

Antipasti Starters

Steamed octopus, <i>Caprese</i> salad, candied lemon and toasted babà with sea lettuce	<u>16</u>
Squid sausage with potatoes and <i>friggirelli</i> (typical small green peppers)	<u>14</u>
Raw seafood selection mix	<u>30</u>
Fried pizza with mozzarella, shrimp and classic basil <i>pesto</i>	<u>15</u>
Beef marinated with soy, green bean salad, tomatoes, potatoes and pizzaiola sauce	<u>14</u>
Laticauda Lamb ham, zucchini flowers stuffed with ricotta and basil, anchovy and caramelized orange sauce	<u>16</u>

Primi piatti First Courses

Seafood risotto	<u>21</u>
Spaghetti with clams, crumbled <i>Tarallo d'Agerola</i> (typical salty biscuits) and confit tomato	<u>20</u>
<i>Linguine</i> pasta with crab meat	<u>25</u>
<i>Fettucce</i> pasta with tomato, salt codfish and crunchy capers	<u>18</u>
Seafood <i>Scialatielli</i> pasta	<u>19</u>
<i>Cacio e pepe</i> pasta (typical recipe with cheese and pepper), tuna carpaccio, zucchini and ginger	<u>20</u>
Pasta with ragout sauce or <i>La Genovese</i> sauce (as the traditional Riccardo's recipe)	<u>16</u>
Pasta with catch of the day	<u>hg 9/10</u>

Secondi piatti Second Courses

Catch of the day, grilled or salted	<u>hg 9/10</u>
Mixed fried fish	<u>18</u>
Catch of the day, classic <i>caponata</i> and shrimp salad	<u>22</u>
Mixed grilled fish with <i>polenta</i> and salad with citrus	<u>25</u>
Steamed codfish, escarole, provola water and puffed rice	<u>19</u>
Milk-fed veal cutlets with lemon, capers and potatoes	<u>18</u>

Contorni Side Dishes

Peppered mussels	<u>10</u>
Classic stuffed pepper	<u>9</u>
Eggplant parmigiana	<u>8</u>
<i>Cianfotta</i> of vegetables	<u>7</u>
<i>Funghetto</i> eggplants (typically fried with tomato and basil)	<u>6</u>
<i>Friggitelli</i> (typical small green peppers)	<u>6</u>

Desserts

Peaches in syrup with basil, Maldon salt sablé and milk ice cream	<u>12</u>
Millefeuille with chantilly cream and cherries	<u>14</u>
Cut of babà and fresh seasonal fruit	<u>13</u>
Ricotta mousse with caramelized pears and hazelnut crumble	<u>13</u>
Red fruit cheesecake	<u>13</u>



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It's too warm.

A special menu designed especially for sunny summer days

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Domenica d'Agosto Sunday Lunch

Welcome aperitif

Bread and tomato with fried blue fish, mozzarella and seasonal vegetables

Pasta salad with spiny dye murex ragout

Catch of the day with cauliflower and lemon

Tiramisù

Petit four



Info

Service 5%

For booking:
081 19840029

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Watercolor drawings by Franco Scarsello, my grandpa