


Restaurant CAMILLO B.


Starters

Camillo's appetizers (2 people) tasting of appetizers	€ 18,00
Meatballs with mashed potatoes and sweet-soured vegetables	€ 10,00
Stuffed cod on chickpea chips and onion slices	€ 12,00
Pumpkin pudding  on parmesan fondue	€ 6,00
Selection (2 people) of cold cuts and cheese	€ 18,00

Pasta

Amatriciana cherry tomato, bacon and cheese	€ 11,00
Carbonara egg, bacon, cheese and pepper	€ 11,00
Cacio e pepe  cheese and pepper with fried artichoke	€ 11,00
Gnocchi on parmesan fondue, culatello and mustard	€ 12,00
Paccheri with wild boar sauce and herbs	€ 13,00

Salads

Caesar Salad chicken at low temperature, bacon, salad, tomato, egg, parmesan, caesar sauce, crouton	€ 12,00
Salmon Salad marinated salmon, mango, salad, fennel, cucumber, lemon sauce	€ 13,00
Vegetarian salad  salad, buffalo, dry tomatoes, carrots	€ 10,00

EVERYDAY

Aperitif

from h. 18.00
drink + buffet from €10

Burger

The burgers are served with homemade fries

Salsiccia Burger sausage burger, mashed potatoes, onion, BBQ	€ 14,00
Camillo Special a soft bun with thin strips of beef with red onion, cheddar cheese and bbq sauce	€ 14,00
Cheese Bacon Burger beef burger, marinated cucumber, cheddar cheese, bacon, salad, tomato, ketchup, mayonnaise	€ 14,00
Veg Burger  chickpea burger, grilled vegetables, vegan mayo	€ 13,00

Second dishes

The chicken is cooked 10 hours at low temperature.
The chicken rose is due to this roast.

Cut meat with homemade BBQ sauce, mashed potatoes and onion spread	€ 21,00
Braised meat with mashed carrot and parsley sauce	€ 18,00
Cooked chicken with oil, garlic, rosemary and puntarelle	€ 18,00
Sliced chicken with grilled vegetables	€ 18,00





Side dishes

Grilled vegetables	€ 8,00
Seasonal vegetables	€ 6,00
Baked potatoes	€ 6,00
French fries	€ 6,00
Salad	€ 5,00

HANDMADE BREAD PER PERSON 100 g. € 1,50

Pizzeria CAMILLO B.

Bruschette




Toasted bread cutting board with three homemade sauces, to share	€ 10,00
Garlic and extra virgin olive oil 	€ 2,00
Cherry tomatoes and basil 	€ 3,00
Cherry tomatoes and  buffalo mozzarella	€ 3,50
Mortadella, goat cheese, frosted red onion and pistachio sauce	€ 4,50
Broccoli sauce and goat cheese 	€ 4,00

Fried

Camillo's fried (2 people) 2 rice balls, 2 potato crochets with cooked ham, arancino, aubergine dumpling, fried vegetables	€ 16,00
Rice ball	€ 2,00
Potato crochet with cooked ham	€ 2,00
Arancino with zucchini, bacon and cheese	€ 3,00
Aubergine dumpling 	€ 3,00
Fried vegetables 	€ 6,00
Fried cod fillet with mayolime	€ 3,50
Zeppole	€ 5,00

Panuozzi

The Panuozzo (or Panozzo) is a typical product of
the Neapolitan cuisine. It is made with pizza dough,
baked in a wood oven and is ready to welcome the
most diverse fillings. Ours are:

Classico  buffalo mozzarella, tomato sauce, arugula and basil	€ 12,00
Vegetariano  mozzarella, dried tomatoes sauce and zucchini	€ 11,00
Emiliano mortadella, pistachio pesto and mozzarella	€ 13,00
Scarola  cooked curly endive sauteed, mozzarella and dried tomatoes homemade	€ 14,00

Calzoni

Classico tomato sauce, mozzarella, ricotta cheese, baked ham, pepper, parmesan and basil	€ 11,00
Vesuvio ricotta cheese, salami, pepper, parmesan and basil	€ 12,00

Red pizza

Bufala  tomato sauce, buffalo mozzarella, cherry tomatoes, parmesan and basil	€ 9,50
Margherita  tomato sauce, mozzarella, parmesan and basil	€ 8,50
Marinara  tomato sauce, red garlic and oregano	€ 7,00
Napoli tomato sauce, mozzarella, anchovies, parmesan and basil	€ 9,00
Romana tomato sauce, mozzarella, anchovies, black olives, capers, oregano, parmesan and basil	€ 9,50
Capricciosa tomato sauce, mozzarella, mushrooms, black olives, baked ham, artichokes, parmesan and basil	€ 10,50
Mediterranea  tomato sauce, mozzarella, baked ricotta cheese, eggplant, parmesan and basil	€ 10,00
Funghi  tomato sauce, mozzarella, mushrooms, parmesan and basil	€ 9,50
Prosciutto e Funghi tomato sauce, mozzarella, mushrooms, baked ham, parmesan and basil	€ 10,50
Diavola tomato sauce, mozzarella, spicy salami, chili, parmesan and basil	€ 10,50
Zucca tomato sauce, mozzarella, pumpkin, bacon	€ 10,50
Patate e Salsiccia tomato sauce, mozzarella, potatoes, sausage, parmesan	€ 10,50

 Vegetarian dish  Vegan dish

White pizza

Pachino € 9,50
 mozzarella, cherry tomatoes,
 parmesan and basil

Ortolana € 9,50
 mozzarella, grilled zucchini and eggplant,
 cherry tomatoes, parmesan and basil

Burrata € 11,00
 burrata cheese, curly endive, anchovies,
 black olives, capers, parmesan and basil

Salmon € 12,00
 mozzarella, smoked salmon, salad
 and grilled zucchini

Gorgonzola e Noci € 11,00
 gorgonzola cheese, mozzarella, Sorrento's
 walnuts and toasted almonds

Stracchino e Prosciutto € 10,50
 mozzarella, stracchino cheese, ham,
 parmesan and basil

Praga e Brie € 10,50
 mozzarella, baked ham, brie cheese,
 parmesan and basil

Pesto € 9,50
 mozzarella, basil pesto homemade,
 dried tomatoes and pecorino cheese

Porcini € 12,00
 mozzarella, porcini mushrooms,
 truffles, parmesan

Salsiccia e Friarielli € 10,50
 mozzarella, sausage, turnip peaks,
 parmesan

Fiori di Zucca € 10,00
 mozzarella, courgette flowers,
 anchovies and basil

Vegan € 11,00
 curly endive sauce, zucchini, eggplant,
 black olives, capers, cherry tomatoes and basil

Focacce

Bianca € 5,00
 oregano, rosemary and thyme

Caprese € 9,50
 cherry tomatoes, buffalo mozzarella
 and basil

Bresaola € 9,50
 bresaola, rocket, cherry tomato
 and parmesan

Dessert

A selection of pastries produced daily by our pastry
 chef Fausta and seasonal fruit.

Drink

Water KM 0 lt. 1 € 2,00
 Coca Cola, Fanta, Sprite € 3,50
 Espresso € 2,00
 Amari and Limoncello € 5,00
 Grappa from € 5,00

Beer

	small	medium
Poretta 4 hops	€ 3,50	€ 6,00
Poretta 5 hops	€ 3,50	€ 6,00
Poretta 6 hops	€ 4,00	€ 7,00
Poretta 7 hops	€ 4,00	€ 7,00
Bottled craft beer from		€ 6,00

Menu child

Baby pasta with tomato sauce € 6,00
 Baby margherita € 6,00
 Baby burger with french fries € 10,00

THE DOUGHS

Classic
 A classic Neapolitan dough rich in wheat germ and
 fiber. The long sourdough 48 hours it generates an
 elastic pizza, scented and high ledge.

Wholemeal + € 1,50
 All our pizzas you can have with the full mix. The
 long sourdough 48 hours produces a crispy crust
 and aromatic. Our whole pizza with yeast.

Kitchen of CAMILLO B.



MENU