

Antipasti

Villa Severino®

- 1. Salumi e formaggi con pala unta, 2 pax / 4pax** € 19 /27
Leikkelelautanen italialaisilla juustoilla, extra-neitsytoliiviöljy, suola, mustapippuri, tarjoiltu leivän kanssa.
Cold cuts with Italian cheeses served with bread, extra virgin olive oil, salt, pepper.
- 2. Burrata e pomodoro** € 14
Burrata-mozzarella, tarjoiltu kirsikkatomaateilla, tomaattivinaigrette, rucolanversoa, Guglielmi extra neitsyt-oliiviöljyä.
Burrata cheese with different kind of tomatoes, tomato vinaigrette, baby rocket, Guglielmi extra virgin olive oil.
+ ADD San Daniele ham € 3.90
- 3. Procida (insalata)** *L* € 18
Savulohi salaatti, tomaattia, punasipulia, sitruuna ja pizza leipää.
Smoked salmon, salad with tomatoes, red onion, lemon, and pizza bread.
- 4. Mare Chiaro (insalata)** *L* € 18
Tonnikalaa salaattia, oliiveja, retiisiä, punasipulia ja pizza leipää.
Tunafish salad with olives, radish, red onions and pizza bread.
- 5. Focaccia pomodorini e parmigiano (3 Piece)** *L* € 10.90
Pizza leipää, kuivattuja tomaatteja kypsennetty matalassa lämpötilassa, rucolanversoa, käsin-leikattuja 24kk Parmigiano Reggiano lastuja, Guglielmi extra-neitsytoliiviöljyä.
Pizza bread, semi-dry tomatoes cooked at low temperature, rucola baby, hand-cut 24-month Parmigiano Reggiano flakes, Guglielmi extra virgin olive oil.
- 6. Patate in salsa rosa** *L/G* € 9
Friteerattuja perunoita pinkissä kastikkeessa ja mustapippuria.
Fried potatoes in pink sauce, salt and black pepper.
- 7. Arancini al tartufo** € 14
Friteerattuja risottopalloja mozzarellalla, tryffeili, 24kk Parmigiano Reggiano, tarjoiltu tryffelimajoneesikerman kanssa.
Fried risotto balls with mozzarella, truffle, 24-month Parmigiano Reggiano cheese, accompanied with truffle mayonnaise cream.

L = Laktoositon / Lactose Free

G = Gluteeniton / Gluten Free

IN CUCINA CON CARMEN

8. Spaghetti Vongole e Gamberoni *L* € 24.90

Spaghetti pastaa, tomaattia, Vesuvion kirsikkatomaatteja, simpukoita, katkarapuja, basilikaa, Mustapippuria, Guglielmi extra-neitsytoliiviöljyä.

Spaghetti pasta, tomato, Vesuvio cherry tomatoes, clams, king prawns, basil, black pepper
Guglielmi extra virgin olive oil.

9. Fettuccine ai Funghi Porcini *L* € 22.90

Tuoretta fettuccine pastaa, herkkutattia, kermaa, 24kk Parmigiano Reggianoa, persiljaa.

Fresh fettuccine pasta, porcini mushrooms, cream, 24-month Parmigiano Reggiano, parsley.

10. Polpette Nanninella *L* € 23.90

Napolilaisia lihapullia tomaattikastikkeessa, mustapippuria, 24 kk Parmigiano Reggianoa ja pizza leipää (tarjoillaan munakoisolla tai tuoreella pastalla).

Neapolitan meatballs with tomato sauce, black pepper, 24-month parmigiano Reggiano and pizza bread (served with aubergines or fresh pasta).

11. Parmigiana di Melanzane di Carmen € 23

Munakoisoa, tomaattia, 24kk Parmigiano Reggianoa, mozzarella, basilikaa ja pizza leipää.

Aubergines, tomato, 24-month Parmigiano Reggiano, mozzarella, basil, served with pizza bread.

Tagliatelle alla Bolognese *L* € 21.90

Tuore tagliatelle-pastaa, naudan Suomalaista jauhelihaa, tomaatti ragù -kastiketta, mustapippuria, 24kk Parmigiano Reggianoa, persiljaa, basilikaa.

Fresh tagliatelle pasta, Finnish minced ground beef, tomato ragù sauce, black pepper, 24-month Parmigiano Reggiano, parsley, basil.

Gluten-free pasta

€ 3.50

Le Pizze

L`Unika ugualmente Napoletana® (with sprouted wheat)

- 12. Marinara** *Vegan* € 13.50
Tomaattikastiketta, Piennolo kirsikkatomaatteja, basilikaa, valkosipuli confit, extra-neitsytoreganoöljyä.
Tomato sauce, red Piennolo cherry tomatoes, basil, garlic confit, extra virgin oregano oil.
+ ADD Cantabrico Anchovies € 3,90
- 13. Margherita** *Veg.* € 15.40
Tomaattikastiketta, La Sorrentina fiordilatte-juustoa, basilikaa, Guglielmi extra-neitsytoliiviöljyä.
Tomato sauce, La Sorrentina fiordilatte-mozzarella, basil, Guglielmi extra vergine olive oil.
+ ADD San Daniele ham €3.90
- 14. Diavola** € 19.50
Tomaattikastiketta, La Sorrentina fiordilatte-juustoa, Calabrialaista tulista salamia, Calabrialaista 'ndujaa, Guglielmi extra-neitsytoliiviöljyä.
Tomato sauce, La Sorrentina fiordilatte-mozzarella, Calabrian spicy salami, Calabrian 'nduja, basil, Guglielmi extra virgin olive oil.
- 15. Napoli** (*white pizza*) € 19.90
Napolilaista makeaa salamia, La Sorrentina fiordilatte-juustoa, Piennolo kirsikkatomaatteja, ricotta moussea, mustapippuria, basilikaa, Guglielmi extra-neitsytoliiviöljyä.
Neapolitan sweet salami, La Sorrentina fiordilatte-mozzarella, red Piennolo cherry tomatoes, ricotta mousse, black pepper, basil, Guglielmi extra virgin olive oil.
- 16. Madame Solange** (*white pizza*) € 23.90
La Sorrentina fiordilatte-juustoa, La Sorrentina savustettua provola-juustoa, Suomalaista carpaccio lihaa, saksanpähkinä kermaa, käsin leikattuja 24kk Parmigiano Reggiano lastuja, rukolan versoa, rapeita saksanpähkinöitä, savustettua Guglielmi extra-oliiviöljyä.
La Sorrentina fiordilatte-mozzarella, La Sorrentina smoked provola, Finnish carpaccio beef, walnut cream, hand-cut 24-month Parmigiano Reggiano flakes, baby rocket, crunchy walnuts, Guglielmi extra virgin smoked oil.

17. Gorgonzola e Pere al Vino Bianco (*white pizza*) Veg. € 19.90

La Sorrentina fiordilatte-juustoa, kotitekoista gorgonzola D.O.P kastiketta, päärynää valkoviinissä, rapeita saksanpähkinöitä, rucolan versoa, Guglielmi extra-neitsytoliiviöljyä.
La Sorrentina fiordilatte-mozzarella, homemade gorgonzola D.O.P cream, pears in white wine, crunchy walnuts, baby rocket, Guglielmi extra virgin olive oil.

18. Ariccia € 23.90

La Sorrentina fiordilatte -juustoa, La Sorrentina savustettua provola-juustoa, Ariccian porchetta-lihaa, Napolilaista broccoli-kermaa, kerma valmistettu paistetuista tomaateista, Piennolo kirsikkatomaatteja, kreikkalainen jogurtti-kastike mustalla valkosipulilla, puolukkaa, Guglielmi extra-neitsytoliiviöljyä.

La Sorrentina fiordilatte-mozzarella, La Sorrentina smoked provola, pochetta from Ariccia (roasted pork), Neapolitan broccoli cream, roasted tomato cream, Piennolo cherry tomatoes, black garlic Greek yogurt cream, lingonberries, Guglielmi extra virgin olive oil.

19. Capricciosa € 22.90

Tomaattikastiketta, La Sorrentina fiordilatte-juustoa, Napolilaista makeaa salamia, artisokkaa, herkkusieniä, paistettua kinkkua (kypsennetty puu-uunissa), Taggiasca oliiveja, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

Tomato sauce, fiordilatte cheese, Neapolitan sweet salami, artichokes, porcini mushrooms, baked ham (baked in a wood-oven), Taggiasca olives, basil, extra virgin olive oil.

20. Tonno e Cipolla € 22.90

Tomaattikastike kapriksen ja punasipulin kanssa kypsennetty alhaisella lämpötilassa 24 tuntia, Taggiasche oliiveja, tonnikalaa, käsin-leikattuja 24kk Parmigiano Reggiano lastuja, basilikaa, extra-neitsytoreganoöljyä.

Tomato sauce with capers and red onions cooked at low temperature for 24 hours, Taggiasche olives, tuna, hand-cut 24-months Parmigiano Reggiano flakes, basil, extra virgin olive oil.

21. Villa Severino € 23.90

Kotitekoista basilikakastiketta, La Sorrentina fiordilatte-juustoa, San Daniele D.O.P ilmakuivattua kinkkua, rucolan versoa, käsin-leikattuja 24kk Parmigiano Reggiano lastuja, balsamiviinietikkaa, Guglielmi extra-neitsytoliiviöljyä.

Homemade basil sauce, La Sorrentina fiordilatte-mozzarella, San Daniele ham D.O.P, baby rocket, hand-cut 24-months Parmigiano Reggiano flakes, reduction of balsamic vinegar, Guglielmi extra virgin olive oil.

+ ADD Beetroot with truffles

€3.20

22. Ricordi di Casa

€ 21.90

Tomaattikastiketta, La Sorrentina savustettua provola-juustoa, Nanninella lihapullia, mustapippuria, La Sorrentina burrata-mozzarella, basilikaa, Guglielmi extra-neitsytoliiviöljyä. Tomato sauce, La Sorrentina smoked provola, Nanninella meatballs, black pepper, La Sorrentina burrata cheese, basil, Guglielmi extra virgin olive oil.

23. Alba 2.0 (white pizza) Veg.

€ 19.90

La Sorrentina fiordilatte mozzarellaa, Piennolo kirsikkatomaatteja, rucolan versoa, valkosipuli-confit, käsin-leikattuja 24kk Parmigiano Reggiano lastuja, Guglielmi extra-neitsytoliiviöljyä. La Sorrentina fiordilatte-mozzarella, Piennolo cherry tomatoes, baby rocket, garlic confit, hand-cut 24-months Parmigiano Reggiano flakes, Guglielmi extra virgin olive oil.

Extras:

San Daniele ham <i>D.O.P</i>	3.90
Calabrian spicy or Neapolitan sweet salami, porcini mushrooms, lactose free mozzarella	3.20
Fiordilatte cheese, Calabrian n' duja, tomato sauce	3.90
Baby rocket	2.00
Garlic Confit	1.00
Gluten free dough, (brown rice, corn, buckwheat flour)	3.90
Burrata	3.90
Beetroot with truffles	3.20
Fresh pasta	6.90

Menu' Bambini

24. Polpette Nanninella with fresh pasta

€ 12

Pieniä Napolilaisia lihapullia tomaattikastikkeessa, tarjoiltu pastalla ja 24kk Parmigiano Reggianolla.

Small Neapolitan meatballs cooked in tomato sauce with fresh pasta 24-month Parmigiano Reggiano.

25. Penne al pomodoro Veg.

€ 10.50

Penne pastaa tomaattikastikkeella 24kk Parmigiano Reggianolla.

Penne pasta with tomato sauce, 24-month Parmigiano Reggiano.

26. Pizza Margherita Veg.

€ 9.50

Tomaattikastiketta, La Sorrentina fiordilatte-juustoa, basilikaa, Guglielmi extra-neitsytoliiviöljyä.

Tomato sauce, La Sorrentina fiordilatte-mozzarella, basil, Guglielmi extra virgin olive oil.

+ADD Extra ham or salami

€ 3

Villa
SEVERINO
RISTORANTE • PIZZERIA

Soft drinks

<i>San Pellegrino sparkling water 0,5l</i>	5.50
<i>Cola, Cola Zero, Sprite, Fanta with cubic ice</i>	4.90
<i>Orange, or apple juice</i>	4.10

Birre (beers)

<i>Peroni alla spina 0.4L</i>	9.90
<i>Peroni Nastro Azzurro 0.33L</i>	8.20
<i>Peroni GlutenFree 0.33L</i>	9.00
<i>Peroni alcohol free 0%</i>	7.70

Bollicine (bubbles)

	12cl/ 16cl/ 75cl
<i>House sparkling wine Selfie Brut extra dry</i>	7/ 8.50 /39
<i>Sparkling Rose' OROSA' Brut Charmat</i>	8/ 9.20 / 39
<i>Spumante Oro Del Marchese Sparkling Falanghina extra dry</i>	9/ 10.90 / 45
<i>Vegan Prosecco Alberto Nani</i>	9.90/ 12.90/ 49

Vino bianco (white wine)

12cl/ 16cl/ 75cl

House wine Falanghina IGT 2021

9.50/ 10.90/ 39

(This wine displays a pale-yellow hue tinged with hints of green, its bouquet is vibrant with hints of citrus fruits and delicate white blossoms. It showcases a pronounced acidity yet maintains a harmonious balance and aromatic complexity).

Sannio Fiano white DOC 2021

10.90/ 12.90/ 49

(This wine presents an opulent amalgamation of white blossoms with subtle mineral undertones, showcasing a delightful combination of freshness and refinement. The wine's acidity is well balanced, contributing to its overall structure and body. It offers a clean and fruity experience, its medium-bodied nature is complemented by a juicy, uncomplicated, and invigorating palate, leaving a refreshing sensation).

Vino rosso (red wine)

12cl/ 16cl/ 75cl

House red Aglianico IGT 2018

9.50/ 10.90/ 39

(This wine displays a garnet red hue and exudes a powerful bouquet of red fruits, spices, and tobacco. Upon tasting, it reveals a warm and well-structured profile with subtle tannins, finishing with a hint of black pepper).

Sannio Pieiroso Red DOC 2021

11.80/ 13.90/ 49

(This wine is derived from Piediroso grapes which exhibits a sensory profile characterized by a deep ruby red color accompanied by alluring violet reflections. Its aroma is delicate, showcasing fruity notes reminiscent of raspberry, cherry, and plum. On the plate, it presents a dry and slightly tannic taste, which is further enhanced by its commendable intensity).

Aglianico del Taburno DOCG Red 2018

12.90/ 14.90 / 55

(This red Aglianico exhibits a big body and a robust structure. Its ruby red color is accompanied by a scent of wild berries, while its palate offers a truly gentle experience, following a delightful hint of black cherry jam culminating in a spicy finish).

Champagne

Bauchet champagne Origine Brut 0.75L

€ 99

(The flavors reminiscent of summer are immediately perceived consisting of cooked peaches, honey, candied citrus fruits and tasty almonds).

LaFortezza TREMIÈN 0.75L

€ 79

(Freshness and enjoyment of the sip announced by light floral notes and a well-perceived bread crust gradually enriched by fruity hints).

Champagne HENRIOT Rose' 0.75L

€ 129

(Complex and delicately fruity, on the palate it is extremely fresh, balanced with harmonious aromatic register. The perlage is remarkable).

Champagne HENRIOT Brut Souverain 0.75L

€ 129

(The delicate bubbles reveal a delightful interplay of spicy and vanilla nuances, complemented by the essence of white flowers, cherry, and candied plum).

Champagne HENRIOT Blanc de Blancs 0.75L

€ 129

(This Champagne has a good persistence, concentrated and expressive, it releases hints of floral honeysuckle, orange and lime blossom, fruity lemon, dried apricot, almond and pastry aromas followed by spicy notes).

Refreshing drinks

Limoncello spritz

12.50

Aperol spritz

12.50

Lonkero

7.50

Cider (cloudy apple OR pear extra dry)

7.50

Liquori (liquors)

Crema Pistacchio/Fragola/Melone

9.50

(Pistachio, strawberry/melon)

Amaretto di Disaronno

9.50

Tiramisú Originale Borgatti

9.50

Limoncello (made out the finest Sorrento lemons)

9.50

Grappa Aglianico

9.90

Crema al limoncello (cream made out of buffalo milk)

10.50

Dolci

We adhere to the tradition by meticulously handcrafting all our food/desserts by using exclusively natural and carefully chosen ingredients. Our passion gives birth to our strict commitment to quality.

Tiramisu´ di Carmen (L,G) **12**
(Homemade Savoiaro biscuit)

Pannacotta (L, G) **9.90**

Villa Severino dessert (L) **14**
(Homemade Profiterole Craquelin with ice cream of choice from our daily list).

Baba´ napoletano con panna e rhum (L) **10.90**

Baba´ no alcohol (L) **9.90**

Cheese cake (L) **9.90**

L´affogato **10.90**
(vanilla ice cream and espresso)

GELATO 100% NATURALE ARTIGIANALE

Ice cream is the specialty of our lovely chef Carmen. Our idea of “100% Natural Ice Cream” was born from the intention of creating recipes starting from processing of raw materials, forbidding the use of preparations or semi-finished products, free of thickeners, dyes, and chemical aromas.

M cup (1 flavour) 6.80

L cup (1-2 flavours) 7.80

XL cup (2-3 flavours) 8.80

(The natural ice cream is to be chosen from our updated daily list)

Caffe´

Caffe´ Americano 3.90

Espresso / Doppio espresso 3.20 / 4.90

Cappuccino 5.40

Caffe´ Latte 5.80

Te / Glögi 3.90 / 3.0

