



Cuttlefish,
chef's hat,
tell the millenary history's,
Ancient Pompeii to our days,
from "Caupona" (first restaurant in Pompeii)
until to "puteche" (little shops),
and that cuisine,
sea and land,
that also today,
thanks to the hands of a craftsman,

is life and pleasure



CASAGALLO



CASA GALLO

Casa Gallo was born to put values at first place, traditions and teachings past's generations, that in this home have given **passion** and **sacrifices**.

A careful renovation of the paternal grandparent's house and passion, that grandchildren have lavished on reorganizing to make it welcoming, makes **Casa Gallo** the ideal place for those who want to taste a revisited traditional cuisine.

Vincenzo Cascone

Salvatore Vitiello

Summary

Starters	4
Pasta	5
Main Courses	6
Sides	7
Dessert	8
Drinks	9
Beers	9
Wine list	10
Campania	10
Puglia	13
Sicilia	14
Trentino	15
Friuli Venezia Giulia	17
Toscana	17
Abruzzo	17
Spumanti	18

Place setting 2 €

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

A discount will be applied to the prices of Take-away Drinks.

Starters

Potato croquette with cod and dry tomatoes ^(1,3,4,7)

9 €

Phyllo Rolled of ricotta, artichoke and salmon ^(1,7,4)

10 €

Fried squid with chickpeas cream, rosemary and taralli ^(1,8,14)

12 €

Prawn with bacon on cauliflower cream ^(2,7)

14 €

House special starters

3 different tasting of the chef speciality

13 €

Homemade sfogliatella with escarole,
fresh tomato and salami ^(1,3,4,6,7,8,10,11,13)

8 €

Parma Ham and mozzarella ⁽⁷⁾

9 €

Potato cake filled with broccoli, sausage and provola ^(1,3,7)

9 €

Rolled cabbage filled with meat,
provola capers and black olive ^(1,3,7,8)

9 €

Italian cut meat and cheese plate ^(7,8,9,11)

24 €

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

Pasta

Tubettoni with chickpeas, prawns and tangerine ^(1,2,9)

11 €

Seafood lasagna ^(1,2,3,4,7,9,14)

12 €

**Homemade ravioli filled with ricotta and cod
served with Puttanesca sauce** ^(1,4,7)

(tomatoes, olive and capers)

13 €

Tonarelli with seafood and fresh tomatoes ^(1,14)

14 €

Seafood risotto ^(1,2,4,7,9,14)

15 €

Gnocchi sorrentina ^(1,3,7)

(tomatoes and mozzarella)

9 €

Pasta with potatoes, provola and bacon ^(1,7)

10 €

Cavatelli with pumpkin cream, nuts and blue DI buffalo cheese ^(1,7,8)

11 €

**Candelle alla genovese (onions and meat) or Neapolitan ragù
(tomato sauce and meat)** ^(1,7)

12 €

Mushroom risotto with sausage and truffle oil ^(1,7,9)

14 €

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

Main Courses

Fried cod with mozzarella and cauliflower cream ^(1,4,7)

16 €

Sea fry of the day ^(1,2,4,14)

15 €

Grilled sea bream filet with salted broccoli ⁽⁴⁾

15 €

Mix grilled fish ^(2,4,14)

20 €

Fish of the day ^(1,3,4)

grilled, salt baked, crazy water

Price by kg for any informations ask the staff

Pork filet with salted artichoke and provolone ⁽⁷⁾

12 €

Sliced entrecote ⁽⁷⁾

on a bed of rocket, fresh tomatoes and parmesan

14 €

Grilled beef filet

with rosemary oil and pepper

16 €

T-bone by weight

5 € hg

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

Sides

Mixed salad

3 €

Grilled vegetables

4 €

French fries ⁽¹⁾

4 €

Roast potatoes

4,50 €

Salted Broccoli

5 €

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

Dessert

Neapolitain Rhum Babà ^(1,3)

5 €

Neapolitain Pastiera ^(1,3,5,6,7)

5 €

Cream tart with amarena, pinoli and chocolate ^(1,3,6,7,8)

5 €

Phyllo pasta pie with apple,
cinnamon, nuts and chocolate ^(1,3,7,8)

5 €

Chocolate fondant, with orange
and homemade vanilla ice cream ^(1,3,7,8)

5 €

Chilled or frozen products may be served in this restaurant, depending on the season and availability of the product.

Allergen legend: (1) Cereals containing gluten (2) Crustaceans and crustacean products (3) Eggs and egg products (4) Fish and fishery products (5) Peanuts and peanut products (6) Soya and soya products (7) Milk and milk products, lactose (8) Nuts (9) Celery and celery products (10) Mustard and mustard products (11) Sesame seeds and sesame seed products (12) Sulphur dioxide and/or sulphites in a concentration exceeding 10mg/kg or 10mg/l (13) Lupins and lupin products (14) Molluscs and mollusc products.

Drinks

Water

still or sparkling, 75cl

treated drinking water with or without gas
(D.L. 181/2003)

2 €

mineral water

3 €

Coca Cola / Coca Cola Zero

33cl

2,50 €

Fanta

33cl

2,50 €

Sprite

33cl

2,50 €

Casa Gallo Spritz/Limoncello Spritz

6 €

Beers

Nastro Azzurro

lager

3 €

Ichnusa non filtrata

lager

3 €

Special beers

6 €