

# RARATERRA

2011

cucina no/strana

## Starters

Baccalà & Baccalà <sup>4-7</sup> <i>Codfish zeppola with sautéed escarole, lime mayonnaise and olive powder. Codfish tartare with reinforced salad.</i>	\14
Gâteau of lemon-whipped salt cod <sup>1-3-4-7</sup>	\16
La pizza “ <i>u ruoto</i> ” <sup>1-4</sup> <i>Five-grain dough, slow-cooked red datterino tomatoes, oregano, Cetara anchovies, garlic mayonnaise and salsa verde</i>	\12
O’ Curniciell <sup>7</sup> <i>Stuffed bell pepper</i>	\10
Zucchini blossom filled with ricotta, fior di latte, anchovies, pumpkin cream, zucchini and bottarga <sup>3-4-7-14</sup>	\8
Classic meatballs with Raraterra sauce <sup>1-3-7-9</sup>	\10
Warm salad of roasted octopus with potatoes, green beans, asparagus and agretti <sup>3-4-7-10-11</sup>	\16

## Pasta

Traditional pasta and potatoes with provola fondue, crispy pancetta, and lemon zeste <sup>1-7</sup>	\16
Mezzanelli with three-tomato cream, pork lard and pecorino <sup>1-7</sup>	\15
Cannelloni stuffed with Ischia-style braised rabbit <sup>3-7</sup>	\18
Raviolo with potato, Pecorino, black pepper, and seafood filling <sup>1-4-11</sup>	\21
Fresh pasta pacchero with rooster datterino and codfish puttanesca <sup>1-4</sup>	\19

## Main Courses

MEAT	
Black Angus America Creekston farm Ribeye (250 gr.) <small>*For larger cuts, please ask the staff.</small>	\30*
Scottona cutlet (300 gr.) with seasonal vegetables <sup>1-3</sup>	\55
Fassona beef fillet with green peppercorn sauce <sup>7-10</sup>	\25
FISH	
Squid stuffed with zucchini alla scapece and provolone, served with garlic and parsley-seasoned bread <sup>1-7-11</sup>	\20
Mazara red prawns and provola, grilled on lemon leaf with cocktail sauce <sup>2-3-7-10</sup>	\28
Catch of the day	\7 per 100g

## Dolci

Raramisù ( <i>Our tiramisù</i> ) <sup>1-3-7</sup>	\8
Choux pastry fritters with hazelnut cream <sup>3-7-8</sup>	\10
Chocolate bavarois with salted caramel <sup>1-3-7-8</sup>	\7
Lemon curd tartlet, white chocolate and coconut cream <sup>1-3-7</sup>	\7
Like an Apricot <sup>1-7</sup> <i>Apricot cheesecake and dark chocolate crumble</i>	\7
Gelato fruit bites	\12

## Beverage

Soft Drink	\3
Coca Cola 33cl	\3
Coca Cola Zero 33cl	\3
Birra	\6
Acqua Panna	\3,5
Acqua San Pellegrino	\3,5

<sup>5-6</sup>Coperto e pane |4

## Allergeni

1- Cereali  
2- Crostacei  
3- Uova  
4- Pesce  
5- Arachidi  
6- Soia  
7- Latticini

8- Frutta a guscio  
9- Sedano  
10- Senape  
11- Molluschi  
12- Lupini  
13- Sesamo  
14- Solfiti

Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione.

Durante le preparazioni in cucina, non si possono escludere contaminazioni crociate.

## Crudi

Tutti i prodotti somministrati crudi, vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.

*No matter how far you go,  
you will never reach the boundaries of taste.*