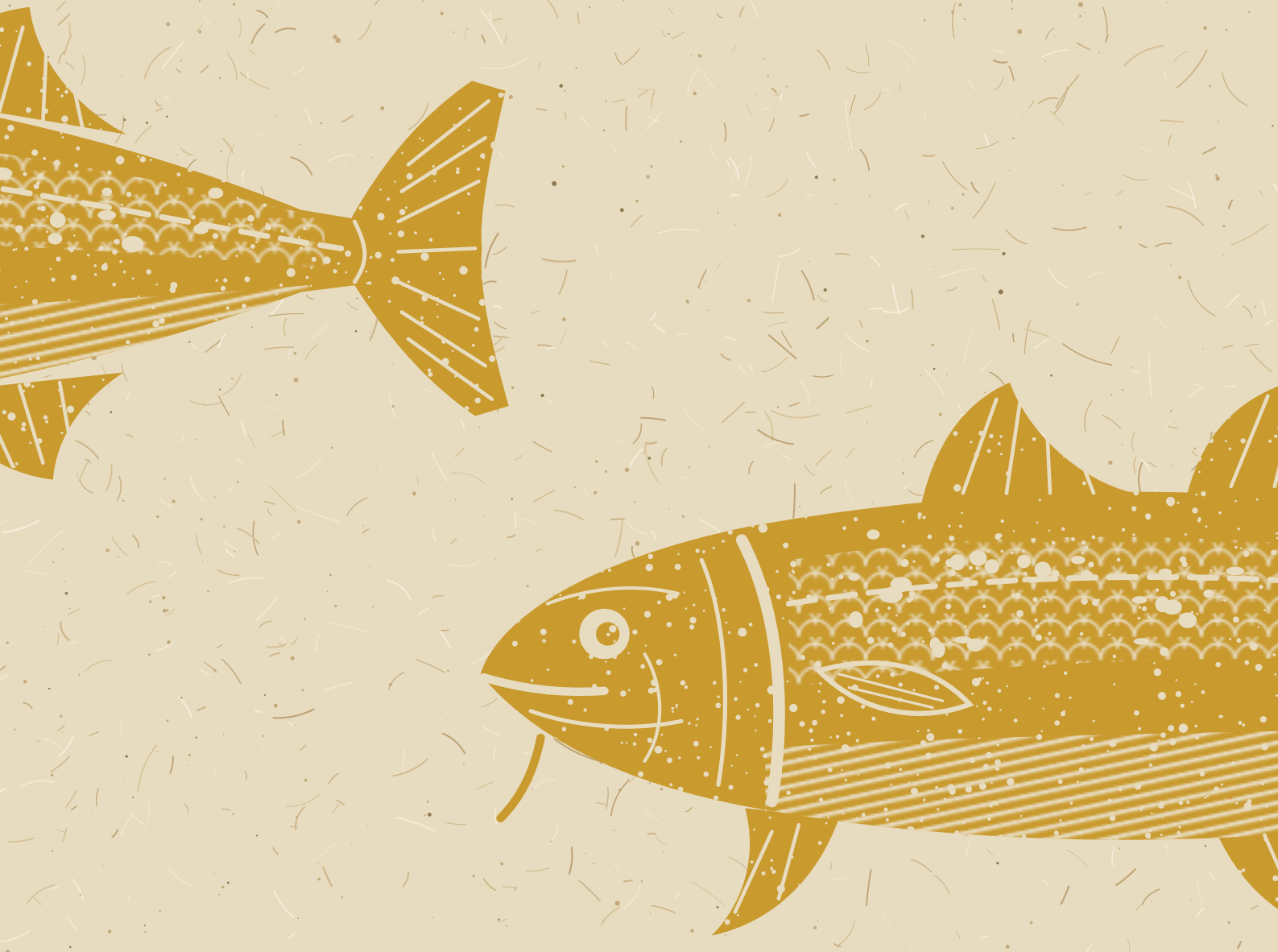
BACCALARIA
osteria · vineria



Menu

BACCALARIA & OSTERIA DI PORTO

www.baccalaria.it

BACCALARIA
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Si' proprio nu baccalà!

Chef fai tu, non esagerare°

TASTING OF 5 COURSES CHEF'S CHOICE

A dish for everyone

€ 60,00 PER PERSON°

Chef fai tu, tranquillo°

TASTING OF 7 COURSES CHEF'S CHOICE

A dish for everyone

€ 70,00 PER PERSON°

° The tasting menu must be for the whole table *° Cover charge and drinks not included*

In Neapolitan, the **MUSSILLO** *is the fillet of baccalà, while the* **CORONELLO** *is the fillet of stockfish.*

Starters and raw dishes

BACCALÀ CARPACCIO WITH MIXED GREENS (A) (5-13)	**€ 25,00**
BACCALÀ CARPACCIO WITH PONZU SAUCE (A) (5-6-7-9-13)	**€ 25,00**
BACCALÀ TARTARE (A) (5)	**€ 25,00**
VESUVIAN CEVICHE (A) (5-13) marinated baccalà, cherry-tomato leche de tigre, papaccelle peppers, rocket	**€ 25,00**
CANTABRIAN SEA ANCHOVIES (3-5-9-13) anchovies in oil with butter and toasted bread, olives and papaccelle peppers	**€ 35,00**
SMOKED GADUS (3-5-9) back to the origins of baccalà: smoked Arctic cod served with toasted bread, butter, papaccelle peppers and olives	**€ 40,00**

Fried dishes

THE BACCALARIA PANARO (A) (2-3-5-9-14) baccalà fritters and panzarotti, nuts	**€ 20,00**
FRIED BACCALÀ (5-9)	**€ 25,00**
GRAND BACCALÀ FRY (5-9-11-14) floured and fried, battered, baccalà cutlet and house mayonnaise (classic and garlic)	**€ 27,00**
MIXED FRY (4-5-9) anchovies, baccalà and squid*	**€ 35,00**

(1-14) allergens present (table on the last page) (A) * (C) notes on purchasing and storing ingredients (last page)

Garlic and pepper in almost all preparations

BACCALARIA
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Soups

BEAN, ESCAROLE AND STOCKFISH SOUP (5-12-13) — **€ 22,00**

LENTIL AND BACCALÀ SOUP (5-12-13) — **€ 22,00**

LEEK, POTATO, SAVOY CABBAGE AND BACCALÀ SOUP (3-5-12-13) — **€ 22,00**

Pasta and rice

MUNNEZZAGLIA (3-5-9) pasta with potatoes and provola cheese, baccalà, guanciale — **€ 20,00**

THE DOGE'S SCARPARIELLO (3-5-9) paccheri, tomatoes, chilli, pecorino and creamed baccalà — **€ 20,00**

PASTA, CAULIFLOWER AND BACCALÀ (3-5-9) roasted cauliflower, cauliflower sautéed in butter — **€ 20,00**

PASTA, CHICKPEAS AND BACCALÀ (5-9-12) chickpea cream, crispy chickpeas — **€ 20,00**

SPAGHETTONI WITH TOMATOES AND BACCALÀ (5-9) with different tomato varieties, as the garden provides — **€ 22,00**

TONNARELLI CACIO E PEPE WITH BACCALÀ AND CITRUS (3-5-9-14) our fresh pasta — **€ 22,00**

TUBETTI ALLA NERANO (2-3-5-9-14) courgettes, provolone fondue, basil oil and fried baccalà bites — **€ 22,00**

LINGUINE LUNA ROSSA (5-9) garlic, olive oil, chilli, crusco pepper and baccalà with fried garlic chips and croutons — **€ 22,00**

WOODLAND PAPPARDELLE WITH TRUFFLE (5-9-13-14) fresh pasta, baccalà, porcini mushrooms*, truffle — **€ 24,00**

RISOTTO WITH SAVOY CABBAGE AND BACCALÀ (3-5) roasted savoy cabbage, savoy cabbage sautéed in butter — **€ 22,00**

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The classics

NEAPOLITAN-STYLE BACCALÀ (5-9) fried, then baked with tomatoes, olives and capers	**€ 25,00**
BACCALÀ ALLA SCAPECE (5-9-13) chargrilled baccalà on courgette velouté, courgette chips and scapece herb oil	**€ 27,00**
AUBERGINE AND BACCALÀ PARMIGIANA (A) (3-5-9-14)	**€ 22,00**
BACCALÀ WITH HONEY AND WALNUTS (2-3-5) stewed mussillo with gorgonzola fondue	**€ 25,00**
SICILIAN-STYLE MUSSILLO (5) with tomatoes, olives and capers	**€ 25,00**
MUSSILLO WITH POTATOES AND CHERRY TOMATOES (5)	**€ 25,00**
NEAPOLITAN-STYLE STOCKFISH (5) stockfish with potatoes and cherry tomatoes	**€ 25,00**
LIVORNO-STYLE STOCKFISH (5) with tomatoes, olives and capers	**€ 25,00**
CORONELLO TONNÉ (5-14) poached coronello on mixed greens, tuna sauce and capers	**€ 25,00**
ABC: BAY LEAF, BACCALÀ AND CHICKPEAS (5-12) stewed baccalà on chickpea velouté, crispy chickpeas and bay-leaf oil	**€ 25,00**
PEPPERED BACCALÀ (3-4-5) mussel-flavoured potato cream, baccalà, mussels and lemon (subject to availability)	**€ 25,00**
BACCALÀ FOR A WALK IN THE WOODS (5-13) roasted baccalà, porcini* velouté, sautéed porcini* and truffle	**€ 27,00**
RATTACASA (3-5-13) baccalà with Grana Padano fondue and black truffle	**€ 27,00**

BACCALAJUOLI
Accademia Partenopea del Baccalà

Here we serve the true "Neapolitan-style baccalà"

BACCALARIA
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R&B... Roasted and boiled

ROASTED BACCALÀ (5) with mixed greens — **€ 25,00**

BACCALÀ ALLA MONACHINA (2-5) roasted baccalà fillet with sautéed escarole, raisins, black olives and pine nuts — **€ 27,00**

BACCALÀ LUCARIÈ (5) roasted baccalà fillet and Neapolitan friarielli greens — **€ 27,00**

COLD MUSSILLO SALAD (5) — **€ 25,00**

CORONELLO SALAD (5) — **€ 25,00**

ROASTED CORONELLO (5) with mixed greens — **€ 25,00**

CORONELLO WITH POTATOES (3-5) roasted coronello, rosemary, potato cream and potato crisps* — **€ 27,00**

BACCALÀ DELLA DEVOZIONE (5-12-13) roasted baccalà fillet with its cauliflower «rinforzo», cauliflower cream, homemade pickled vegetables and anchovies — **€ 27,00**

CORONELLO CRUSCO WITH BEANS AND ESCAROLE (5) roasted coronello, beans, crusco pepper and escarole two ways, sautéed and raw — **€ 27,00**

XL SEAFOOD GRILL (4-5-8) baccalà, squid*, octopus* and king prawn* — **€ 45,00**

Baccalà on the go

KE BACCALÀ (3-5-9) our street food... the baccalà kebab — **€ 20,00**

BACCALÀ KARAAGE (5-6-7-9-11-13) fried baccalà in sweet-and-sour sauce, wakame, nori seaweed and sesame — **€ 25,00**

Wellness salads with baccalà

ROASTED LEAF (2-3-5-13) baby vegetables, nuts, roasted baccalà, Grana Padano shavings and balsamic vinegar — **€ 25,00**

ICELAND SALAD (2-5) salad, smoked baccalà, baby vegetables, tomatoes, peas and nuts — **€ 25,00**

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Garlic and pepper in almost all preparations

BACCALARIA
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Osteria di Porto

...NOT JUST BACCALÀ. THE COOKING OF THE PORT

Starters and raw dishes

PEPPERED MUSSELS (4-9) (subject to availability)	€ 18,00
OCTOPUS* SALAD (4-12)	€ 22,00
RAW SICILIAN PRAWNS* (8) 5 pieces	€ 40,00
CANTABRIAN SEA ANCHOVIES (3-5-9-13) anchovies in oil with butter and toasted bread, olives and papaccelle peppers	€ 35,00
SMOKED GADUS (3-5-9) back to the origins of baccalà: smoked Arctic cod served with toasted bread, butter, papaccelle peppers and olives	€ 40,00

Fried dishes

FRIED ANCHOVIES* (5-9)	€ 18,00
FRIED SQUID* (4-9)	€ 25,00

Pasta and rice

TRADITIONAL GENOVESE (3-9-12-13) classic Genovese ragù of golden onions and beef	€ 18,00
CLASSIC RAGÙ (3-9-12-13) classic Neapolitan ragù with beef shank	€ 18,00
PASTA AND CABBAGE (9) tubetti with cabbage cream	€ 16,00
SPAGHETTONI WITH 4 TOMATOES (9)	€ 16,00
TONNARELLI CACIO E PEPE WITH CITRUS (3-9-14)	€ 18,00
TUBETTI ALLA NERANO (2-3-9-14) courgettes, provolone fondue, basil oil	€ 16,00
MUNNEZZAGLIA (3-9) pasta with potatoes and provola cheese, guanciale	€ 16,00
SPAGHETTI WITH MUSSELS (4-9)	€ 18,00
LINGUINE ALLA PEPPINIELLO (8-9) with Sicilian prawns*	€ 25,00
CLASSIC SCARPARIELLO (3-9) paccheri, tomatoes, chilli, pecorino	€ 16,00
PASTA AND CHICKPEAS (9-12) chickpea cream, crispy chickpeas	€ 16,00
LINGUINE LUNA ROSSA (9) garlic, olive oil, chilli, crusco pepper with fried garlic chips and croutons	€ 16,00
SAVOY CABBAGE RISOTTO (3-12-13) rice, savoy cabbage, savoy cabbage sautéed in butter, cheese	€ 18,00
WOODLAND PAPPARDELLE (9-13-14) fresh pasta, porcini mushrooms*, truffle	€ 18,00

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Soups

BEAN AND ESCAROLE SOUP (12-13)	€ 16,00
LENTIL SOUP (12-13)	€ 16,00
LEEK, POTATO AND SAVOY CABBAGE SOUP (3-12-13)	€ 16,00

R&B... Roasted and boiled

ROAST BEEF WITH VEGETABLES (A) (3) with potato cream and seasonal vegetables	€ 25,00
ROASTED SQUID* (4) with mixed greens	€ 25,00
ROASTED OCTOPUS* (2-3-4) potato cream, basil pesto and tomatoes	€ 25,00
GRILLED SICILIAN PRAWNS* (8) 5 pieces	€ 40,00
SEAFOOD GRILL (4-8) squid*, octopus* and king prawn*	€ 40,00

Wellness salads

OCTOPUS SALAD (4) salad, roasted octopus*, baby vegetables, tomato, boiled potatoes and olives	€ 22,00
TUNA SALAD (2-5) salad, tuna in oil, tomato, sweetcorn, baby vegetables and nuts	€ 22,00

Sides · Vegetables as the garden provides

GRILLED VEGETABLES (seasonal, subject to availability)	€ 8,00
ESCAROLE ALLA MONACHINA / FRIARIELLI / BOILED POTATOES	€ 8,00
INSALATA DI RINFORZO (2-5-12-13) cauliflower, homemade pickled vegetables, curly escarole, anchovies, olives, papaccelle peppers	€ 10,00

Before you go

DESSERTS OF THE DAY (1-2-3-9-13-14) subject to availability. You will usually find: babà, pastiera, seven-layer chocolate cake, almond pastry with amarena cherry, lemon delight	€ 8,00
COVER CHARGE	€ 3,00

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Garlic and pepper in almost all preparations

BACCALÀ

Baccalà is cod preserved in salt. Salting allows it to keep for a long time, and for this reason it has been used since very ancient times to transport and eat fish in places far from where it was caught. Salting baccalà seems to be owed to Basque fishermen who, following whale pods into the North Sea, came across huge shoals of cod off Newfoundland and used for this fish the preserving method they already used for whale meat.

Baccalà is a key part of many popular cuisines, where it alternates with stockfish: also cod, but preserved by drying. Both baccalà and stockfish need a long soak in cold water before they can be used, which removes the salt from the first and restores the original texture of the second. Most of the cod caught in the world once came from the Grand Banks of Newfoundland, an area of shallow waters in the North Atlantic, and from the coasts of Labrador. Today the world's main exporters are Iceland for baccalà and Norway for stockfish. Italy is the second largest consumer of this product in the world, after Portugal.

In Naples, where cooking baccalà is a long and deeply rooted tradition, it depends on the cut you buy. Baccalà has a central bone: we call **Mussillo** the thicker, fleshier part, which suits main courses such as the classic **Baccalà alla Napoletana**, or frying and marinating. Then there is the pancetta, the lower, bonier part, better suited to pasta dishes or fried, to be eaten strictly with your fingers.

THE SEDILE DI PORTO

The Sedili (or Seggi, or Piazze) were the administrative institutions of the city of Naples, whose representatives, called Eletti, met from the 13th to the 19th century in the convent of San Lorenzo to pursue the common good of the City. Nobles could take part in five of them, while the rest of the citizens belonged to the sixth seat, that of the people.

The Sedile di Porto dates back to the 13th century and takes its name from its position near the ancient port of Naples; in early times it stood outside the city walls. Its coat of arms shows the legendary swimmer-sailor Niccolò Pesce, naked, holding a dagger in his right hand, on a black field, with a gold trefoil crown, a burning ship as crest and two tritons as supporters. The Sedili were abolished by the edict of King Ferdinand IV of Bourbon of 25 April 1800, together with the Tribunal of San Lorenzo. Thanks to Joachim Murat's reforms they were not fully restored but rather, on 8 August 1806, merged into the City Corps, and into the Municipality on 22 October 1808, with the election of the first mayor on 2 December.

ALLERGEN TABLE

PLEASE TELL US ABOUT ANY ALLERGIES OR INTOLERANCES

Peanuts and derivatives (1)
Packaged snacks, creams and dressings containing them, even in small amounts

Tree nuts and derivatives (2)
All products containing almonds, hazelnuts, walnuts, cashews, pecans, Brazil and Queensland nuts, pistachios

Dairy (3)
Yoghurt, biscuits and cakes, ice cream and creams. Any product made with milk

Molluscs and derivatives (4)
Cuttlefish, squid, octopus, razor clams, scallops, cockles, date mussels, sea snails, mussels, oysters, limpets, warty venus, clams etc.

Fish and derivatives (5)
Including derivatives, i.e. all foods containing fish, even in small percentages

Sesame and derivatives (6)
Besides whole seeds used on bread, traces can be found in some flours

Soy (7)
Soy milk, tofu, soy noodles, etc.

Crustaceans and derivatives (8)
Both sea and freshwater: prawns, langoustines, lobsters, crabs, hermit crabs and the like

Gluten (9)
Cereals: wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives

Lupin and derivatives (10)
Now found in many vegan foods, as roasts, sausages, flours and the like based on this protein-rich legume

Mustard and derivatives (11)
Found in sauces and dressings, especially mostarda

Celery and derivatives (12)
In pieces but also in soup bases, sauces and vegetable concentrates

Sulphites (13)
Used as preservatives, found in: preserved fish, pickles, foods in oil or brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices

Eggs and derivatives (14)
All products made with eggs, even in tiny amounts. Most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits, sweet and savoury pies, ice cream and creams

notes on purchasing and storing ingredients

- **A** bought fresh and blast-chilled on site to be kept frozen at –18°
- ***** bought blast-chilled and frozen at source
- **C** made fresh in house, pasteurised and blast-chilled to be kept frozen

Let's work together to respect the rules that protect your health and ours.

PIAZZETTA DI PORTO 4 · 80134 NAPLES

www.baccalaria.it