

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 ●●	20,00
Caprese	15,00

## *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 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
*Scampi Tartare with Asparagus and Lime Mayonnaise ●●	22,00
*Amberjack Tartare, Buffalo Cream, Basil Croutons, and Vesuvian Cherry Tomato Essence ●●●	24,00
Barley and Spelt Salad with Seasonal Vegetables and Cuttlefish Julienne, Scented with Lemon and Mint ●●●	16,00

# *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 ●●	10,00
Vitello Tonnato (Veal with Tuna Sauce) ●●●●	16,00
San Pasquale Zucchini Salad Marinated with Lemon and Almonds ●	9,00
Meatballs in Traditional Neapolitan Tomato Sauce ●●●	14,00
Fried Salt Cod Served with Lime Mayonnaise	15,00
Octopus Carpaccio with Potatoes, Green Beans and Taggiasca Olives ●	16,00
Catalan-Style Lobster Salad ●●	26,00
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

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Spaghetti alla Nerano with San Pasquale Zucchini and Zucchini Blossoms ●●	18,00
"Casa Vittoria" Style Spaghetti ●●	18,00
Pasta and Peas with Langhirano Pancetta ●●	18,00
Mezzo Pacchero with Monkfish, River Chili Pepper and Oven-Roasted Sicilian Cherry Tomatoes ●●	22,00
Stuffed Ravioli with Buffalo Stracciata, Eggplant Cream, Red Prawn and Lime ●●●	22,00
Linguine with Raw and Cooked 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

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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 Salt Cod with Buffalo Provola Fondue and Zucchini alla Scapece ●●●	20,00
Catch of the day (If available) ●	8,00 per 100g
Seared Amberjack with Vegetable Caponata and Smoked Eggplant Sauce ●●●	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*

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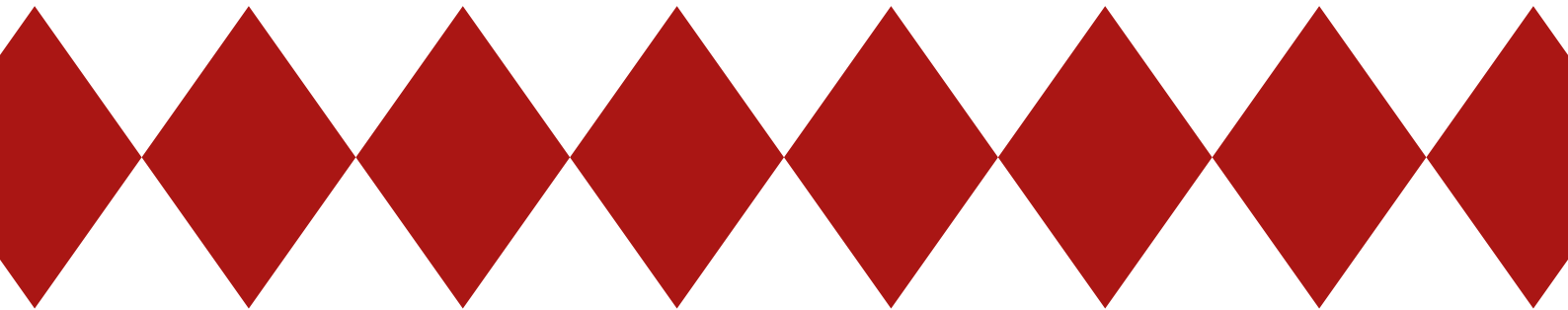
*Every season brings with it the products that characterize it*

Vegetable Caponata ●	10,00
Raw and Cooked Scarolina Chicory ●	8,00
Grilled Asparagus	12,00
Green Chili Peppers ●	8,00
Zucchini alla Scapece ●	8,00
Mixed Leaf Salad	6,00
Oven-Roasted New Potatoes	7,00
French Fries	6,00

## Desserts

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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 Tartlet with Wild Strawberries and Meringue ●●	10,00
Profiteroles ●●●	8,00
Coffee Gelato	8,00
"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    |