

Palazzo Petrucci

Palazzo Petrucci Restaurant was born in Naples on March 2007. The original mission, designed by Edoardo Trotta, business consultant with a strong passion in enogastronomy, and the Neapolitan chef Lino Scarallo, was to create a restaurant which brings in all dishes the main ingredients of the original Neapolitan kitchen.

The first venue was located in the interior where originally was the stalls of the ancient Palazzo Petrucci, in San Domenico square, which in old times was scene of crime, secrets and mysteries.

On November 2008, Palazzo Petrucci restaurant gain the first Michelin Star.

On January 2016 the restaurant moved in a new building located by the beautiful bay of Posillipo, in the meanwhile in San Domenico square remain the Pizzeria, to complete our gastronomic offer.

Palazzo Petrucci Restaurant from the beginning of his history, is deeply tied to Naples, this is the reason why our menu starts from a tasting experience dedicated to our city and to the typical "table ritual" of Neapolitans people, and continue with more contemporary tasting menu and the dishes "à la carte".

Enjoy the old and modern Napoli at the same place, at the same time!

INFORMATION FOR CLIENTS - LIST OF FOOD ALLERGENS

(Under Regulation 1169/11 - Legislative Decree 109/92, 88/2009, as amended)

Dear customer, the food on the market often contain allergenic ingredients

The staff are stili available to you, please report any known allergies

1. Cereals containing gluten.
2. Crustaceans and products derivatives.
3. Eggs and derivatives.
4. Fish and products thereof, except:
5. Peanuts and products thereof.
6. Soybeans and products derivatives, except:
7. Milk and milk products, including lactose, except:
8. Nuts.
9. Celery and products derivatives.
10. Mustard and products derivatives.
11. Sesame seeds and products derivatives.
12. Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO₂.
13. Lupin and products derivatives.
14. Molluscs and products derivatives.

Napoli tasting menu

Starter

Bred, sausages and friarielli

Soup

Beens and escarole soup

Pasta course

Genovese candeles

Main course

Veal cheek with chop reduction

Dessert

Curly sfogliatella 90 euro

5 Courses Tasting Menu 90 euro

5 Tasting courses menu with row fish 120 euro

7 Courses tasting Menu "Lino fai tu" 150 euro

Starters

<i>Tagliolino squid with native clams</i>	32
<i>Buffalo mozzarella and raw prawns with broccoli cabbage sauce</i>	36
<i>Raw fish with land pairing *</i>	45
<i>Cabbage and rice hosomaki, candied lemon, scampi and pecorino broth</i>	38
<i>“The Broth with the fork” (Beef tartare with vegetables gelé broth)</i>	28

Soups

<i>Poché eggs, baked potatoes, creamy onion and pecorino cheese</i>	18
<i>Cuttlefish, almond cream, salted raspberry and myrtle</i>	20
<i>Veal ravioli stuffed with white prawns caramelized spring onion with anchovies and “Canarino”</i>	20
<i>Shrimp lined in smoked bacon, confit chestnuts, pepper, lime and rosemary</i>	24

** (varies depending on the availability of the day)*

Pasta Courses

<i>Linguine with blue lobster and "Piennolo" tomato</i>	45
<i>Spaghettone with green olive extract, tortiera anchovies and confit Tomato</i>	30
<i>Risotto with roasted leek, chopped prawns buffalo stracciata, rosemary and porcini mushroom dust</i>	34
<i>Cauliflower Tortello, lemon and grated smoked Bonito</i>	28
<i>Ricotta stuffed Paccheri with neapolitan ragù, grated sheep ricotta</i>	28

Main Courses

<i>Lobster, broccoli cabbage cous cous, soy souce reduction, black olives and papacelle</i>	<i>45</i>
<i>Red mullet and escarole</i>	<i>40</i>
<i>Raw and cooked fish soup *</i>	<i>40</i>
<i>Fish of the day *, friarielli and spicy panure</i>	<i>38</i>
<i>“Cacciatore” chicken with crispy polenta</i>	<i>32</i>
<i>Duck breast, “puntarelle”, anchovy sauce, hazelnut cremino and pomegranate gel</i>	<i>38</i>

** (varies depending on the availability of the day)*

Desserts

<i>Stratification of neapolitan pastiera</i>	16
<i>Drop of dark chocolate filled with creamy white chocolate, raspberry heart, savoury peanut and candied fennel sauce</i>	14
<i>Kaki "Cannolo", lemon mousse and chestnuts</i>	14
<i>Clementine sorbet, whiskey dressing and botargo</i>	14
<i>Pomegranate, yogurt and mint</i>	14