

CASA  
**VITTORIA**  
RISTORANTE

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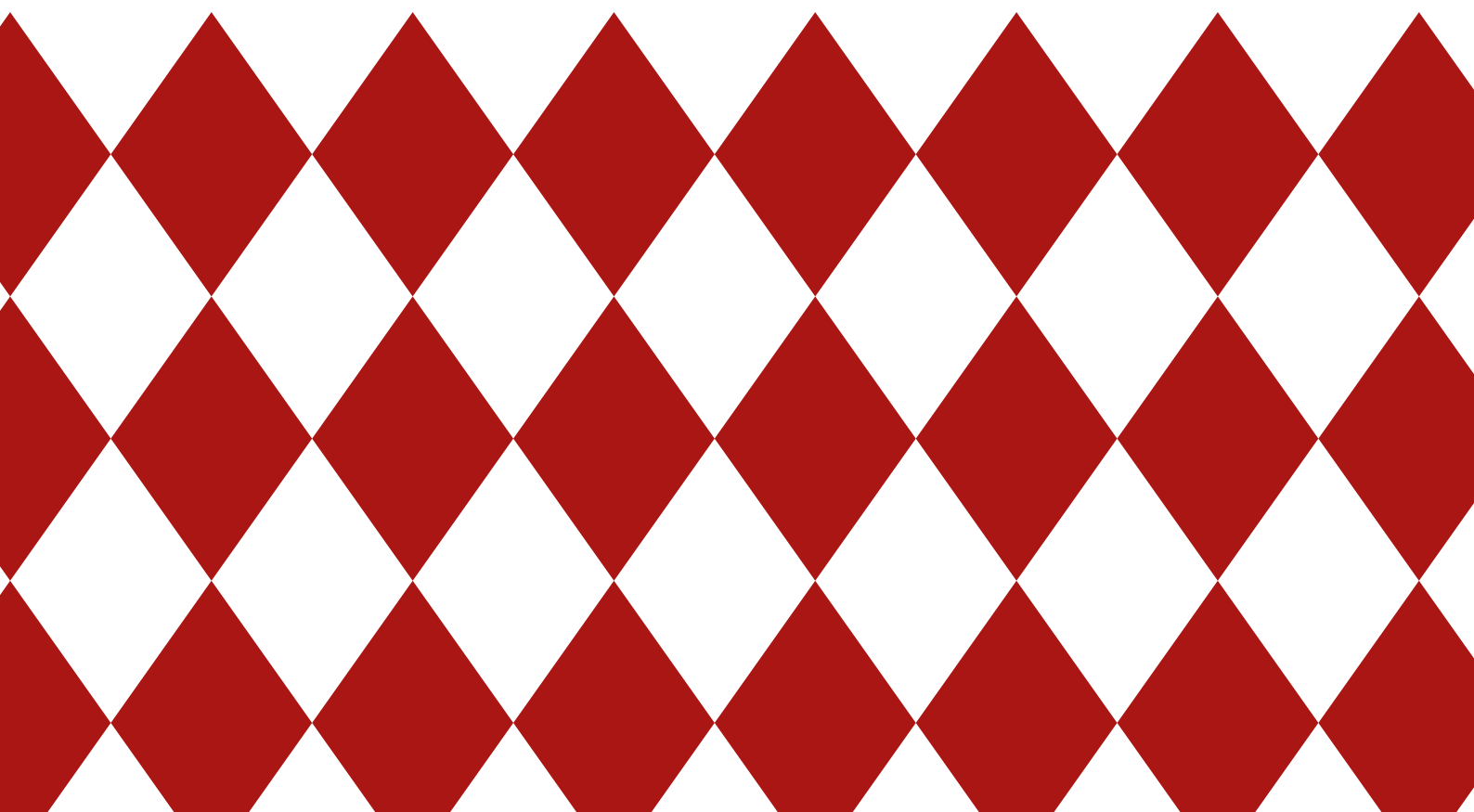
Welcome to Casa Vittoria, a classic Italian restaurant that finds its highest expression in a perfect blend of rhythm, excellence, tradition, and taste in the historic and charming Piazza Vittoria.

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.

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



# welcome...

## *Start with our “crunch” pizza to share:*

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Margherita ●●	12,00
The Truffle and Parmesan ●●	18,00
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.*

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Campana DOP Buffalo Mozzarella ●	250g 10,00 500g 20,00
Buffalo Ricotta, Organic Honey, and Sorrento Walnuts ●●	5,00
Apulian Burratina, Cantaloupe and Arugula ●	12,00
“Oro” Mortadella by Levoni and Fried Dough ●●	12,00
Sant’Ilario Aged Prosciutto Crudo – 24 Months	13,00
*Beef Carpaccio with Casa Vittoria Mayonnaise ●●●	15,00
*Marchigiana Beef Tartare IGP – Chef’s Creation Based on seasonal ingredients ●●●	15,00
Griddled Butter and Seaweed Panettone, Served with Cantabrian Anchovies [2 pcs] ●●●●	12,00
*Red Prawn Tartare, Asparagus, and Lime Mayonnaise ●●	22,00
*Amberjack Tartare, Buffalo Cream, Basil Croutons, and Vesuvian Cherry Tomato Essence ●●●●	22,00
Bluefin Tuna Tartare with Caper Flowers, “Acquapazza” Anchovy Drizzle and Confit Cherry Tomatoes	22,00

# from the kitchen it starts like this

Appetizers from the garden and imagination

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Traditional Neapolitan Croquè with Smoked Provola Cream [2 pcs]	● ● ●	7,00
The Eggplant Parmigiana	● ●	8,00
Vitello Tonnato (Veal with Tuna Sauce)	● ● ● ●	15,00
San Pasquale Zucchini Salad with Almonds	●	8,00
Baby Romaine Lettuce with Honey, Mustard, and Cantabrian Anchovies	● ● ●	9,00
Meatballs in Traditional Neapolitan Tomato Sauce	● ● ●	12,00
Venetian-Style Creamed Salt Cod with Burnt Wheat Crackers	● ● ●	12,00
Octopus Carpaccio with Potatoes and Taggiasca Olives	●	15,00
Neapolitan Caponata: Durum Wheat Fresella, Tuna Tartare, Sorrento Tomato, Tropea Onion, Baby Corn and Tuna Sauce	● ●	15,00
Lobster Catalana	● ●	25,00
Mamma Elena's Roasted Artichoke with Pecorino Cream, Seared Squid, and Crumbled Tarallo	● ● ● ●	15,00
Sautéed True Clams (Vongole Veraci)	●	25,00

# *the first courses of Italian tradition*

Great classics made unique by the  
skilled hands of the chefs

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Buffalo Mozzarella-Filled Raviolo with Genovese Pesto ●●●●	16,00
"Casa Vittoria" Style Spaghetti ●●	16,00
Pasta and Peas with Langhirano Pancetta ●●	15,00
Tagliolini with Piedmontese Butter and Zibello Culatello ●●●●	18,00
Scialatielli with Green Chili Peppers, Mussels, and Provolone del Monaco ●●●●	20,00
Linguine with Raw Scampi ●●●●	25,00
Spaghetti with True Clams and Bottarga ●●	22,00

# *the second courses of land and sea*

Selection of great Italian excellences,  
traditional and lively flavors

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Oven-Roasted San Bartolomeo Chicken with New Potatoes ●●●●	18,00
Veal Scaloppine with Sorrento Lemon ●●●●●	20,00
Milanese-Style Veal Chop ●●	30,00
Sliced Sirloin Steak with Arugula, Cherry Tomatoes, and Red Cow Parmigiano Reggiano	35,00
Steamed Cod with Piennolo Cherry Tomatoes, Capers, and Olives ●	20,00
Carlina-Style Amberjack ●● with Sorrento Tomatoes, Taggiasca Olives, Pine Nuts, and Lemon-Olive Oil Citronette	28,00
Oven-Baked Croaker Fillet ● served in a small pan with seasonal vegetables and roasted potatoes	25,00





## *From the garden to the table*

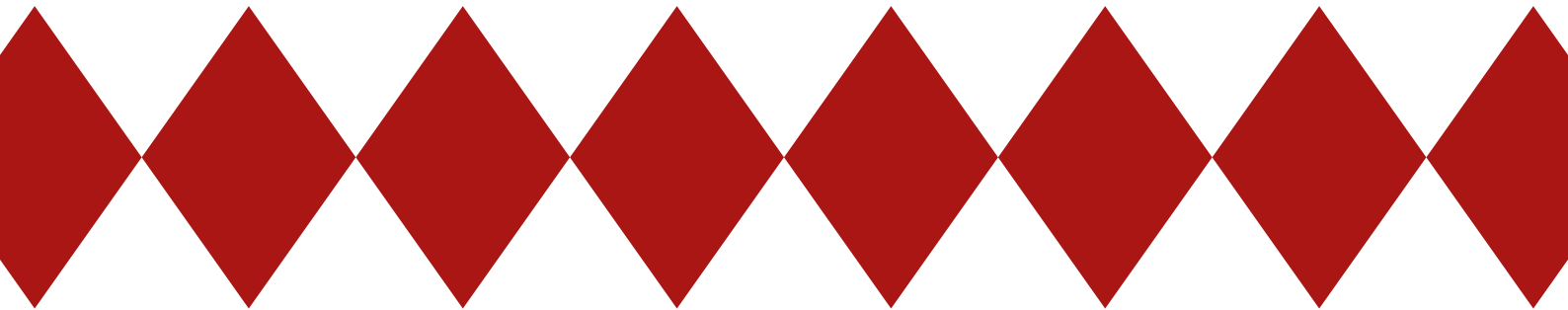
*Every season brings with it the products that characterize it*

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Green Chili Peppers	8,00
Raw and Cooked Scarolina Chicory ●	8,00
Grilled Asparagus	10,00
Zucchini alla Scapece (Marinated Fried Zucchini with Vinegar, Garlic, and Mint)	8,00
Mixed Leaf Salad	6,00
Oven-Roasted New Potatoes	7,00
French Fries	6,00

*Desserts*















Tiramisù	8,00
Deconstructed Cannolo Concept 	8,00
Traditional Babà Slice with Lemon Delight-Flavored Ice Cream 	10,00
Lemon Tartlet with Wild Strawberries and Meringue 	10,00
Profiteroles 	8,00
Pistachio Gelato 	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    |