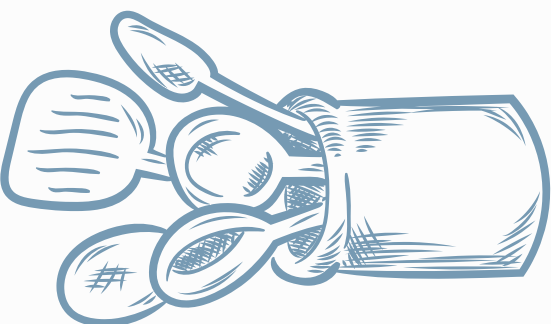
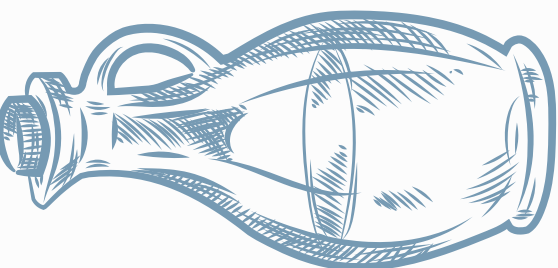
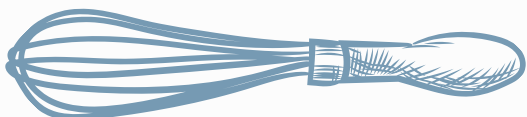
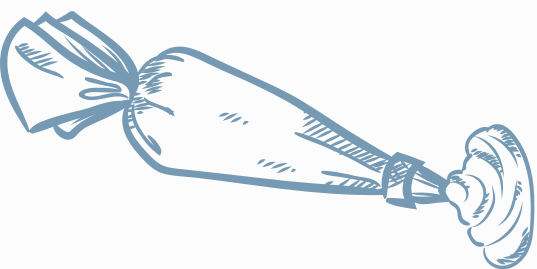
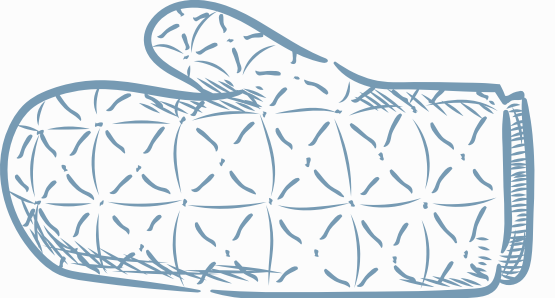


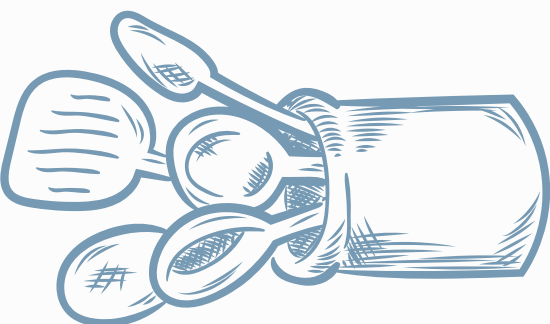
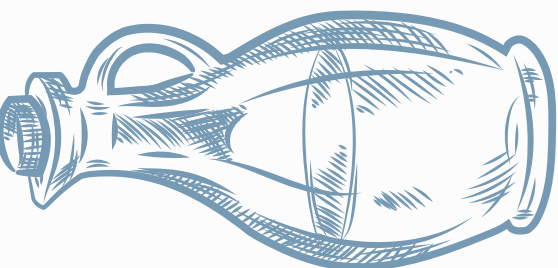
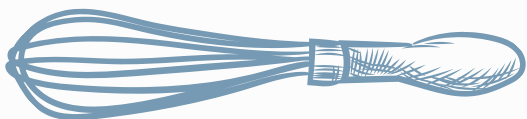
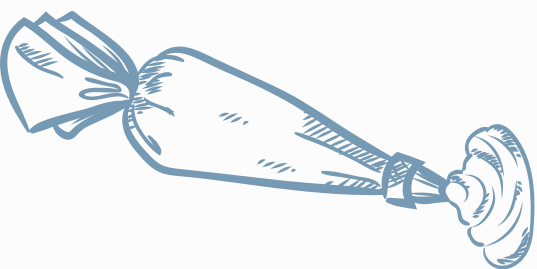
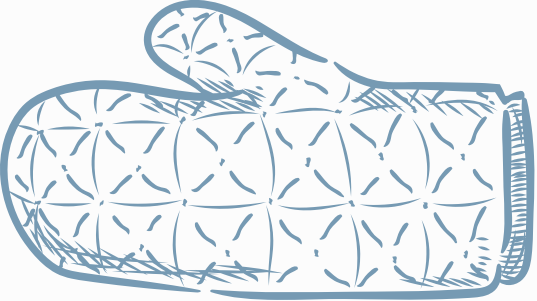


Magia[®]

LE TRADIZIONI NAPOLETANE

di Cristina e Francesco

MENÙ



ANTIPASTI

CHIANINA

Tartare Chianina I . G . P.
zucca al forno e nocciole/12

PARMIGIANA di Melanzane /10

POLPO

polpo alla griglia con patate
pomodori e broccoli/14

PRIMI

RAVIOLONI CAPRESI

Ravioli ripieni di mozzarella di bufala
con salsa al pomodorino fresco e
basilico/11

POLIPETTI

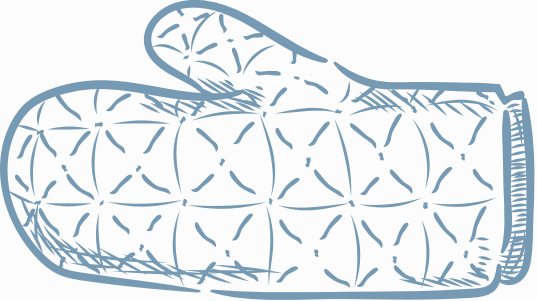
Tonnarello casareccio con polipetti in
umido/13

ZUPPA

Zuppa di ceci e timo con crostini /10

NERANO

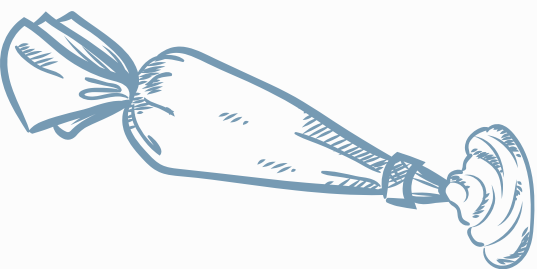
Rigatone di pasta fresca con
Zucchine e Provolone /11



SECONDI

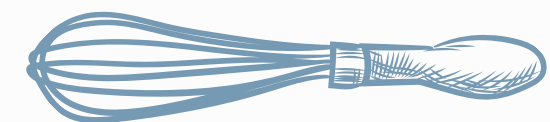
SALSICCIA E FRIARIELLI

Salsiccia Suino punta di coltello con
friarielli aglio e peperoncino con fonduta
di provola/12



POLIPETTI ALLA LUCIANA

polipetti in umido con pomodorino fresco
e crostini di pane/14

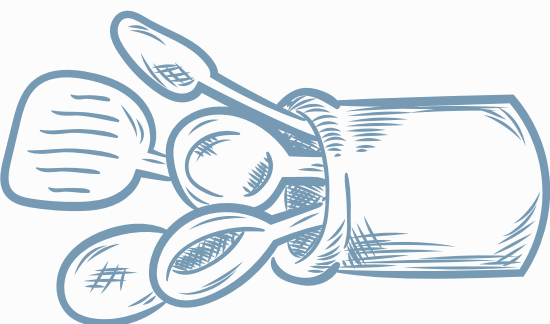
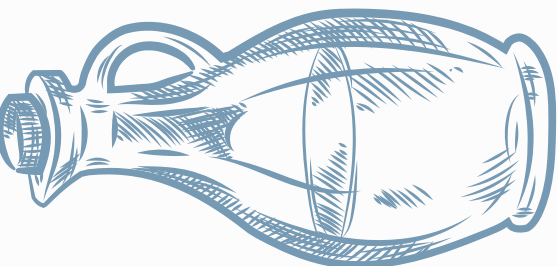


CONTORNI

ZUCCHINE ALLA SCAPECE/6

FRIARIELLI AL PEPERONCINO/6

MELANZANE A FUNGHETTO/6



INSALATE

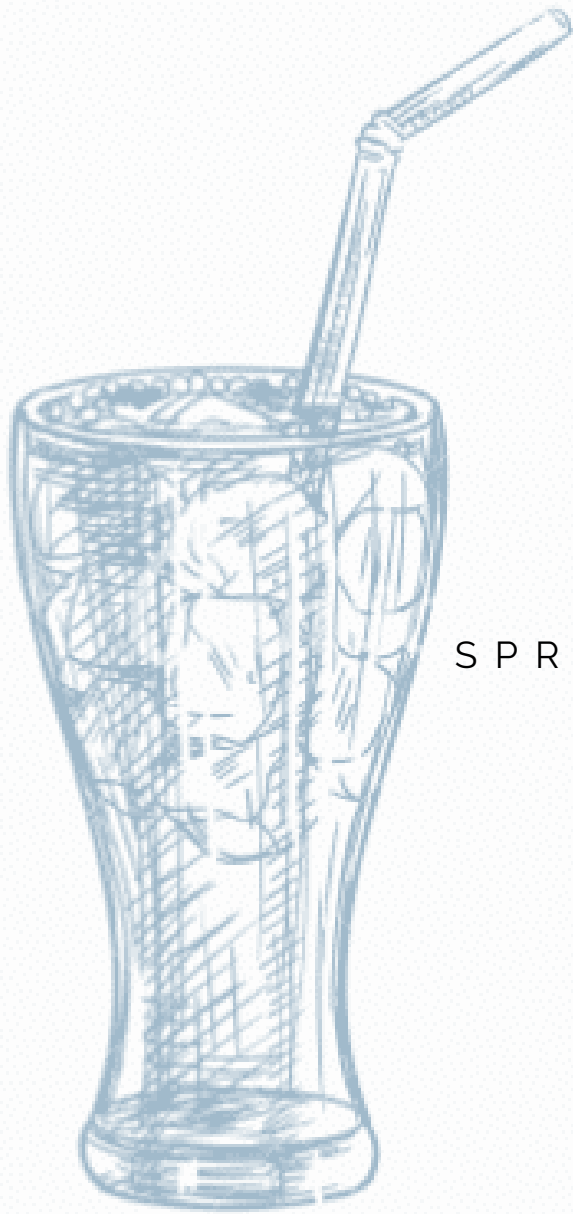
SALMONE

Insalata Songino con salmone e
mandorle/10

POLLO

Insalata mista con pollo alla griglia uova e
crostini/10





DA BERE

ACQUA 0,50 CL / 2

SOFT DRINKS / 3

SPREMUTA DI ARANCIA / 3,5

BECK'S / 3,5

TENNENT'S / 3,5

CERES / 3,5

HEINEKEN / 3



CAFFETTERIA

ESPRESSO / 1,5

DECAFFEINATO / 1,7

CORRETTO / 2

MAROCCHINO / 1,8

GINSENG / 1,8

ORZO / 1,8

