

# Menu Lunch

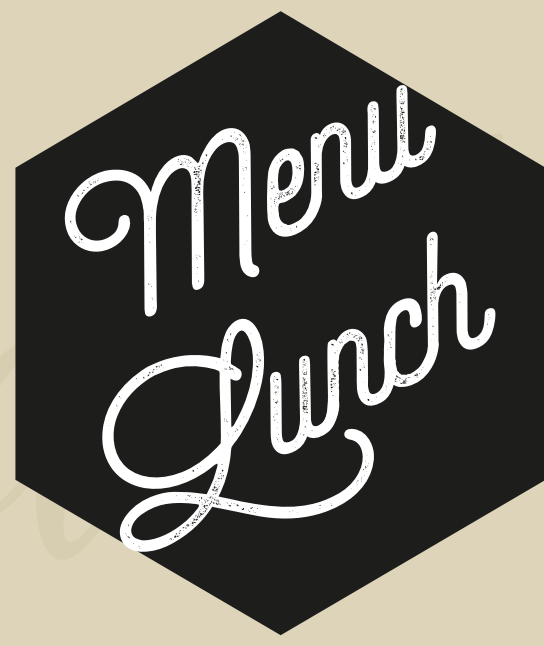
*Quartuccio*  
BISTROT



GRAN  
CAFFÈ  
NAPOLI

1850

STABIA • VILLA COMUNALE



## STARTER

### **SEA PATH**

*Various tastings*

€ 22,00

{1,2,4,14}

### **LAND PATH**

*Various tastings*

€ 18,00

{1,3,7}

### **STUFFED SQUID**

*Stuffed with provola stale bread and stewed pumpkin*

€ 12,00

{1,7,14}

### **RAW SEAFOOD**

*Shellfishes, fish of the day in tartare and carpaccio*

€ 28,00

{2,4,14}

### **SASHIMI SALMON**

*In catalan vegetables, herring caviar and vinegrette sauce*

€ 14,00

{4,9}

### **EGGPLANT PARMIGIANA**

*Eggplant, tomato, mozzarella and parmesan*

€ 9,00

{1,7}

### **CHEESE SELECTION**

*With its chutney*

€ 14,00

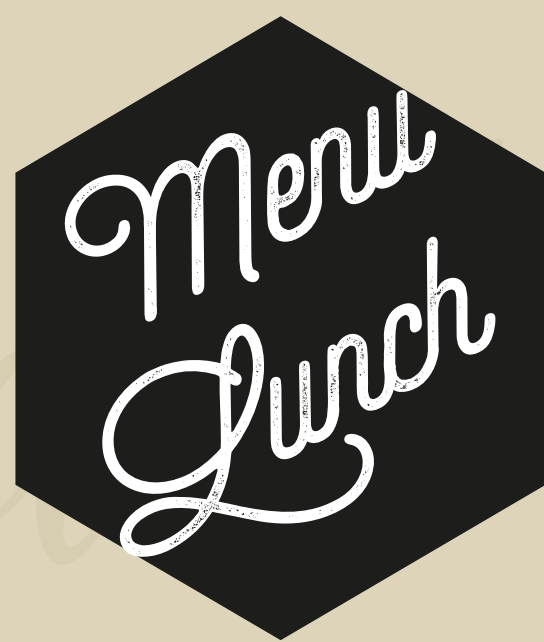
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### **BEEF TARTARE**

*With cauliflower sorbet, escarole and flowering capers*

€ 14,00

{9}



Quaruccio

## FIRST COURSE

### **LINGUINE OF GRAGNANO**

*With octopus ragù*

€ 15,00

{1,9,14}

### **SARTÙ RICE**

*With rude bread sauce*

€ 14,00

{1,3,7}

### **SPAGHETTONE OF GRAGNANO**

*Cheese, pepper and lemon with prawn steak*

€ 18,00

{1,2,7}

### **MIXED PASTA**

*With sea lupins, saffron and broccoli cream*

€ 15,00

{1,14}

### **CAPRESE RAVIOLO**

*Stuffed with caciotta from Vico Equense and marjoram*

€ 14,00

{1,7}

### **HALF "PACCHERO" PASTA**

*Monkfish with roasted yellow and red tomato sauce*

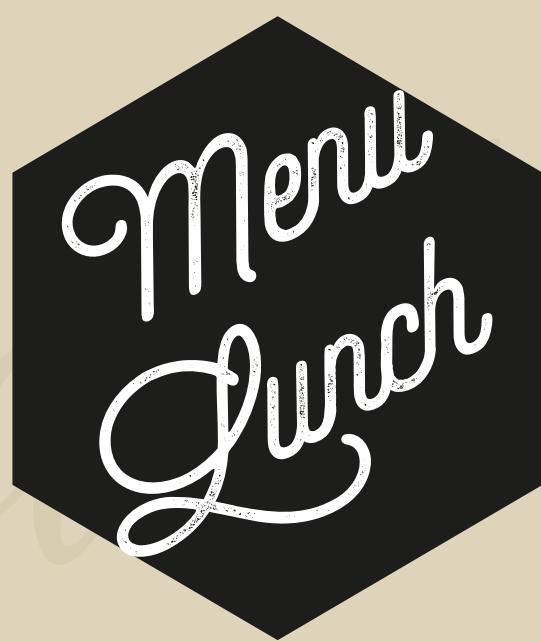
€ 18,00

{1,4}



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Quaracci

## MAIN COURSES

### **SEA BASS FILLET**

{4}

*Slowcooked in olive oil and sauté escarole*

€ 20,00

### **CRUSTED LAMB**

{1,7,9}

*With new potatoes*

€ 22,00

### **SEARED TUNA**

{4,12}

*On garden salad and reduction of wine vinegar  
with raspberries*

€ 16,00

### **PORK BELLY COOKED AT LOW TEMPERATURE**

{1,4,10}

*With broccoli, topinambur in two consistencies and cooking jus*

€ 16,00

### **BEEF FILLET WELLINGTON**

{1,3,7,10}

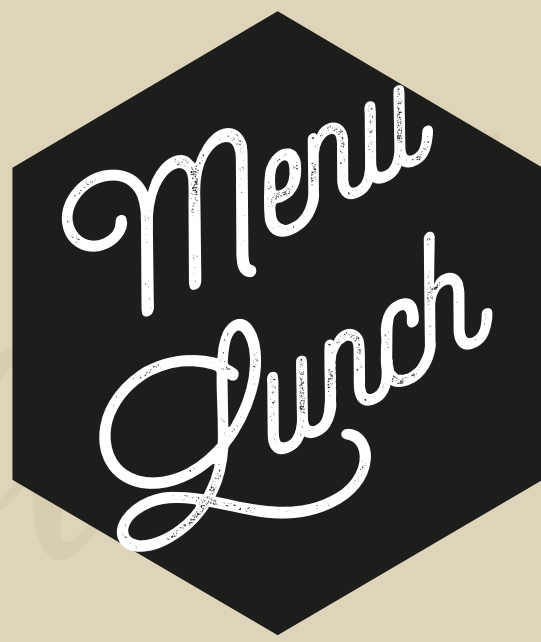
*In a pastry crust, champignon mushrooms and San Daniele ham*

€ 24,00



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## DESSERT

### THE DESSERTS OF THE GRAN CAFFÈ NAPOLI SHOWCASE

6,00

#### BUFFALO CREAM

*Candied orange zest, chocolate and crumble*

8,00

{1,3,7}

#### THE SELECTION OF SORBETS

8,00

Cover included for lunch  
from Monday to Friday

Always open from 12.00 to 14.30



• In case of food intolerances or allergies, ask the restaurant staff for a list of allergens.

#### LIST OF ALLERGENS

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats)
2. Shellfish
- 3 eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk-based products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, del

- Brazil, pistachios, macadamia nuts or del nuts (Queensland)
9. Celery
10. Mustard
- 11: Sesame seeds
12. Sulfur dioxide and sulphites (if in concentrations higher than 10 mg/kg or 10 mg/litre)
13. Lupins
14. Molluscs

1850