



ANTIPASTI CALDI E FREDDI – All the flavors of bread, olive oil and the sun

Gamberetti saltati con olio e rosmarino su passata di ceci 25

Baby shrimp seared with rosemary olive oil on strained chick peas

Crudo di branzino con frutta tropicale 27

Carpaccio of branzino with tropical fruit and mache

Vongole e asparagi con orzo bollito 24

Imported baby clams in garlic and extra virgin olive oil with pouched barley

Polipetti in salsa di pomodorini e capperi 28

Octopus in a cherry tomatoes sauce and capers

Seppioline alla piastra con passata di fave 26

Seared cuttlefish with strained fresh fava beans, extra virgin olive oil and herbs

Frittarella di calamari e carciofini 26

Pan-fried calamari and artichokes

Crudo di manzo con rucola e pecorino tartufato 28

Beef carpaccio with wild rucola and truffled pecorino cheese

Primo sale, pecorino sardo impanato con indivia e riccia 22

Semi dry Sardinian pecorino cheese breaded and pan-fried with frisee and endive salad

Polpettine di pollo con salsa di pomodorini e cannellini 26

Chicken breast meat ball with a cherry tomatoes and cannellini beans

Tartare di barbabietola con burrata 24

Red beets tartare with burrata

Bresaola con songino e parmigiano 26

Air dried beef with mache and parmigiano cheese

LE ZUPPE DI SAN PIETRO

Zuppa di fave fresche con caprino (fredda) 22

Fresh fava beans with melted goat cheese (cold)

Zuppa San Pietro 22

Cabbage, fennel chicory frisee, tomatoes and wild fennel seeds

Tortellini di pollo in brodo 25

Chicken dumplings in a chicken broth and vegetables

LA PASTA – Pasta cannot be left out of an important menu

Spaghetti alla chitarra con pomodorini e basilico 27

The classic San Pietro pasta dish – spaghetti with a sauce of fresh cherry tomatoes and basil

Gnocchi di caprino con salsiccia, piselli, mozzarella affumicata in salsa di pomodoro 27

Goat cheese gnocchi with ground sausage, peas and smoked mozzarella in tomato sauce

Scialatielli con agnello e melanzane 27

Salerno style home – made pasta with lamb and eggplants

Paccheri con salsiccia, agnello e vitello al sugo di pomodoro 28

Neapolitan rigatoni with ground fresh sausage, lamb, veal, tomatoes, fennel seed and basil

Orecchiette integrali con fave, cipolla rossa e pancetta 27

Whole wheat ear-shaped pasta with fresh fava beans, red onion and smoked bacon

Linguine con mollica 26

Linguini with anchovies, capers, cherry tomatoes in garlic and olive oil, parsley and dusted with bread crumbs

Lagane Napoletane con fagioli borlotti e ricci di mare 30

Neapolitan fettucini with borlotti beans and sea urchin in garlic and oil

Farfalle con pesto di rucola e seppioline 28

Bow tie shaped pasta with cuttlefish with pesto of arugula sauce

Ravioli di bufala, porcini, pepe nero e basilico 28

Ravioli filled with buffalo mozzarella and porcini mushrooms with fresh tomatoes and basil

Ravioli di caprino e melanzane 28

Ravioli filled with fresh goat cheese and eggplant with a julienne of vegetables and dry ricotta



**D. O. P.
Extra Virgin
Olive Oil**

Tenuta Pazzulli
Produced and Bottled in
The Hills of Montecorvino
Rovella (Salerno, Italy)
By Gaetano Bruno
& Figli, Azienda Agricola
Nicolina Bruno

**Hand Picked &
Cold Pressed
100% Extra Virgin
Olive Oil**

This extra Virgin Olive Oil
Is made from a variety of olives
(Leccino, Coratina and Frantoio)
Which have been confirmed
By government studies as the
Best in the Region

Scientific Studies have proven
That olive oil has a variety
Of health benefits

IL POLLO – Chicken is a versatile and delicious part of the Salerno culture

Petto di pollo arrosto con pancetta e asparagi in salsa di Barolo 36

Roasted chicken breast with smoked bacon, herbs and asparagus with a Barolo wine sauce

Petto di pollo al vino bianco, aglio, basilico e fagiolini 36

Chicken breast with haricots verts and basil in white wine and garlic

Pollo con pomodorini olive, peperoni dolci e piccanti e scalogno 36

White and dark chicken meat on the bone with olives, sweet and spicy peppers, shallots and cherry tomatoes

Galletto al mattone con tricolore di pepe 38

Grilled baby chicken with rosemary and peppercorns

LE CARNI – Beef, veal & lamb are always highly prized & lend themselves to a variety of preparations

Battuta di vitello al balsamico con indivia e radicchio trevisano 48

Pounded pan-seared rack of veal with balsamic vinegar, topped with a salad of radicchio and endive

Nodino di vitello grigliato con rosmarino e scarola 48

Classic veal chop with rosemary dressing and braised escarole

Fiorentina di manzo grigliata con radicchio al forno 48

Dry-aged T-bone steak with grilled radicchio

Scaloppine di vitello al limone, capperi e spinaci 43

Veal scaloppini with spinach in white wine, lemon and capers

Scaloppine di vitello con pomodoro, olive, origano e fior di latte 43

Veal scaloppini with tomatoes, oregano, basil and smoked mozzarella

Bocconcini di coniglio con peperoni e pomodori 38

Rabbit spezzatino with sweet peppers and cherry tomatoes

Carrello di agnello al forno con julienne di vegetali e pinoli con salsa di passito 43

Baked rack of lamb with a julienne of braised vegetables, pine nuts in a passito wine sauce

Filetto di maiale con mele glassate all'arancia con pancetta e mele caramellate 38

Filet mignon of pork, braised with bacon, glazed apples with an orange sauce

IL PESCE – Fish makes an increasing appearance in every day meals

Branzino in crosta di sale marino con panache di vegetali 43

San Pietro signature sea bass baked in sea salt and fresh herbs crust, served with steamed vegetables

Zuppa dei pescatori salernitani 48

A combination of seafood with white wine, olive oil, celery, laurel, leeks, tomatoes and extra virgin olive oil

Pesce San Pietro grigliato con zucchine alla scapece 43

Filet of John Dory grilled with zucchini roasted and marinated with red wine vinegar, mint and garlic

Tagliata di tonno in crosta di erbe con caponata 45

Yellow fin tuna in a crust of fresh herbs, grilled with braised vegetables with a dressing of olive oil and balsamic vinegar

Coda di rospo al vino bianco con radicchio pancetta, erbe e mollica 42

Monk fish braised in a white wine with radicchio, smoked bacon and dusted with bread crumbs

INSALATISSIME E CONTORNI – Vegetables & salads are the protagonists in every discussion about food and in every dish

Insalata di carciofini e spinaci con bottarga di muggine 17

Spinach and artichokes salad with shredded sun-dried yellow fin tuna eggs with extra virgin olive oil and lemon dressing

Insalata di campo con ricotta salata e nocciole 16

Mesclun with salty ricotta, butternut squash and hazelnut dressing

Insalata riccia della costiera 16

Italian curly endive with capers, anchovies and olives with extra virgin olive oil and red wine vinegar dressing

Insalata mista con gorgonzola e pere 16

Mesclun, fresh pears and gorgonzola cheese with a dressing of extra virgin olive oil and lemon

Insalata di funghi con sedano e parmigiano 17

Mushrooms and celery with lemon and extra virgin olive oil dressing and shaved parmigiano cheese

Insalata di fagioli e mele 17

Fresh beans and apple with a dressing of extra virgin olive oil, red wine vinegar and onions

Insalata di lenticchie, songino e prosciutto crudo 17

Lentils, mache and prosciutto with an extra virgin olive oil dressing

Fagiolini al pomodoro, origano e basilico 17

Haricots verts sautéed with tomatoes, oregano, basil, garlic and pecorino cheese with extra virgin olive oil

Spinaci stufati con peperoni, uva e olive nere 17

Spinach and sweet peppers sautéed with black olives and raisens in garlic and extra virgin olive oil

Piselli e asparagi con cipolla bianca e dadini di pancetta 17

Peas and asparagus sautéed with white onion, diced smoked bacon and extra virgin olive oil

Formaggi misti con frutta secca e miele al tartufo 22

A fine selection of cheese with dried fruit and truffled honey

ZABAGLIONE WITH MIXED BERRIES

Buon appetito – Chef Antonio Bruno

Food on this menu is prepared using our Extra Virgin Olive Oil produced by our father, Gaetano Bruno, on our farm in the hill of Salerno