

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 ●●	20,00
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 12,00
Buffalo Ricotta, Organic Honey, and Sorrento Walnuts ●●	6,00
“Oro” Mortadella by Levoni and Fried Dough ●●	12,00
Sant’Ilario Aged Prosciutto Crudo – 24 Months	16,00
*Beef Carpaccio with Casa Vittoria Mayonnaise ●●	16,00
*Marchigiana Beef Tartare IGP – Chef’s Creation Based on seasonal ingredients ●●	15,00
Grilled 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 ●●●	24,00
Bluefin Tuna Tartare with Caper Flowers, “Acquapazza” Anchovy Drizzle, Confit Cherry Tomatoes and Puntarelle	24,00

from the kitchen it starts like this

Appetizers from the garden and imagination

Traditional Neapolitan Croquè with Smoked Provola Cream (2 pcs) ●●●	7,00
The Eggplant Parmigiana ●●	10,00
Vitello Tonnato (Veal with Tuna Sauce) ●●●●	16,00
Artichoke salad with 'Vacche Rosse' Parmigiano Reggiano	10,00
Roman puntarelle salad with Cantabrian anchovies ●	9,00
Meatballs in Traditional Neapolitan Tomato Sauce ●●●	14,00
Octopus Carpaccio with Potatoes and Taggiasca Olives ●	16,00
Catalan-Style Lobster Salad ●●	26,00
Mamma Elena's Roasted Artichoke with Pecorino Cream, Seared Squid, and Crumbled Tarallo ●●●●	15,00
Sautéed vongole veraci (carpet shell clams), cooked over charcoal ●	25,00

the first courses of Italian tradition

Great classics made unique by the skilled hands of the chefs

Broken Vicidomini candele pasta with Neapolitan Genovese ●●	18,00
"Casa Vittoria" Style Spaghetti ●●	18,00
Pasta and Peas with Langhirano Pancetta ●●	18,00
Tagliolini with Piedmontese Butter and Zibello Culatello ●●●	22,00
Raviolo filled with buffalo mozzarella, scented with lemon, Genovese pesto, and red shrimp tartare ●●●	26,00
Linguine with Raw Scampi ●●●	25,00
Spaghetti with True Clams and Bottarga ●●	25,00

the second courses of land and sea

Selection of great Italian excellences,
traditional and lively flavors

Oven-Roasted San Bartolomeo Chicken with New Potatoes ●●●	20,00
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
Catch of the day (If available) ●	8,00 per 100g
Oven-Baked Croaker Fillet ● served in a small pan with seasonal vegetables and roasted potatoes	25,00

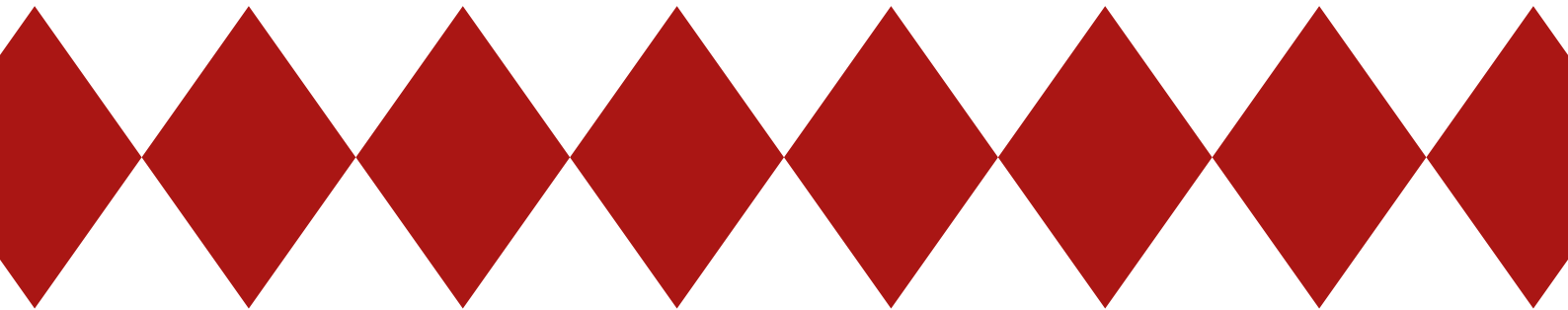
From the garden to the table

Every season brings with it the products that characterize it

Friarielli (Neapolitan broccoli rabe)	8,00
Raw and Cooked Scarolina Chicory ●	8,00
Grilled Asparagus	12,00
Spinach sautéed in butter ●	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
Caprese cake with a soft hazelnut center and house-made fior di latte gelato	●●	8,00
Lemon tart with raspberries 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 |