

ANTIPASTI

Insalata Mista

Field greens with fresh vegetables, olive oil, red wine vinegar

“Purpetiello” alla Luciana

Mediterranean-stewed octopus with tomato, olives, capers.

A simple but succulent preparation of the fishermen of the “borgo marinaro di Santa Lucia,” a sea-side neighborhood of Naples and its beautiful marina.

Peperone ‘Mbuttunato

Roasted pepper stuffed with pork, beef, eggplant, zucchini, olives, provola cheese, fresh basil

Impepata di Cozze

Fresh Atlantic mussels sautéed with garlic, parsley, white wine, lemon, black pepper

Frittatina di Maccheroni

Fried croquette of pasta, ham, spring peas, pecorino.

This recipe originated in Naples at a time when the poor could only afford simple meals. Although defined as “poor,” this snack has now become a custom, a habit handed down from generation to generation to this day. Here, leftover pasta from the day before is mixed with eggs and cheese, then fried to make a new meal. Adored by everyone,

PRIMI

Candele alla Genovese

Pasta tubes with a slow-cooked beef-onion ragu and Parmigiano-Reggiano.

One of the most traditional pasta found in Neapolitan cuisine. Its name can be deceiving, as it suggests a Ligurian origin. Some say a cook whose last name was Genovese first made it in Naples. Some say it was people that came to Naples from Genoa.

Pasta e Patate

Mixed pasta whipped with potatoes, basil, olive oil, provola del Monaco cheese.

In Naples, this dish is prepared with mixed pasta, or “pasta ‘mmiscata”. This type of pasta was born, like most ingenious things, out of necessity. The women of the house kept pasta that remained from different meals. Then they mixed it together with new but humble ingredients to create a delicious soup. Chef Urbietta has fond memories of eating this pasta prepared by a native Neapolitan during “family meal” while apprenticing in Italy.

Spaghetti alla Nerano

Spaghetti pasta with fried zucchini, basil, caciocavallo, pecorino

Scialatielli allo Scoglio

Hand-cut basil pasta with cherry tomatoes, white wine, shrimp, mussels, clams, calamari (**\$5 supplemental**)

Lasagna alla Napoletana

Baked sheets of pasta layered with tomato, sheep’s milk ricotta, salame Napoletano, pork sausage, mini meatballs, hard-boiled egg, Provolone del Monaco cheese



Un Viaggio in Italia

La Cucina Napoletana

Traditional Neapolitan Cuisine \$75

CUSTOMIZE YOUR DINNER
Please select one of each:

UN ANTIPASTO
your small starter appetizer

UN PRIMO
your small pasta course

UN SECONDO
your main course

UN DOLCE
your small dessert



Juan Urbieta, Executive Chef
Elliot Mumpy, Sous Chef
Ben Smalley, Sous Chef

Vegan and vegetarian options available upon request.

*Eating raw or undercooked meat, poultry, eggs, or seafood may pose a health risk.
For further information, contact your physician or public health department.

SECONDI

Grigliata Mista di Carne

Mixed grill: beef strip loin, pork ribs, lamb chop and Italian sausage, garlic-rosemary roasted potatoes (*\$5 supplemental*)

Gamberi alla Vesuviana

Sautéed pink shrimp with onion, garlic, carrot, white wine, fresh parsley

Fettine alla Pizzaiuola

Sautéed beef cutlets “pizza maker-style” with tomato, garlic, olive oil, oregano

Le Polpette Fritte della Domenica al Sugo

Fried beef and pork meatballs braised in tomato-basil sauce.

In the XV century, in the first chapter of the “Book de Arte Coquinaria” by Maestro Martino, cook of Camerlengo Patriarch of Aquileia, the first written meatball recipe appeared, describing “how to best cook meat from different animals”. Polpette started as a “piatto di recupero” or a dish put together with leftovers from the week. Today, Naples’ favorite Sunday dish is made with freshly ground top-quality meats.

Baccala all’Antica

Fresh Atlantic cod stewed with prunes, apples, raisins, Mediterranean oregano, white wine, breadcrumbs.

It is well documented that the ancient towns of Pompeii and Herculaneum were key outposts of the Roman Empire and a favorite vacation spot for nobility. Prunes, fresh and dried fruits, fish, wine, and vinegar were common flavors of that era. This preparation is still offered in certain historic restaurants that feature the almost defunct Parthenopean cuisine of Rome, a trip to this most memorable era.

DOLCI

Delizia al Limone

Layered trifle of limoncello curd, lemon-olive oil biscuit and citrus compote.

The “lemon delight” was created in 1978 by pastry chef Carmine Marzuillo.

The renowned lemons grown in Marzuillo’s hometown are a symbol of Sorrento and the Amalfi Coast. So, it was only fitting that for an upcoming pastry competition he wanted to create a dessert in which lemon was the star of the plate. The dessert was an instant hit amongst the crowd, quickly becoming a staple of the region of Campania.

Crema Cotta e Albicocche alla Vaniglia

Vanilla bean custard with roasted apricots

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean creme Anglaise

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache

Classico tiramisù’ del Ristorante dal 1993

Our signature dessert of layered mascarpone mousse, Savoiardi cookies, espresso, cocoa

Un Viaggio in Italia

Let us take you to Naples, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps. We now invite you on a culinary journey through some of the best food cities in Italy.

La Cucina Napoletana

Journeys begin:

Napoli	July 20
Palermo	August 24
Bologna	September 21
Firenze	October 26
Torino	November 30

Thank You

to our patrons, our partners, and to our community for the continued and unending support.

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

RISTORANTE
D'ALQUANTA

