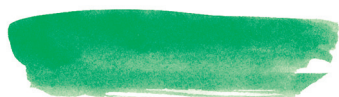


*il***BIKINI**
restaurant



The restaurant

Our concept of food is built upon the unique relationship we have formed over 60 years with the geography and elements that surround the small bay: the mountain, the land and the sea.

With experimentation, new trends and unique chefs the restaurant has developed since its initial conception.

In the meantime, we have never stopped innovating and creating new dishes which capture the territory and its traditions, our own history and our relationship with all that surrounds us and how it has changed our lives.

For me and my family, Bikini is a place for the soul that we love and want to share.

Our history and that of Bikini are blended with the memories, passions, emotions, flavors and fragrance of this marvelous land.

That is a story that I'm going to tell you and you might read and savor, simply, between one course and the other.

Welcome.

Giorgio Scarselli



“ Emotion and tradition.

In the early 1980s my father Riccardo Scarselli, after leading the beach club for 20 years, decided to establish Bikini Restaurant. His initial idea was to share his passion for the sea with top quality food. With the sea always in front of him and his bountiful garden, he had two unbelievable resources from which to start.

”

Starters.

Egg, provolone del Monaco foam, asparagus	<u>14</u>
Beef beaten as a chop with cheese mousse, parsley and tomato coulis	<u>16</u>
Red mullet, chicory, orange and Mediterranean pesto	<u>18</u>
Codfish carpaccio, cabbage, dried tomatoes and orange peppers	<u>16</u>
Roasted artichoke from Schito with rococò biscuit sauce	<u>16</u>
Quintet of fried appetisers: Riccardo's choice	<u>14</u>



“ Passion for the sea.
Every morning my father with two of his fishermen friends, with whom he'd shared many day at sea, he departed from the bay to return at sunset. They caught wonderful groupers, octopus and cuttlefish, filling baskets with seaweed and sea urchins. On the beach, the lifeguards used to clean everything and to store the catches in the traditional "boccacchiello".

”

First courses.

Handmade fusilli with octopus and cream of beans 18

Ravioli filled with peas, cuttlefish and its black 16

Risotto broad bean, palamita pizzaiola cooked and yogurt with buffalo milk
(min.2px) 18p.p.

Helical pasta with the fisherman's ragout 20

Our signature first courses

Pasta with Riccardo's ragout 16

Spaghettoni with sea lemons and wild fennel 18

Spaghetti pasta with clams 20

We select local handcrafted pasta factories, researching carefully high quality in manufacturing for each kind of pasta used in our recipes.



“ Love for the land.
Meanwhile the garden produced sweet-smelling tomatoes, zucchini, and ruchetta salad characterized by its strong and salty flavor. By combining the harvest of the land with simplicity and skill we can capture a vision of this local environment.

”

Main courses.

Catch of the day cooked to your choice (fried, grilled, baked)	<u>hg 8</u>
Local fish with sea lettuce emulsion flavored with lemon and seasonal vegetables	<u>20</u>
Skate fish with local broccoli	<u>18</u>
Chicken oriental cooked in three different firings	<u>16</u>
Lamb, broccoli, cheese and eggs	<u>18</u>
Deep fried breaded veal with potato pie	<u>16</u>

Our specialties are seafood, but we also champion locally sourced chicken and lamb.

We take care of our own restaurant, garden and oil production and we get most of our seafood products from the local coast .



“ The Art of skilled hands.
My father's mastery of the elements, knowledge of sea and garden's seasonality,
fishing techniques and also the vast diversity of out bay seaside, united with his
desire to experiment and to combine the elements among which he grew up, was
the basis from which the history of our restaurant departed. ”

Tales of the land.

Quintet of fried appetisers: Riaccardo's choice

Pasta with Riccardo's ragout

Deep fried breaded veal with potato pie

Il Babà

Luigia's digestive liquor

50

Price for person.
Menu is served for the whole table.



““ Discovery.

The sea and these rocks have been the second house of Riccardo. Since he was young his passion was to explore the marvelous reef in front of our bay. “The Banco of Santa Croce”. The greatest victory was to succeed in reaching the cave that cuts the reef in two, where snappers, groupers, amberjacks, tunas, atlantic bonito chase blue fish shoals, and where he could meet “trigoni” the fish and eagles ray.

””

Tales of the sea.

Codfish carpaccio, cabbage, dried tomatoes and orange peppers

Helical pasta with the fisherman's ragout

Skate fish with local broccoli

Ricotta cheese and pear

Luigia's digestive liquor

60

Price for person.

Menu is served for the whole table.



“ Keep your eyes on the horizon.
Who works on the sea thinks as though living on an island, shaped by meteorological conditions, the seasons, the winds and the behavior of the sea. Our menu is closely linked to the variety and seasonal nature of the supply of fresh products from our garden and specially to the daily catch of local fish, always fresher and better than foreign imports. ”

The island.

Cod fish carpaccio, cauliflower, dried tomatoes and bell peppers

Egg, provolone del Monaco foam, asparagus

Ravioli filled with broccoli and skate fish

Spaghettoni with sea lemons and wild fennel

Local fish with sea lettuce emulsion flavored with lemon and seasonal vegetables

Meringue strawberries and white chocolate

Luigia's digestive liquor

75

Price for person.
Menu is served for the whole table.



“ The encounter

Very happy was the meeting of our family with Fumiko Sakai, a Japanese chef from many interesting experiences in Michelin star restaurant in Italy and abroad.

Solar, always smiling and full of passion, since girl is intrigued by good food and fifteen years ago moved to Italy.

Is in Vico Equense that has fallen in love with food, particularly with the combination of sea and mountains. Also she fell in love with the warmth of the local people. Everyone ask for sushi or tempura, but she loves to cook the pastiera, Neapolitan ragout, the minestra maritata and all the typical dishes of Naples and Campania.

”

Be surpriced by Fumiko

Rely on her for a selection of our specialties, with maximum freedom of combination.

70

Price for person.

Menu is served for the whole table.



“ Compliments.

Our desserts and pastries, accompanied with our exclusive homemade liqueur selection, are our final greeting at the end of this emotional experience. We hope to leave in your soul sweet memories and hope that you come back to visit us in the future.

”

Desserts.

Millefoglie honey and nuts with vanilla ice cream

Pistachio mousse, strawberry and burnt meringue

Il Babà

Crispy cream puff with chocolate and orange

Ricotta cheese and pear

Burnt tea cream with undergrowth scent

10



Allergens.

Some of our dishes may contain allergens.

Please ask your waiter for allergens information.

Cereals containing gluten such as wheat, tye, barley, oats, spelt and Khorasan wheat, or their hybridized strains and products thereof

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and milk-based products (including lactose)

Nuts and products thereof

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

Sulphur dioxide and sulphites

Lupin and products thereof

Molluscs and products thereof

For more information about the presence of substances or products causing allergies or intolerances contacting the staff. The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils ; so the possibility that the food come into contact with allergens can not be axcluded.



Info.

Some ingredients, like octopus, skate fish, shrimps and sea lemons have been exposed to blast chilling at low temperature at -18°.

Half portion is discounted by 25 %

For reservation:
081 19840029

The drawings in this menu are by the
artist : Franco Scarselli, my grandfather.

www.ilbikini.com

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