

Parthenope Restaurant

UNIQUE ITALIAN CUISINE



Comfort, hospitality, courtesy and the preservation of traditions are the main objectives of the 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 the best wines on a *mise en place*, which reflects the values, style and atmosphere of the place.

Parthenope
RESTAURANT

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






**Lunch
Special**

25% OFF to our customers during "LUNCH TIME"

PORTOMASO
CAR PARK

Free parking at Portomaso all night long

STARTER:

-  • Bruschetta 3,00 €
Grilled bread topped with tomatoes, basil and oregano
-  • Bruschetta di bufala 6,00 €
Grilled bread topped with tomatoes, basil and buffalo mozzarella
- Antipasto all'Italiana 14,00 €
Parma Ham, Salame, Bresaola, Mozzarella di Bufala, Grana DOP served with fried pizzette
-  • Mozzarella in carrozza 12,00 €
Deep fried breaded mozzarella with chili tomato sauce
-  • Uovo in camicia di pane con Asparagi 10,00
Deep fried breaded egg with Asparagus and pecorino cheese fondue
-  • Parmiggiana di Melanzane 8,00
Deep fried eggplants with tomato sauce, mozzarella and basil
- Cuoppo napoletano 12,00 €
Mix of deep fried croquettes, mini arancini and pizza dough, panzerotti

SEAFOOD STARTER:

-  • Sauté di cozze 12,00 €
Fresh mussels in a white wine sauce, garlic, black pepper
- Antipasto dello Chef (per person) 15,00 €
Fantasy of 5 seafood starters
- Carpaccio di polpo 10,00 €
Fresh octopus carpaccio served with extra-vergin olive oil
- Tempura di Baccalà 14,00
Codfish tempura served with orange and fenel salad
- Calamari fritti 13,00 €
Deep fried calamari served with our homemade tartare sauce
- Tartare di gamberi rossi di Mazzara 14,00€
Red prawns tartare served with horseradish sauce

PASTA:



- Spaghetti al pomodoro e basilico 7,50 €
Spaghetti tomato sauce and basil
- Lasagna alla bolognese 12,00 €
Lasagna filled with besciamella and bolognese sauce
- Spaghetti chitarra alla carbonara 12,00 €
Spaghetti chitarra with bacon, eggs, pepper and parmesan
- Ravioli Napoletani con friarielli Burro e Salvia 12,00 €
Homemade ravioli filled with friarielli and Napolitan cheese



- Gnocchi Ricotta Pomodorini e Basilico 10,00 €
gnocchi with ricotta, cherry tomatoes and basil



- Spaghetti alle vongole veraci 14,00 €
Spaghetti cooked with clams
- Paccheri con Ragù di Pesce di Scoglio 16,00 €
Paccheri with rockfish ragout, wilde fenel, pine nuts and raisings
- Tagliatelle al salmone con Asparagi 13,00 €
Tagliatelle with smoked salmon with toucht off cream and Asparagus



- Scialatielli ai frutti di mare 15,00 €
Scialatielli with mussels, clams, cherry tomato and prawns



- Risotto alla pescatora 15,00 €
Carnaroli rice cooked with seafood in tomato sauce




MEAT - MAIN COURSES:

- Tagliata di picanha Argentina 20,00 €
Picanha tagliata with rocket leaves and caciocavallo cheese
- Rib-eye di Black Angus 22,50 €
Fresh Urugaian Rib Eye steak (300gr) cooked to your liking
- Filetto di Scottona alla griglia 24,50 €
Scottona Supreme cut Fillet of Beef
- Alzata di Filetto 24,00 €
Grilled beef filet sliced with rucola smoke provola and cherry tomatoes
- Mix grill (To Share 2/3 person) 45,00 €
Rib Eye steak, Fillet of Beef, picanha and Neapolitan Sausage
- Cotoletta di Pollo 14,00 €
Deep Fried chicken cutlet served with chips
- Stinco di Maiale al Forno 18,00
Roasted Pork shank and potatoes
-  Camembert alla griglia 15,00
Grilled Camembert with steamed Asparagus and Spinach

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

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

 ***Vegetarian dish

 ***Light Spicy dish

FISH - MAIN COURSES:

- Pesce del giorno (100 gr.) 5,00 €
Fresh Catch of the day
- Fritto misto 18,00 €
Calamari, prawns and battered vegetables
- Tonno ai semi di Papavero 16,00 €
Pan Fried fresh Tuna with poppy seeds and roasted bell peppers
- Fish and chips 16,00 €
Buttered daily fresh fish served with chips
- Pesce spada alla napoletana 16,00 €
Swordfish cooked with tomato sauce, black olives, capers.
- Grand Platou Gratinati 22,00 €
Mussels, king prawns, squid, capesante al graten
- Seabass al Cartoccio 18,00 €
Filets of seabass, mussels and clamns
- Ombrina con Vegetali in Soutè 18,00 €
Pan fried Filet of Meagre(Ombrina) served with vegetable soutè

SALADS:



- Insalata Parthenope 8,00 €
Green salad, radish, rocket salad, cherry tomatoes and Bronoise of marrow (carrots, celery and bell pepper)
- Ceasar Salad 12,00 €
Green salad, radish, cherry tomato, crispy bacon, Parmesan shavings and chicken
- Insalata al salmone affumicato 13,00 €
Green lollo, rocket salads, cherry tomatoes and smoked salmon
- Insalata di polpo 12,00 €
Octopus salad with celery and extra virgin olive oil
- Insalata di Mare 14,00 €
Seafood salad (octopus, calamari, mussels, prawns)

LE NOSTRE PIZZE

Margherita Kids (pomodoro, mozzarella e basilico)	€ 5.00
Marinara (pomodoro, aglio, olio e origano)	€ 6.00
Margherita DOP (pomodoro, mozzarella e basilico)	€ 7.00
Napoletana (pomodoro, aglio, origano, acciughe e olive nere)	€ 7.50
Funghi (pomodoro, mozzarella e funghi)	€ 7.50
Smile (Mezzo calzone con mozzarella e prosciutto)	€ 8.00
Vegetariana (pomodoro, mozzarella e verdure grigliate)	€ 8.50
Diavola (Pomodoro, mozzarella e salami piccante)	€ 8.50
Americana (mozzarella, salsiccia and patate)	€ 8.80
Prosciutto e funghi (Pomodoro, mozzarella, cotto e funghi champignon)	€ 9.00
Boscaiola (mozzarella, funghi e salsiccia)	€ 9.50
Tonno e Cipolla (mozzarella, tonno e cipolla)	€ 9.00
Focaccia Nostroma (insalata mista, mais, olive e mozzarella)	€ 9.50
Lasagna (pomodoro, ricotta, prosciutto cotto, mozzarella con cornicione ripieno)	€ 9.50
Capricciosa (pomodoro, mozzarella, prosciutto cotto, salame, funghi e carciofi)	€ 9.50
Calzone al Forno (ripieno di ricotta, prosciutto cotto e mozzarella)	€ 9.50
Quattro Formaggi (mozzarella, gorgonzola, grana padano and leerdammer)	€ 9.50
Calzone Fritto (ripieno di ricotta, salame e mozzarella di bufala)	€ 9.50
Sofia Loren (mozzarella, gamberi e rucola)	€ 9.50
Primavera (mozzarella, pomodorini, rucola, parmegano)	€9.70
Toto' (bufala, salsiccia and spinaci neapolitani)	€ 9.80
Sole e Luna (Pomodoro, ricotta e mozzarella)	€ 10.00
Papillon (pomodoro, melanzane a funghetto, provola e rucola)	€ 10.50
Pulcinella (prosciutto crudo, rucola, Grana e mozzarella bufala)	€ 10.50
Valtellina (mozzarella, breasaola, rucola, Grana)	€ 10.50
Tronchetto (ricotta, salami, mozzarella, prosciutto crudo and grana)	€ 11.50
A Rezz (melanzane, salsiccia e formaggio provola)	€ 11.50
Maltese (mozzarella, tomatoes, formaggio gozitano, salsiccia maltese, cipolla, peperoni verdi e olive)	€ 12.00
Pescatora (pomodoro e misto frutti di mare)	€ 13.00
Trevigiana (mozzarella, speck, ravanello and gorgonzola)	€ 13.50
Vesuvio (ripieno di ricotta, salame, mozzarella di bufala, farcito con crudo)	€ 14.50
Parthenope (pomodoro, salame, bufala, prosciutto crudo, scaglie di grana e rucola)	€ 14.50

OUR PIZZAS

Margherita Kids (tomatoes, mozzarella and basil)	€ 5.00
Marinara (tomatoes, garlic and oregano)	€ 6.00
Margherita DOP (tomatoes, mozzarella and basil)	€ 7.00
Napoletana (tomatoes, garlic, oregano, anchovies and black olives)	€ 7.50
Funghi (tomatoes, mozzarella and mushrooms)	€ 7.50
Smile (half calzone with mozzarella and ham)	€ 8.00
Vegetariana (cherry tomatoes, mozzarella and grilled vegetables)	€ 8.50
Diavola (tomatoes, mozzarella and spicy salami)	€ 8.50
Americana (mozzarella, sausages and potato)	€ 8.80
Prosciutto e funghi (tomatoes, mozzarella, ham and mushrooms)	€ 9.00
Boscaiola (mozzarella, mushrooms and sausage)	€ 9.50
Tonno e Cipolla (mozzarella, tuna and onions)	€ 9.00
Focaccia Nostroma (mixed tuna salad, sweetcorn, olives and mozzarella)	€ 9.50
Lasagna (tomatoes, ricotta, ham, mozzarella filled crust)	€ 9.50
Capricciosa (tomatoes, mozzarella, ham, salami, mushrooms and artichokes)	€ 9.50
Calzone al Forno (ricotta, salami, ham and buffalo mozzarella)	€ 9.50
Quattro Formaggi (mozzarella, gorgonzola cheese, grana cheese and leerdammer)	€ 9.50
Calzone Fritto (ricotta, salami and buffalo mozzarella)	€ 9.50
Sofia Loren (mozzarella, shrimps and rocket leaves)	€ 9.50
Primavera (mozzarella, cherry tomatoes, rocket leaves and parmesan cheese)	€ 9.70
Toto' (buffalo mozzarella, sausage and neapolitan spinach)	€ 9.80
Sole e Luna (tomatoes, ricotta and mozzarella)	€ 10.00
Papillon (tomatoes, eggplant, provola cheese and rucola)	€ 10.50
Pulcinella (parma ham, rocket leaves, Grana cheese and buffalo mozzarella)	€ 10.50
Valtellina (mozzarella, bresaola, rocket leaves and grana cheese)	€ 10.50
Tronchetto (ricotta, salami, mozzarella, rucola dough, parma ham and grana cheese)	€ 11.50
A Rezz (eggplants, sausage and provola cheese)	€ 11.50
Maltese (mozzarella, tomatoes, gozo cheese, maltese sausage, onions, green peppers and olives)	€ 12.00
Pescatora (tomatoes and seafood)	€ 13.00
Trevigiana (mozzarella, speck, radish and gorgonzola cheese)	€ 13.50
Vesuvio (ricotta, salami, buffalo mozzarella, dough mixed with parmaham)	€ 14.50
Parthenope (tomatoes, salami, buffalo mozzarella, parma ham, Grana cheese chunks and rocket leaves)	€ 14.50

APERITIF:

- Negroni 5,00 €
- Aperol Spritz 5,00 €
- Campari Orange 5,00 €
- Gin Tonic-Lemon 5,00 €
- Jack Daniel's Cola 5,00 €
- Vodka Redbull-Cola-Orange 5,00 €

BEVERAGES:

- Acqua naturale/frizzante 0,75l 3,90 €
- Acqua naturale/frizzante 0,25l 1,90 €
- Soft Drinks (coca, fanta, sprite, kinnie, schweppes) 2,50 €
- Ice tea (peach, lemon) 2,50 €
- Succo di frutta (pesca, pera, ananas, arancia, mela) 2,50 €
- Cisk piccola 2,80 €
- Cisk pinta 4,50 €
- Peroni, Nastro Azzurro, Alambra 4,50 €
- Heineken, Becks and exports 2,50 €

CAFFETTERIA:

- Caffè (espresso, macchiato, americano) 1,50 €
- Caffè corretto 2,50 €
- Decaffeinato 2,00 €
- Caffè doppio 3,00 €
- Latte macchiato 1,80 €
- Cappuccino 2,00 €
- Tea 2,50 €

AMARI E DISTILLATI:

- Amari e digestivi 3,50 €
- Limoncello 3,00 €
- Grappa bianca 3,50 €
- Grappa barrique 4,50 €
- Liquori invecchiati 7,00 €