

Parthenope Restaurant

UNIQUE ITALIAN CUISINE



Comfort, hospitality, courtesy and the preservation of traditions are the main objectives at Parthenope Restaurant. These words are simple but full of meaning; like the attention and unique service that is offered. Parthenope is the ideal place to appreciate the traditional Italian and Neapolitan cuisine amongst other things. This restaurant offers Italian Cuisine at its very best on the Island, where chefs express their creativity through food, turning a dinner in a dining experience of the highest level. All food is accompanied by best wines on a *mise en place*, which reflects the values, style and atmosphere of the place.



NETWORK NAME: P.L.B La Bufala

PASSWORD: summer2018



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Paceville Avenue, 33, St.Julians



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parthenope@mail.com

15% OFF to students studying at ESE, EC, EF, INLINGUA



www.parthenoperestaurant.com

#EatAndRelax #LetUsDoTheRest

ANTIPASTI DI TERRA:

-  ● Zuppa Vegetale del giorno 7,00 €
Vegetable soup of the day
-  ● Bruschetta 3,50 €
Grilled bread topped with tomatoes, basil and oregano
-  ● Bruschetta di bufala 6,00 €
Grilled bread topped with tomatoes, basil and buffalo mozzarella
-  ● Bruschetta ai funghi porcini 6,00 €
Grilled bread topped with mushrooms
- Antipasto all'Italiana 14,00 €
Cold cuts, mozzarella di Bufala, Grana DOP served with fried pizzette
-  ● Bufala e scamorza affumicata al forno con funghi porcini 13,00 €
Baked smoked bufala and scamorza with mushrooms
- Cuoppo napoletano 12,00 €
Mix of deep fried croquettes, mini arancini, pizza dough and panzerotti


ANTIPASTI DI MARE:

-  ● Antipasto dello Chef (per person) 18,00 €
Fantasy of 5 seafood starters
-  ● Sauté di cozze 12,00 €
Fresh mussels in a white wine sauce, garlic, black pepper
- Zuppa di pesce con crostini 15,00 €
Fish soup with toasted bread
- Tris di carpaccio 15,00 €
Carpaccio mix of the day
- Calamari fritti 13,00 €
Deep fried calamari served with our homemade tartare sauce
- Tempura di cernia con salsa al cocco e ginger 15,00 €
Grouper tempura with coconut and ginger sauce

 ***Vegetarian dish

 ***Light Spicy dish

PASTA:

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|---|---|---------|
|  | ● Spaghetti al pomodoro e basilico
<i>Spaghetti tomato sauce and basil</i> | 8,00 € |
|  | ● Penne all'amatriciana
<i>Penne pasta with bacon, diced tomatoes and red chilli flakes</i> | 10,00 € |
| | ● Spaghetti alla chitarra alla carbonara
<i>Spaghetti chitarra with bacon, eggs, pepper and parmesan</i> | 12,00 € |
|  | ● Risotto ai funghi porcini
<i>Risotto with porcini mushrooms</i> | 15,00 € |
| | ● Trofie verdi alla boscaiola
<i>Spinach pasta with porcini mushrooms, sausage and garlic</i> | 14,00 € |
| | ● Lasagna alla bolognese
<i>Lasagna filled with besciamella and bolognese sauce</i> | 12,00 € |
| | ● Rigatoni con vitello, rosmarino e pecorino romano
<i>Rigatoni pasta with veal, rosemary and roman pecorino</i> | 15,00 € |
|  | ● Spaghetti alle vongole veraci
<i>Spaghetti with fresh clams</i> | 14,00 € |
| | ● Tagliatelle al salmone
<i>Tagliatelle with smoked salmon and cream</i> | 13,00 € |
|  | ● Scialatielli ai frutti di mare
<i>Scialatielli with mussels, clams, cherry tomatoes and prawns</i> | 15,00 € |
| | ● Gnocchi con gamberi rossi, pomodorini e ricotta salata
<i>Gnocchi with red prawns, cherry tomatoes and salty ricotta</i> | 13,00 € |
| | ● Risotto allo zafferano con gamberi
<i>Risotto with saffron and prawns</i> | 16,00 € |

*** Gentile cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo. Il nostro staff è preparato per consigliarti nel migliore dei modi.

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*** Dear customer, if you have any food allergies and/or intolerances ask for information about our food. Our staff is prepared to advise you in the best way.

MEAT - MAIN COURSES:

- Tagliata di Picanha Argentina 20,00 €
Picanha tagliata with rocket leaves and parmesan cheese
- Rib-eye di Black Angus 22,50 €
Fresh Uruguayan Rib Eye steak (300gr) cooked to your liking
- Filetto di Scottona alla griglia 25,00 €
Scottona supreme cut fillet of beef
- Mix grill (To share 2 person) 45,00 €
Rib Eye steak, fillet of beef, picanha and Neapolitan sausage
- Scaloppina di vitello ai funghi porcini 20,00 €
Veal scallops with porcini mushrooms
- Cotoletta di pollo alla milanese 14,00 €
Deep fried chicken cutlet served with chips

FISH - MAIN COURSES:



- Pesce del giorno (100 gr.) 5,00 €
Fresh catch of the day
- Fritto misto 18,00 €
Squid, prawns and battered vegetables
- Grigliata mista di pesce 24,00 €
Mixed fish grill (catch of the day, grilled squids and prawns)
- Pesce spada alla Napoletana 18,00 €
Swordfish cooked with tomato sauce, black olives, capers
- Polpette di neonato con friarielli 16,00 €
Whitebait fried fishballs with Neapolitan spinach

*** Tutti i secondi sono serviti con insalata e patate al forno


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*** Main courses are served with salads and roasted potatoes

SALADS:

- Insalata di polpo 12,00 €
Octopus salad with celery and extra virgin olive oil
- Ceasar Salad al pollo 12,00 €
Green salad, radish, cherry tomatoes, crispy bacon, parmesan shavings and roasted chicken
- Insalata al salmone 13,00 €
Green lollo, rocket salad, cherry tomatoes and smoked salmon
-  ● La Bufala 14,00 €
Green salad, grilled vegetables, cherry tomatoes and buffalo mozzarella
-  ● Insalata Parthenope 10,00 €
Green salad, radish, rocket salad, cherry tomatoes and filangè of crispy vegetables

CONTORNI:

- Patate fritte 3,50 €
French fries
- Patate al forno 4,50 €
Roasted potatoes
- Insalata verde 3,50 €
Green salad
- Insalata mista 4,50 €
Mixed salad
- Verdure grigliate 5,00 €
Grilled vegetables
-  ● Friarielli 6,00 €
Broccoli rabe sautéed with garlic, chilli flakes and olive oil.

*** I contorni sono ad un prezzo aggiuntivo e non possono essere sostituiti con i contorni dei main courses.

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*** The sides are an additional price and cannot be replaced with the sides of the main courses.