

CASA
VITTORIA
RISTORANTE

Welcome to Casa Vittoria, a classic Italian restaurant that finds its highest expression in a perfect blend of rhythm, excellence, tradition, and taste in the historic and charming Piazza Vittoria.

The care and selection of raw materials are found in every course, cultivating an essential quality in the kitchen: "the sense of simplicity," a pillar of great Italian excellences.

With us, taste becomes art and hospitality, inviting you into a unique experience where tradition and creativity meet.

In the kitchen: Chef **Francesco & Fabio Vorraro**



welcome...

Start with our “crunch” pizza to share:

Margherita ●●	12,00
The Truffle and Parmesan ●●	18,00
Crunchy Focaccia in the Pan, with Langhirano Pancetta, Broad Beans, and Honey ●	12,00
The Seasonal Special ●●	

Dairy, Cured Meats, and ... Signature Raw Dishes

A selection of Campanian buffalo dairy products, cured meats from small Italian producers, raw land and sea dishes, with authentic and delicious flavors.

Campana DOP Buffalo Mozzarella ●	250g 10,00 500g 20,00
Buffalo Ricotta with organic honey and Sorrento walnuts ●●	5,00
Levoni “Oro” Mortadella and fried dough ●●	12,00
Sant’Ilario 24-month Prosciutto Crudo	13,00
*Beef Carpaccio with Casa Vittoria mayonnaise ●●	15,00
*IGP Marchigiana tartare with chef’s selection, based on seasonal ingredients ●●	15,00
*Amberjack Tartare, Buffalo Cream, basil crostini, and Vesuvian tomato colatura ●●●	20,00
*Red Shrimp Tartare, asparagus, lime mayonnaise ●●	22,00
Bluefin Tuna Tartare, Roman Chicory, and Potato Foam ●●	25,00
Butter and seaweed grilled panettone, served with Cantabrian anchovies [2pcs] ●●●●	12,00

from the kitchen it starts like this

Appetizers from the garden and imagination

Traditional Neapolitan croquettes with smoked provola cream (2pcs) ●●●	7,00
Vitello Tonnato ●●●●	15,00
Artichoke heart salad, red cow Parmigiano Reggiano, and Sorrento lemon ●	10,00
Roman puntarelle with Cetara anchovies "Azienda Acquapazza" ●●	8,00
Eggplant Parmigiana ●●	8,00
Meatballs in Neapolitan sauce	12,00
Lobster Catalan ●●	25,00
Codfish Croquettes with Sautéed Broccoli Rabe ●●●●	12,00
Mamma Elena's roasted artichoke with pecorino cream, seared squid, and crumbled tarallo ●●●●●	15,00
Seared cuttlefish with chickpea hummus and seared Roman puntarelle ●●	16,00
Sauté of Veraci Clams ●	25,00

the first courses of Italian tradition

Great classics made unique by the skilled hands of the chefs

Broken ziti from Vicidomini pasta factory with Genovese sauce ●●●	15,00
Spaghetti "Casa Vittoria" ●●	16,00
Pasta and Peas with Langhirano bacon ●●	15,00
Tagliolini with Piemontese butter and Culatello di Zibello ●●●	18,00
Apulian Orecchiette with Broccoli Rabe, Burrata and Anchovy-Flavored Bread ●●●	18,00
Linguine with Raw Langoustine ●●●	25,00
Spaghetti with Veraci Clams and Bottarga ●●	22,00

the second courses of land and sea

Selection of great Italian excellences,
traditional and lively flavors

Baked San Bartolomeo chicken with new potatoes ●●●●	18,00
Veal scaloppine with Sorrento lemon ●●●●●	20,00
Veal cutlet Milanese-style or Valdostana-style ●●	30,00
Italian beef fillet with mushrooms ●●●●	32,00
Steamed Cod, piennolo tomatoes, capers, and olives ●	20,00
Seared Amberjack Mediterranean Style ●●	25,00
Baked Ombrina fillet, served in a small pan with seasonal vegetables and baked potatoes ●	25,00

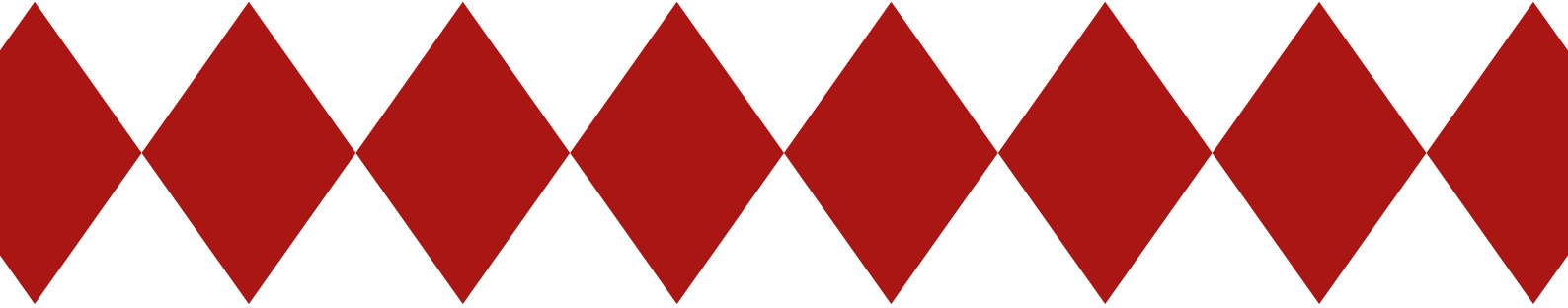
From the garden to the table

Every season brings with it the products that characterize it

Neapolitan friarielli	8,00
Raw and Cooked Scarole	8,00
Grilled Asparagus	9,00
Grilled Tardivo radicchio	10,00
Mixed Greens Salad	6,00
Oven-roasted new potatoes	7,00
French Fries	6,00

Desserts

Tiramisù	8,00
Neapolitan pastiera with artisanal gelato ●●●	8,00
Coffee Affogato	8,00
Cassata with chocolate chips and caramelized hazelnuts ●●●	8,00
Profiteroles ●●●	8,00
Pistachio ice cream ●	10,00
"Casa Vittoria" Sorbet	8,00



Cover Charge	3,00
Service	10%

*Raw fish and raw meat are subjected to preventive purification with temperature reduction.

List of Allergens

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| ● Cereals containing Gluten | ● Crustaceans and derivatives |
| ● Eggs and derivatives | ● Fish and derivatives |
| ● Peanuts and derivatives | ● Soy and derivatives |
| ● Milk and derivatives, including lactose | ● Nuts |
| ● Celery and derivatives | ● Mustard and derivatives |
| ● Sesame seeds and derivatives | ● Sulfur dioxide and sulfites |
| ● Lupins and derivatives | ● Molluscs and derivatives |