la baia

Large eggplant roll
Stuffed pumpkin blossoms on Mediterranean sauce
Crudités: oysters, sea truffles, sea urchins and crustaceans
Tartare of white fish, prawns and squid
Seared scampi on zucchini cream with wild mint flavor
Baby octopus in tomato sauce with Neapolitan style turnip tips and lentils
Grilled mussels

Pasta with fresh fish of the day
Linguini with sea urchins
Thick Spaghetti with clams and Neapolitan style turnip tips
Thick hollow spaghetti “Scarpariello style” with fresh tomatoes and cheese
Large macaroni to “Scoglio style” shellfish and squids
Home-made potato dumplings with cherry tomatoes and mozzarella cheese
Risotto with shrimps, citrus fruits and burrata cheese

Fish fillet of the day with fresh herbs and vegetables
Catch of the day salted, grilled or in light tomato sauce
Fish fried in tempura with sweet and sour sauce
Ischia style rabbit (min 2 pers. / on demand only)
Seared rock fresh fish on seafood chowder
Overcooked suckling pig in two ways, with apple mousse and shallot
Cockerel and vegetable grill served with summer truffle