



RESTAURANT • PIZZERIA
TERRAZZA SUL MARE

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english
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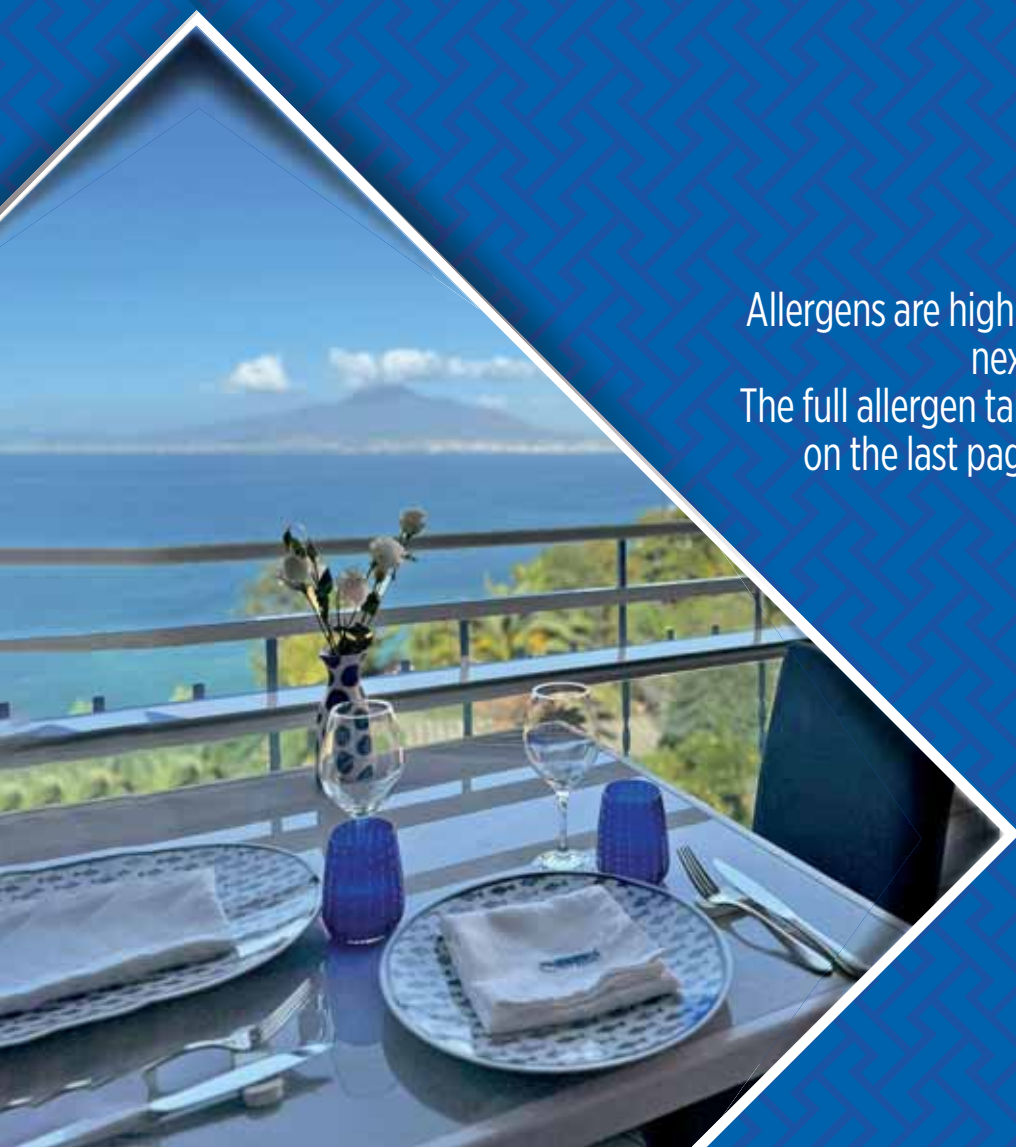


CERASÈ

Cerasè welcomes guests into a warm and refined atmosphere, where the ingredients, flavors, and traditions of **Mediterranean cuisine** take center stage.

Just a few steps from the Vico Equense Circumvesuviana station and overlooking the Gulf, the restaurant and pizzeria features two indoor dining rooms, ideal for lunches and dinners in a pleasant setting.

The sea view dining rooms are also perfect for ceremonies, banquets and events, making Cerasè the perfect blend of taste and beauty.



Allergens are highlighted in **blue** next to each dish. The full allergen table is available on the last page of the menu.

appetizers

“Cerasé” raw seafood mix (2-4-12-14)	€ 25
Grilled octopus with Provolone del Monaco fondue (7-14)	€ 18
Seafood salad (2-4-12-14)	€ 20
Red shrimp carpaccio, fresella crumble, lemon-flavored ricotta and wild berries (1-2-6-7-10-12)	€ 20
Bluefin tuna tartare, herbs and teriyaki sauce (4-6)	€ 20
Clams souté (14)	€ 20
Clams sauté with garlic crouton (14)	€ 26
Italian fry mix (1-3-6-7-10-11)	€ 10
Our cured meat and cheese selection (7)	€ 18
Burrata with semi-dried yellow and red datterini tomatoes, Agerola biscuit crumble and Cetara anchovies (1-4-6-7-10)	€ 12
Breaded prawns with white bread and passion fruit mayonnaise (1-2-3-6-10-12)	€ 18
Prosciutto and mozzarella (7)	€ 12
Caprese salad with mozzarella, tomatoes and basil (7)	€ 12

CRUDITÉ

Raw seafood (1 pers.) (2-4-12-14)	€ 43
Mazara del Vallo red shrimp (2-12) cad.	€ 8
Giant scampo Porcupine (2-12) cad.	€ 20
French Oyster (14) cad.	€ 4
Gillardeau Oyster (14) cad.	€ 7

SEAFOOD FIRST-COURSES

Linguina with Bronzo fish (1-2-4-6-10-11-12-14)	€ 22
Spaghettoni with cacio e pepe, raw and cooked shrimp and yellow datterini tomatoes (1-2-6-7-10-11-12)	€ 23
Gragnano paccheri with squid, yellow datterini tomatoes and lemon (1-6-10-14)	€ 20
Spaghettoni with light scampi ragù and burrata (1-2-6-7-10-11-12)	€ 22
Paccheri with lobster and tomatoes (1-2-4-14)	€ 30
Linguine with sea urchin pulp, yellow datterino tomato, gin & lime (1-4-10-11)	€ 25
Spaghetti with clams (1-6-10-11-14)	€ 18
Spaghetti with veraci clams (1-6-10-11-14)	€ 25

MEAT FIRST-COURSES

Gnocchi alla sorrentina (1-6-7-10-11)	€ 12
Raviolo Caprese (1-3-6-7-10-11)	€ 12
Scialatielli with Vico Provola, porcini mushrooms and potatoes (1-6-7-10)	€ 15
Spaghetti alla Nerano with buffalo stracciatella (1-6-7-10-11)	€ 14
Spaghetti Carbonara (1,3,6,7,10)	€ 14
Spaghetti Bolognese (1,6,7,9,10)	€ 14
Spaghetti with datterini tomatoes (1,6,10 - 7 if you add cheese)	€ 13

RISOTTO

Seafood Risotto (2-4-12-14)	€ 22
Risotto with saffron, shrimps and citrus zest (2-7-12)	€ 20
Risotto with vican pears, walnuts and Provolone del Monaco (7-8)	€ 15

SEAFOOD COURSES

Mixed seafood fry (1-2-4-6-10-12-14)	€ 24
Mixed seafood grill (2-4-12-14)	€ 24
Gratinated squid with escarole, black olives and red datterini tomatoes (1-6-10-14)	€ 24
Amberjack fillet with escarole, olives and capers (4)	€ 23
Flambéed red shrimps with smoked provola cheese (2-7-12)	€ 24
Fried calamari with crunchy vegetables and tartar sauce (1-3-6-10-12-14)	€ 20/kg
Fish fillet with lemon-flavored potatoes (4)	€ 20/kg
Sesame-crusted tuna tataky, redcurrant sauce, chili pepper and marinated Tropea onion (4-11-12)	€ 23/kg

MEAT COURSES

Beef fillet with porcini mushrooms	€ 27
Grilled beef fillet	€ 27
Beef fillet with green pepper (7)	€ 27
Sliced beef with arugula, datterini tomatoes and Parmesan cheese (3-7)	€ 20
Grilled meat steak	€ 7/etto
Slow-cooked pork fillet with three peppers and potatoes	€ 16
Beef fillet with Provolone del Monaco and dark chocolate (6-7)	€ 30

SIDE DISH

Mixed salad	€ 5
Tomato salad	€ 5
Grilled vegetables	€ 5
Roasted potatoes	€ 5
French fries	€ 5

CLASSICS

Margherita (1-6-7-10)	MOZZARELLA, TOMATOES, BASIL AND PARMISAN CHEESE	€ 9
Marinara (1-6-10)	TOMATOES, OREGANO AND GARLIC	€ 8
Capricciosa (1-6-7-10)	MOZZARELLA, PROSCIUTTO, MASHROOMS AND ARTICHOKE	€ 10
Cerasè (1-6-7-10-12)	PROVOLA FROM VICO, PORCINI MUSHROOMS, SPECK, PECORINO CHEESE AND TRUFFLE OIL	€ 11
Italia (1-6-7-10)	MOZZARELLA, ARUGULA, PARMESAN FLAKES, PROSCIUTTO, DATTERINI TOMATOES	€ 11
Bufala (1-6-7-10)	BUFFALO MOZZARELLA, PARMESAN CHEESE AND DATTERINI TOMATOES	€ 10
Calzone ripieno al Forno (1-6-7-10)	MOZZARELLA, HAM, SALAMI AND TOMATOES	€ 10
Renata (1-6-7-10)	MOZZARELLA, ROASTED POTATOES, BACON AND PARMESAN CHEESE	€ 11
Positano (1-6-7-10)	MOZZARELLA, DATTERINI TOMATOES AND SPICY SALAMI	€ 10

SPECIALS

Cavallino (1-6-7-10-12)	MOZZARELLA, SAUSAGE, BLACK OLIVES, OREGANO, DATTERINI TOMATOES AND CHILI PEPPER	€ 11
Michele (1-4-6-10)	MARINARA WITH THREE TYPES OF TOMATOES, CETARA ANCHOVIES, CAPERS, AND TAGGIASCA OLIVES	€ 13
Ravello (1-6-7-8-10)	PROVOLA, PISTACHIOS PESTO, MORTADELLA AND PISTACHIOS	€ 11
Procida (1-6-7-8-10)	MOZZARELLA, YELLOW DATTERINI TOMATOES, PEPPERED BACON, NEAPOLITAN TARALLO CRUMBLE AND OLIVE OIL	€ 11
Amalfi (1-2-6-7-10-12)	MOZZARELLA, RED SHRIMPS CARPACCIO, LEMON AND ORANGE ZEST, TOASTED BREAD CRUMBLE AND OLIVE OIL	€ 15
Aequa (1-6-7-10)	SMOKED PROVOLA, ESCAROLE, BLACK OLIVES, SUN-DRIED DATTERINI TOMATOES AND GRATED CACIORICOTTA	€ 12
Ischia (1-4-6-7-10)	MOZZARELLA, ONION, BUFFALO STRACCIATA, CETARA ANCHOVIES, LEMON ZEST, BLACK PEPPER AND OLIVE OIL	€ 14
Dolce e Salata (1-6-7-8-10)	MOZZARELLA, CRISPY SPECK, THINLY SLICED PEARS, SWEET GORGONZOLA CHEESE AND WALNUTS	€ 13
Nuvola Rosa (1-4-6-7-10)	MOZZARELLA, SALMON CARPACCIO, BURRATA, LEMON ZEST, PINK PEPPER, BASIL AND LEMON OIL	€ 14
Brezza Marina (Pizza a Vico 2025) (1-3-4-6-7-10)	PROVOLA, SEARED TUNA, LEMON MAYONNAISE, TOASTED BREAD CRUMBLE, VALERIAN AND OLIVE OIL	€ 15



soft drink and beers

Pepsi 33 cl	€ 3
Pepsi Zero 33 cl	€ 3
Fanta 33 cl	€ 3
Seven Up 33 cl	€ 3
Water	€ 2,5
Liqueurs	€ 3
Grappa	€ 4
Grappa barricata	€ 5
Whisky	€ 7
Cognac	€ 7
Rhum a scelta	€ 7

BOTTLED BEERS

Red Peroni 33 cl	€ 6
White Peroni 33 cl	€ 6
Double malt Peroni 33 cl	€ 6
Light Peroni 33 cl	€ 6
Style Capri Peroni 33 cl	€ 5
Real Peroni 33 cl	€ 5

DRAFT BEERS

Peroni Nastro Azzurro 40 cl	€ 6
Peroni Nastro Azzurro 20 cl	€ 4



cocktails & coffee

Aperol Spritz	€ 8
Campari Spritz	€ 8
Limoncello Spritz	€ 8
Cerasè Spritz	€ 8
Americano	€ 9
Negroni	€ 9
Gin Tonic	€ 9
Mojito	€ 9

CAFFETTERIA

Coffee	€ 2
Double espresso	€ 3
Cappuccino	€ 3
Latte macchiato	€ 3



CEREALS CONTAINING GLUTEN - 1

(cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives)



CRUSTACEANS AND PRODUCTS THEREOF - 2

(marine and freshwater fish: prawns, langoustines, crabs and the like)



EGGS AND PRODUCTS THEREOF - 3

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)



FISH AND PRODUCTS THEREOF - 4

(fish products, even in small percentages)



PEANUTS AND PRODUCTS THEREOF - 5

(creams and dressings, even in small doses)



SOYBEANS AND PRODUCTS THEREOF - 6

(products such as soy milk, tofu, soy noodles and similar)



MILK AND MILK-BASED PRODUCTS - 7

(each product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams)



NUTS - 8

(almonds, hazelnuts, walnuts, acaiu nuts, pecans, cashews, pistachios)



CELERY AND PRODUCTS THEREOF - 9

(both in pieces and inside soup preparations, sauces and vegetable concentrates)



MUSTARD AND PRODUCTS THEREOF - 10

(in sauces and dressings, especially in mustard)



SESAME SEEDS AND PRODUCTS THEREOF - 11

(seeds used in bread, or flours containing them in small quantities)



SULPHUR DIOXIDE - 12

sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers)



LUPIN AND PRODUCTS THEREOF - 13

(in vegan foods in the form of: roasts, salamis, flours and similar)




MOLLUSCS AND PRODUCTS THEREOF - 14

(scallop, mussel, oyster, limpet, clam, tellina, etc.)

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