

CA Napoli

Restaurante A'Napule

Calle Vincent Sancho Tello 19, València

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TASTING MENU

SCIUE SCIUE

5 APPETIZERS TO SHARE

BRUSCHETTA GOURMET
FRIED SHRIMP AND CALAMARI
SMALL OCTOPUS ALLA LUCIANA
CACIO E PEPE MEATBALL
PARMIGIANA

FIRST COURSE - CHOICE OF

RIGATONI WITH WHITE OR RED RAGÙ
CARBONARA
GNOCCHI WITH GORGONZOLA AND WALNUTS
SPAGHETTI WITH SEAFOOD
ENTRECÔTE WITH POTATOES
GRILLED FISH
MEDITERRANEAN SALAD
PIZZA OF CHOICE FROM THE TRADITIONAL MENU
SURPRISE DISH

DESSERT

BABÀ
CAPRESE
TIRAMISU
PISTACHIO TIRAMISU
NUTELLA MONTANARA
CUOPPO (X2)

ONE COFFEE - ONE DRINK

35,50 €

*Mandatory for the entire table - minimum two person -

*Drink included water, soda, beer, house wine

*Any additional changes incur an extra cost

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ANTIPASTI ,TO START YOUR JOURNEY TO NAPLES, YOU DON'T NEED A SUITCASE.

TERRA MIA {4 PPL.} 22.90€

☺ Board with focaccia bread, burrata, cascade of Parma ham, parmesan, rocket, and vegetables

PARMIGIANA.....17.50€

Fried eggplant, mozzarella, tomato sauce, basil, and parmesan cheese served in a baked casserole with focaccia bread

TAGLIERE 2.0

Take a trip to Naples through our new version of the 2.0 stall, recommended for 3/4 people

{3/4 PPL.} 29,50€

PORCA PROVOLA 15.90€

Baked provola cheese seasoned with porchetta and truffle honey served with focaccia

DUJE FRITTURE 20.90 €

Fritura de calamar y Gambon al estilo napolitano acompañado de chips de patatas crujiente

POLPETTE 'RA NONNA 13.90€

"4 und" meatballs in Neapolitan-style tomato sauce just as you prepared the nonna served with homemade bread

PATATE CAFONE 16.90€

Crispy potato chips with fried meatballs, finished with Italian cheese fondue and crunchy guanciale

MONTANARA AL RAGÙ 18.90€

Choose between white or red ragout! Montanara in double cooking: fried and baked, with Neapolitan ragù and Parmesan cheese

INSALATE

CAPRESE DOC 14.90€

☺ Buffalo mozzarella doc, cherry tomato, and olives, dressed with virgin olive oil, pepper, and basil

INSALATA DELLO CHEF 19.50€

☺ Rocket, burrata, bresaola carpaccio, sun-dried tomato, artichokes, walnuts, and parmesan flakes dressed with balsamic cream

INSALATA CESAR 17.90€

☺ Mixed salad with crispy chicken, croutons, dried tomatoes, Parmesan flakes and our homemade Caesar sauce

FRITTI NAPOLETANI

CANNELLONI 3.0 {2 PCS} 12.90€

Cannelloni filled with zucchini sauce, topped with crispy zucchini chips with provolone cheese cream

FRITTATINA AL RAGÙ {1 PCS} 7.50 €

Timbal of amasada pasta overflowing and fried stuffed with béchamel sauce and Neapolitan Ragù served with cream cheese and a tablespoon of ragù.

ARANCINO DI PARMIGIANA {1 PCS} 7.50€

Breaded and fried rice balls stuffed with eggplant parmigiana served with tomato sauce and cream cheese

DEGUSTAZIONE FRITTI..... 23.90€

Our tasting of: Cacio e Ovo meatballs/frittatina/arancino/cannellone, served with an Italian cheese fondue for soaker pepper

QUESAME MUCHO 14.90€

Italian cheese croquettes (6und) seasoned with carbocrema and crispy guanciale

GAMBERI IN CROSTA DI PISTACCHIO 12.90€

Prawn in crispy pistachio crust seasoned with stracciatella and served with pistachio pesto

PASTA LAPAS
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LA PASTA ACCORDING TO THE SECRET RECIPE OF OUR BELOVED "NONNA"

PASTA PATAN E PROVOLA 16.90€

☺ Mixed pasta with potato cream, Neapolitan pancetta, parmesan cheese, black pepper, and provola

FETTUCCINE SALSICCIA FUNGHI E TARTUFO

☺ Tagliatelle with Italian porcini mushrooms, parmesan cream, Neapolitan sausage, and fresh truffle flakes mixed in a wheel of Parmesan D.O.P.

23,90€

PASTA AL FORNO 21.50€

☺ Macaroni with Neapolitan ragù, meatballs, Neapolitan sausage, fried eggplant, hard-boiled egg, ricotta cheese, parmesan, and provola, all gratin in a wood-fired oven

O'RRAU 20.50€

☺ Macaroni with ragù sauce cooked slowly with the best pieces of meat "beef / pork" and San Marzano IGP tomato sauce

ZITI ALLA GENOVESE 20.50€

☺ The most famous Neapolitan Ragù, stew composed of our best selection of meat "aged beef/pork" and onion, cooked for over 8 hours

FUSILLONI A NAPULE 22.90€

Fusilli with pistachio sauce, Italian mortadella, and burrata, served in a pizza basket!

SPAGHETTI ALLA NERANO 18.90€

☺ The most famous dish of the Amalfi Coast, Spaghetti with zucchini, basil, and cream of Provolone del Monaco D.O.P. cheese

CARBONARA..... 19.90€

☺ Our super creamy carbonara

RAVIOLONI ALLA CAPRESE..... 19.90 €

☺ Ravioli stuffed with buffalo ricotta cheese campana dop, cherry tomato sauce and "datterini", 125gr burrata stuffed with basil pesto, cured Caciocavallo cheese zest and basil

PRIMI DI PESCE

SCIALATELLI ALL' AMALFITANA 20.90€

Type of pasta invented in the 1970s on the Amalfi Coast, cooked with its most precious ingredients: tomato sauce, "datterini" tomatoes, clams, mussels, prawns, squid, and parsley

PACCHERI ALLA LEO 21.90€ X PERS (MIN. 2 PPL)

☺ (Option with risotto) Typical Neapolitan pasta with fresh lobster, prawns, zucchini and cherry tomato

SPECIAL OF THE MONTH..... UPON REQUEST

☺ Every month is different, consult the team!

CARNE E PESCE

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PESCE E CARNE

PESCE E CARNE

CARNE E PESCE

CARNE E PESCE

PIÙ

CARNE E PESCE

BECAUSE ITALIANS DON'T JUST EAT PASTA AND PIZZA

SCALOPPINA A'NAPULE 20,90€

☺ Our sirloin steak (200g) served on a bed of rosemary potato cream and green pepper sauce

COSTATA DI VACCA FRISONA FROLLATA 50/60 GIORNI

☺ Frisian beef steak matured 50/60 days grilled, served with potatoes

(MINIMUM WEIGHT 400/500G)

PRICE PER KG: €60

XXL CHICKEN CUTLET WITH POTATOES 16.90€

☺ XXL breaded and fried chicken cutlet, served with potatoes and our homemade sauce

CALAMARO ALLA BRACE CON VERDURE 19.90€

☺ Saharan squid 200/250gr grilled with roasted vegetables

GAMBERONI ALLA GRIGLIA (5UND).....17.50€

☺ Grilled gambon served with arugula and lemon

GRIGLIATA DI MARE 22.90€

☺ Tris of prawn/scalam/swordfish served with rucula salad

LA PIZZA THE GREAT ART OF NEAPOLITAN TRADITION

MARGHERITA..... 11.90€

☺ San Marzano tomato sauce, mozzarella, parmesan, basil, and extra virgin olive oil

RIPIENO FRITTO O AL FORNO 17.90€

¡Choose whether fried or baked in the oven! Pizza stuffed with ricotta cheese, tomato sauce, Neapolitan salami, mozzarella and black pepper.

DIAVOLA 13.90€

☺ Tomato, mozzarella, spicy salami, basil, and extra virgin olive oil

CAPRICCIOSA..... 15.90€

☺ Tomato, mozzarella, cooked ham, artichokes, mushrooms, black olives, and basil

ORTOLANA 13.90€

☺ Mixed vegetables, mozzarella, basil, grana padano d.o.p. cheese, and extra virgin olive oil

5 FORMAGGI 14.90€

Mozzarella, gorgonzola cheese, ricotta cheese, provola cheese, parmesan, basil, and E.V.O. olive oil

BUFALINA 16.90€

☺ Tomato sauce, buffalo mozzarella, San Daniele ham cured for 24 months and basil

PIZZE SPECIALI

PISTACCHIO E MORTADELLA..... 19.90€

☺ Mozzarella, Italian mortadella igp, pistachio pesto, burrata, parmesan flakes, and basil

SABA..... 18.50€

☺ Neapolitan ragù sauce, 150g burrata, grana padano d.o.p. cheese, basil, and extra virgin olive oil

PIZZA 'RA NONNA 19.50€

☺ Ragù sauce, meatballs, parmigiana, smoked mozzarella, ricotta cheese and basil

NERANO 19.50€

☺ Base zucchini pesto, mozzarella, crispy zucchini chips, provolone cheese flakes, pecorino cream cheese

LA CARBOPIZZA iSHOWCOOKING!

☺ Mozzarella, pecorino cheese cream D.O.P., guanciale, topped with "nata-free" carbonara cream and black pepper

21,90€**TARTUFATA 21.50€**

☺ Mozzarella, "carpaccio de bresaola" beef, burrata, parmesan flakes, and fresh black truffle shavings

BOMBA MARADONA..... 21.90€

☺ Pizza 4 flavors, ¼ pistachio and mortadella ¼ nerano ¼ Bufalina ¼ fried pizza

PIZZA A NAPULE 20.90€

Potato cream base, with porchetta (spiced roast pork loin), provola, crispy potato chips, and provola fondue

BOSCAIOLA 19.90€

Truffle and boletus cream base, with Neapolitan sausage, mushrooms, and crispy parmesan crust

PIZZABURGER**HAMBURGER A' CHIATTONA 20.90€**

☺ Chef or surgeon? Test your skills by assembling your own burger. Don't forget to tag us!.

CARBONARA BURGER..... 19.90€

With porchetta, cacio e ovo croquette, provola, carbocrema, and crispy guanciale

Ingredienti extra

MOZZARELLA DI BUFALA	4.50 €
BURRATA	4.50 €
FIOR DE LATTE	2.50 €
GORGONZOLA	2.50 €
MOZZARELLA VEGANA	3.00 €

CHILDREN MENU

BAMBINO

DISH OF YOUR CHOICE

PIZZA BABY (MARGHERITA O PROSCIUTTO)
PASTA WITH TOMATO SAUCE

1 DRINK

8.90 €



IL DOLCE

THE PERFECT END TO ANY MEAL ALWAYS HAS A SWEET TOUCH

☺ TIRAMISÙ.....	7.50€
CHEESCAKE CIOCCOLATO BIANCO E PISTACCHIO	7.50€
BABÀ	7.50€

Typical Neapolitan sweet, fluffy and baked in the oven, soaked in rum-flavored syrup, our pastry cream, and topped with cherries

RICOTTA PERA E CIOCCOLATO	7.50 €
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Neapolitan cheesecake with ricotta cheese, pear, and chocolate

CANNOLI NAPOLETANI

Today the pastry chef is you! We give you the kit and you compose it to your liking

{2 PCS} 10.50€

CAPRESE	7.50 €
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Typical Neapolitan chocolate and almond cake, decorated with mascarpone cream

COULANT AL PISTACCHIO	7.50 €
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Chocolate coulant filled with pistachio cream

DELIZIA AL LIMONE	7.50 €
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Fluffy dough filled with intensely lemon-flavored cream and bathed in lemon glaze

☺ PISTACCHIOMISÚ.....	7.50 €
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Pistachio tiramisu

O'CUOPPO	11.00 €
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Fried pizza balls "to dip" accompanied by a basket filled with Nutella and garnished with Kinder Bueno

DA BERE

Soft drinks

COCA COLA.....	2.90€
FANTA NARANJA/LIMÓN	2.90€
NESTIE	2.90€
AGUA PANNA SIN GAS.....	2.50€
AGUA SAN PELLEGRINO GAS	2.50€
ACQUARIUS NAR. / LIM.	2.90€
ZUMO DE PIÑA/MELOC.....	2.50€

Draft beer

ESTRELLA GALICIA CAÑA	2.50€
ESTRELLA GALICIA DOBLE	3.50€
ESTRELLA 1906	4.50€

Bottled beer

ESRELLA SIN ALCOHOL.....	3.00€
NASTRO AZZURRO	3.50€
RADLER GLOSH	3.50€
SIN GLUTEN.....	4.90€
PERONI GRAN RISERVA 0,66L	5.00€
KBIRR NEAPOLITAN BEER.....	4.50€

Licor

LIMONCELLO / AMARO / GRAPPA.....	3.00€
CREMA PISTACHO / MELON / BAILEYS	3.50€
WHISKY / RON / VODKA	4.50€

O' Café

SOLO.....	1.50€
CORTADO	1.80€
COFFEE WITH MILK	2.00€
CARAJILLO.....	2.60€
BOMBON	2.20€
AMERICANO	2.00€
INFUSION	2.00€
TOCADO	EXTRA 0.60€

Cocktail

SPRITZ	6.00€
CAMPARI SPRITZ	6.00€
NEGRONI	6.00€
GIN TONIC PREMIUM	8.90€
CUBA LIBRE	6.90€
VODKA LEMON	7.90€

Il Vino

Our Vino della Casa is the result of collaboration with Angelo Pagano, a childhood friend of Chef Sabatino and represents the great excellence of Falerno del Massico, one of the oldest wines in the world.

Each bottle tells the story of years of complicity and shared passion for good food.

Vini della Casa

Red Wine A' Napule

Falerno del Massico D.O.P.

Copa 5€ / 26,90€

White Wine A' Napule

Falerno del Massico D.O.P.

Copa 5€ / 26,90€

Vini Rossi

PRIMITIVO SEDUZIONE FATTORIA PAGANO 70€
PRIMITIVO MACCHIA 21€
CHIANTI CLASSICO 25€
MONTEPULCIANO AIDA 22,50€
AMARONE 65€
NERO D'AVOLA 22€
BRUNELLO MONTALCINO 45€
RIPASSO VALPOLICELLA 35€

Vini Bianchi

FABULA FATTORIA PAGANO 22,50€
GEWURTZTRAMINER 30€
PINOT GRICIO 25€
DIAMINE PEOCORINO 25€
GRECO DEI TUFİ 21€

Vini Rosé

ROSATO FATTORIA PAGANO 24.50€

Vini Spumosi

LAMBRUSCO ROSSO OTELLO 22€
LAMBRUSCO ROSSO OTELLO 375CL 10€
PROSECCO VALDOBIADENE COPA 4€ / 21€
FRANCIACORTA CHAMPAGNE ITALIANO 45€
MOËT & CHANDON IMPERIAL BRUT 80€
MOËT & CHANDON ROSÉ 90€



Sabatino

Chef & Owner of A'Napule

@Sabatinochef

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