET STEAK (MIN 300GR.)	per hg € 9,50
FLORENTINE CUT (MIN 800GR.)	per hg € 8,00

BLACK ANGUS AMERICA

Angus is a very ancient beef cattle breed, the most bred in the world, named after the area of Scotland from which it originates.

T/BONE STEAK (min 800gr.)	per hg € 9,50
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WAGYU/KOBE

Top quality. Original Japanese beef, with an exclusive feeding program.

The perfectly distributed marbling and rich in unsaturated fats guarantees a unique sensorial experience.

CUBEROLL (min 2/300gr.)	per hg € 45,00
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VACA VIEJA GALIZIANA SUPER EXTRA

The Old Galician Cow is among the most appreciated and sought after meat in the world.

Intense flavor, unique aroma, thick yellow fat bark.

RIB BONES (min 800gr.)	per hg € 10,00
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OUR MEETS WELL COOKED

GRILLED SAUSAGES 2pz.	€ 11,00
PORK RIB.	€ 14,00

OUR DELIGHTFUL SUGGESTIONS

METER LONG SAUSAGE served with chips	€ 26,00
350gr. MAXI BEEF BURGER served with chips	€ 14,00
FEAST "DIVINA"	€ 30,00
beef, pork chop, sausage, hamburger, chips	

BITES

CHIPS**	€ 5,50
MONTANARE (NEAPOLITAN FRIED MINI-PIZZA) 4pz **	€ 6,50
with tomato and Grana Padano flakes	
FOUR FLAVOUR MONTANARE**	€ 8,50
with tomato, bolognese, basil pesto, cheese sauce	
CAPRESINE**	€ 7,00
fried pizza, cherry tomatoes, basil pesto, fior di latte from Agerola	
RICE BOCCONCINI (tidbites) 4pz**	€ 7,00
with veal ragu and peas	
CRISPY CHICKEN STRIPS**	€ 7,00
with chilli mayonnaise	
PASTA OMELETTE WITH CHEESE, PEPPER, PEAS 3pz.**	€ 7,00
POTATO CROQUETTES 4pz.**	€ 7,00
BREADED MOZZARELLE 4pz.**	€ 7,00
COPPO "DIVINO" mixed fried food ** (x2 persone)	€ 14,00
chips, rice balls, chicken strips, pasta omelette, potato croquettes, breaded mozzarella, frankfurters	

** Our fried foods are of our own production

SIDE DISHES

BROCCOLI	€ 5,00
OVEN ROASTED POTATOES.....	€ 5,00
GRILLED VEGETABLES.....	€ 6,00
ESCAROLE.....	€ 6,00
CHICORY.....	€ 5,00
CAULIFLOWER.....	€ 6,00
with anchovies and neapolitan papacelle (peppers)	

SALADS

GREEN SALAD.....	€ 4,00
iceberg, rocket	
MIXED SALAD.....	€ 4,50
iceberg, radicchio, rocket, cherry tomatoes	
TUNA SALAD	€ 8,00
iceberg, tuna, mozzarella, cherry tomatoes	
CAESAR SALAD	€ 9,00
iceberg, chicken breast, croutons, caesar sauce	

CHEESES (SELECTION OF “LUIGI GUFFANTI”)

CASTELMAGNO RESERVE.....	€ 8,00
“SAN CARLONE” BLUE CHEESE WITH COFFE RIND.....	€ 8,00
GORGONZOLA CHEESE SOFT TO THE SPOON.....	€ 8,00
SHEEP MILK SOLA CHEESE.....	€ 7,00
FONTINA CHEESE DOP FROM VALLE D’AOSTA.....	€ 7,00
CHEESE SELECTION WITH JAMS.....	€ 15,00

LOAVES

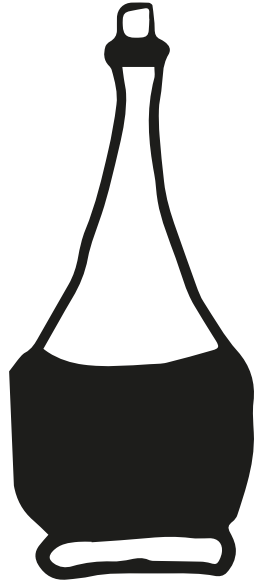
GRILLED FRANKFURTERS	€ 8,00
served with chips and sauces	
BIG HAMBURGER 300 gr.....	€ 13,00
served with cherry tomato, smoked Silano cheese, lettuce, chips	
THE BEEF	€ 12,00
served with rocket, cherry tomatoes, parmesan, chips	
DIVINO	€ 12,00
grilled sausage, porcini mushrooms, provola cheese from Agerola, iceberg, chips	

SANDWICHES

MANZETTA PRUSSIANA® BEEF BURGER 200 gr.....	€ 12,00
grilled courgettes, tomato, iceberg, buffalo stracciata	
KOBE BURGER 100 gr	€ 13,00
caramelised onion, mushrooms, cheddar	
PATANEGRA BURGER 100 gr.....	€ 12,00
tomato, provola cheese from Agerola and iceberg	

Our soups

SMOKED PUMPKIN WITH CHESTNUT SLICES.....	€ 8,00
CHICKPEA SOUP.....	€ 8,00
RED BEAN AND SAUSAGE SOUP.....	€ 9,00



Our Suggestion



CLASSIC PIZZAS

MARGHERITA	€ 6,00
San Marzano tomato, fior di latte from Agerola, basil, EVO oil	
MARINARA.....	€ 5,00
San Marzano tomato, Salina oregano, garlic, basil, EVO oil	
NAPOLETANA (no mozzarella)	€ 6,00
San Marzano tomato, oregano, garlic, anchovies, capers, basil, EVO oil	
FILETTO.....	€ 7,00
fior di latte from Agerola, cherry tomatoes, yellow datterino tomatoes, basil, EVO oil	
DIAVOLA.....	€ 7,00
San Marzano tomato, fior di latte from Agerola, spicy Calabrian esplanade, basil, EVO oil	
FRANKFURTER & CHIPS	€ 8,00
fior di latte from Agerola, frankfurters and chips	
VERACE	€ 7,00
San Marzano tomato, DOP buffalo mozzarella, basil, EVO oil	
CAPRICCIOSA.....	€ 8,00
San Marzano tomato, fior di latte from Agerola, cooked ham, Napoli salami, Gaeta olives, artichokes, champignon mushrooms, basil, EVO oil	
PARMA.....	€ 9,00
fior di latte from Agerola, cherry tomatoes, creamy rocket soup, "Ciarcia" cooked ham, parmesan flakes, basil, EVO oil	
FREGIO.....	€ 8,00
fior di latte from Agerola, aubergine boats, cherry tomatoes, basil, EVO oil	
BRASSICA.....	€ 9,00
provola cheese from Agerola, broccoli, our fresh sausage, chilli pepper threads, basil, EVO oil	
ZUCCOTTA	€ 8,00
fior di latte from Agerola, creamy pumpkin soup, pleurotus mushrooms, basil, EVO oil	

For "gluten free" pizzas there is a €1.00 surcharge

GOURMET PIZZAS

DIAVOLA 2.0	€ 8,00
creamy yellow datterino tomato soup, fior di latte from Agerola, spicy calabrian esplanade, calabrian nduja, chilli pepper threads, basil, EVO oil	
FOUR CHEESE	€ 9,00
provola cheese from Agerola, taleggio cheese, gorgonzola cheese, pecorino cheese, “Pellechiella del Vesuvio” apricot jam, chopped walnuts, basil, EVO oil	
TONNATA.....	€ 9,00
fior di latte from Agerola, “Il delfino Cetara” tuna fillet in olive oil, olives, yellow datterino tomato, basil	
MORTAZZA.....	€ 9,00
fior di latte from Agerola, pistachio pesto, “Ciarcia” mortadella, chopped pistachios, basil, EVO oil	
ALIGHIERI.....	€ 9,00
fior di latte from Agerola, creamy yellow datterino tomatoes soup, “JDC” smoked bacon, basil pesto, cherry tomato, EVO oil, basil	
MAP.....	€ 9,00
fior di latte from Agerola, creamy yellow datterino tomatoes soup, cherry tomatoes, anchovies from Cetara, caper leaves, basil, EVO oil	
MANIFESTO.....	€ 10,00
creamy pumpkin soup, fior di latte from Agerola, radicchio, gorgonzola cheese, basil, EVO oil	
SIX SENSES.....	€ 13,00
fior di latte from Agerola, creamy yellow datterino tomatoes soup, fried octopus, caper and olive cream, sorrel leaf, EVO oil	
NEW EXPERIENCE	€ 12,00
fior di latte from Agerola, our chestnut cream, duck speck (ham), chopped walnuts, sorrel leaf, basil, EVO oil	
ORTOLANA	€ 9,00
provola cheese from Agerola, aubergine boats, pan-fried courgettes and peppers, basil, EVO oil	

For “gluten free” pizzas there is a €1.00 surcharge

SOFT DRINKS AND WINE

“Acqua Lete” Sparkling Water 0,75lt.....	€ 2,00
“Acqua San Pellegrino” - “Panna”, Sparkling - Still Water 0,75lt	€ 2,50
Coke / Orange soda / Sprite in glass bottle 0,33lt.....	€ 2,50
“Aglianico” e “Falanghina” 0,50lt.....	€ 4,00
“Aglianico” e “Falanghina” IGP (ilfiascodivino) 0,75lt.....	€ 10,00
Cantina “Cortenormanna”	

DRAFT BEERS

“Peroni Cruda”.....	0,20lt € 3,00	0,40lt € 5,00
“St.Benoit Ambreé”	0,30lt € 4,50	0,50lt € 6,50
Belgian Ale, charamel flavoured and malt 5,9% vol		
Grolsh.....	0,30lt € 4,50	0,50lt € 6,50
Refreshing weizen , fruity and spicy, smooth 5,1% vol		

BOTTLED BEERS

Lunarossa Amber Ale.....	0,33lt € 6,00	0,75lt € 11,00
“SanPietro” italian craft brewery - 6,2% vol		
Albachiara Golden Ale.....	0,33lt € 6,00	0,75lt € 11,00
“SanPietro” italian craft brewery - 5% vol		
Doppiosenso Triple	0,33lt € 6,50	0,75lt € 12,00
“SanPietro” italian craft brewery - 8,5% vol		

THE AFTER MEALS

Espresso Coffee	€ 1,50
Bitters.....	€ 2,50
White grappa.....	€ 3,00
Grappa Barrique	€ 4,00
Reserve distillates.....	€ 6/7,00
Reserve passito	€ 6,00

DESSERT

A cut of fruits of the day.....	€ 6,00
Dessert of the day.....	€ 6,00

Service charge and cover charge€ 2,00

Available dessert and wine menu. Please ask a member of the staff.