DELIZIE REALI

REALE BOSCO DI CAPODIMONTE

GIARDINO TORRE

COFFEE MENU

GIARDINO TORRE
COFFEE MENU

- SCENTED WATER € 3.00
- ESPRESSO COFFEE € 2.50
- CAPPUCCINO € 3.00
- SOY CAPPUCCINO € 3.50
- GINSENG COFFEE € 3.00
- DECAF COFFEE € 3.50
- SHAKEN COFFEE € 3.00
- COLD FOAM COFFEE € 3.00
- DOUBLE COFFEE € 5.00
- AMERICAN COFFEE € 3.50
- BARLEY COFFEE €3.00
- NOBLE MILK €2.50
- SOY MILK €3.00
- LECCESE COFFEE € 3.50
- HOT CHOCOLATE DAMMAN € 5.00

SOFT DRINKS

- STILL WATER 50 cl. bottle € 2.50
- FERRARELLE WATER 50 cl. bottle € 2.50
- COCA COLA 33 cl. bottle € 4.00
- WATER TONIC € 5.00
- SCHWEPPES LEMON €4.00
- CRODINO € 4.50
- TASSONI € 4.00
- CHINOTTO € 4.00
- BITTER RED € 4.50
- BITTER WHITE € 4.50
- FRUIT JUICES € 3.50
- DELIZIE REALI JUICES € 4.00
- CITRUS JUICE € 4.00
- GINGER BEER € 4.50

NON-ALCOHOLIC COCKTAILS

- MOSCOW MULE € 10.00
- DELIZIOSO € 10.00

ALCOHOLIC COCKTAILS

- GIN TONIC € 10.00
- AMERICANO € 10.00
- NEGRONI € 10.00
- MOSCOW MULE € 12.00
- SPRITZ € 9.00
- LIMONCELLO SPRITZ € 10.00
- HUGO SPRITZ € 10.00
- APERTASS € 8.00
- MIMOSA 8.00 €
- BELLINI 8.00 €
- PINK LADY 10.00 €

BLACK TEAS

(4-5 mn) 6.00 €

BREAKFAST
A blend of black teas from Ceylon, Assam, and Darjeeling. A refreshing beverage

DARJEELING
Light and aromatic tea with almond notes

VANILLA
Soft and slightly sweet tea with biscuit notes

4 RED FRUITS
A blend of black teas from Ceylon and China, flavored with cherry, strawberry raspberry, and currant

EARL GREY DECAFFEINATED
Finely flavored black tea with Calabrian bergamot

POMME D'AMOUR
A blend of black teas from Ceylon and China, with apple flavors

GREEN TEAS

(3-4 mn) 6.00 €

SOLEIL VERT
Flavored green tea with essential oilof blood orange

MISS DAMMAN
A sparkling and spicy blend of green tea and ginger, with the tangy and fruity flavors of lemon and passion fruit

NUIT À VERSAILLES
Fragrant green tea in an infusion of vegetal, floral, and fruity notes

JASMINE
Green tea with jasmine

GUNPOWDER
"Gunpowder" for Westerners, "Tea Pearls" for the Chinese. Lively and astringent, it offers a fresh and thirst-quenching cup

WHITE TEA
With aromas of rose, apricot, passion fruit, and flower petal

HERBAL TEAS

(4-5 mn) 6.00 €

ROOIBOS
Rooibos, orange peel, essential oils of lime, clementine and blood orange, with kola flavor.

(6 mn) 6.00 €

CARCADET
A blend based on hibiscus flowers, rosehip, dried apple pieces, passion fruit and raspberry

BALI
Sweet, honeyed notes of linden, combined with the fresh notes of lemon and the sugary notes of verbena

DU BERGER
Delicate, fragrant, and aromatic, a blend of linden flowers, verbena, lemongrass, mint, and orange blossom

TILLEUL
A classic blend of linden flowers, fresh with woody and floral notes

VERBENA
A refreshing and fragrant infusion with the fruity taste of verbena

CHAMOMILE
A perennial plant grown in the temperate regions of Europe, an infusion that releases aromas of cedar and pineapple

GIARDINO TORRE
COFFEE MENU

DESSERTS

LEMON CAKE 3.00 €

CHOCOLATE CAKE 3.00 €

TART
Flavours: red berries,
lemon and chocolate € 4.50

NEW YORK CHEESECAKE 6.00 €

CAPRESE CAKE 6.00 €
(gluten free)

NOBLE CAKE 6.00 €

SORBETS
(available only in the summer season)

ALMOND SORBET 5.00 €

LEMON, GINGER,
AND BASIL SORBET 5.00 €

GIARDINO TORRE
BISTROT MENU

“From the earth to the plate, every day.”

Welcome to our little corner of summer! In every dish we offer, we bring the care and passion of our garden, where vegetables and greens are grown ethically and according to the rhythms of nature. We are proud to support a short supply chain, collaborating with small local producers to guarantee you the freshest raw materials. Furthermore, we make circularity a pillar of our kitchen, repurposing vegetable scraps for broths and recipes to respect the environment and reduce waste.

This menu is born from the meeting of sustainability, tradition, and creativity, to offer you an authentic experience in balance with nature. Each preparation is a tribute to seasonal flavors and our territory—a journey that goes from the garden to your table in a gesture of love for the land and attention to quality. We hope this culinary adventure excites you and invites you to discover, bite after bite, all the goodness that summer can give us. Enjoy your meal!

TO START

MELANZANA A SCARPONE

A simple dish full of flavour, which enhances local aubergines with fresh, sustainable ingredients. Its crisp texture and authentic flavour reflect a tradition that respects nature.
12.00 / *(3-13) / gluten free – vegetarian – lactose-free upon requeste*

COURGETTES PARMIGIANA

Courgettes, their flowers and fresh basil wrap around soft mozzarella in a parmigiana that celebrates the flavours of summer.
14.00 / *(2-3-14) / gluten free – vegetarian*

PROVOLA CHEESE
WRAPPED IN A LEMON LEAF

Leaves picked by hand on the same day from our lemon grove, for an intense fragrance that captures the essence of our land.
13.00 / *(3) gluten free – vegetarian*

CREAMED SALT COD,
CRISPY WAFER AND HOMEMADE SAUCES

Carefully selected salted cod, prepared to the highest standards. Simplicity, technique and quality ingredients in perfect harmony.
15.00 / *(1-2-3-5-9-12-13)*

SIDES

SIDE DISH OF THE DAY

Wholesome vegetables, harvested from our garden and served in today’s selection.
6.00 / *(1-2-3-6-7-9-11-12-13-14)*
Gluten-free upon requeste – lactose-free

SEASONAL MIXED SIDE DISHES

The best of the garden in a single dish: a mix of seasonal sides that brings fresh and authentic flavors to the table.
12.00 / *(1-2-3-6-7-9-11-12-13-14)*
Gluten-free upon requeste – lactose-free

* The highlighted products may have been frozen at the source or subjected to freezing on-site.
For any information regarding substances and allergens, the relevant documentation is available in the dining area.

FIRST COURSES

FETTUCCELLE WITH LEMONS
FROM THE CITRUS GROVE

The most iconic dish of Giardino Torre.
A simple fettuccelle pasta that brin
grown and harvested just a few steps away.
16.00 / *(3-9-14) / vegetarian*

STROZZAPRETI ALLA NERANO
WITH PROVOLONE DEL MONACO FONDUE

Handmade pasta, seasonal courgettes
and Provolone del Monaco
fondue – a timeless classic.
17.00 / *(2-3-9-14) / vegetarian*

COLD RICE WITH THREE TYPES
OF TOMATO AND HERB-INFUSED OIL

Three selected varieties of tomato are combined with
a fragrant oil made from aromatic herbs grown just
a stone's throw from the kitchen.
14.00 / *(3) / gluten free – vegetarian – lactose-free upon requeste*

Cover charge 2,00

MAIN COURSES

FRIED* PRAWNS, SQUID AND ANCHOVIES
WITH TARTAR SAUCE

Light, golden-brown fried selection of fresh fish,
served with a freshly prepared tartar sauce.
21.00 / (3-4-5-6-8-9-13-14)

YELLOW CHICKEN STEAK,
VEGETABLE CIANFOTTA AND PEPPER SAUCE

Chicken cooked at a low temperature, served
with seasonal vegetables and a sauce
with a full-bodied, enveloping flavour.
16.00 / *(12) / gluten free – lactose-free*

ROASTED OCTOPUS*,
SHREDDED SMOKED BUFFALO MOZZARELLA, GRAPEFRUIT AND BEETROOT

Roasted octopus and smoked stracciata cheese combine
with the fresh notes of grapefruit and the sweetness
of beetroot in a play of contrasts and textures.
18.00 / *(3-4-12-14) - gluten free*

~

DESSERTS

NOBLE CAKE | CHEESECAKE | CAPRESE CAKE
€ 6.00

* The highlighted products may have been frozen at the source or subjected to freezing on-site.
For any information regarding substances and allergens, the relevant documentation is available in the dining area.

Cover charge 2,00

PIZZERIA MENU

The pizza menu features the historic **Mastunicola**, probably the first pizza ever, a white pizza made with lard, pecorino cheese, pepper, and basil.

Next is the classic Marinara, the meal of the fishermen from Santa Lucia returning from the sea: originally made with garlic, anchovies, capers, and olives, it is now offered with San Marzano tomatoes, Vesuvian piennolo tomatoes, yellow cherry tomatoes, garlic, oregano, and extra virgin olive oil.

The Margherita comes in two versions: one with Ancient Tomatoes from Naples, from the Slow Food Presidia (subject to availability), basil, and fiordilatte cheese from Agerola, and another, older version that revives the tomato sauce recipe of Ippolito Cavalcanti, Duke of Buonvicino.

Each month, seasonal vegetables from the Torre garden are the stars of the "**Pizza of the Month**." The doughs crafted by master Salvatore de Rinaldi are made with selected stone-ground flours, type 0 and type 1, sourced from certified Italian suppliers, always following the ancient and traditional recipe of genuine Neapolitan pizza.

The mother yeast, worked with passion and following the natural rising times, adds lightness and fragrance to the flavors of the past.

Upon request, gluten-free and lactose-free pizza can also be enjoyed, prepared in a protected environment to avoid contamination, preserving its taste and fragrance.

le PIZZE

MASTUNICOLA
Lard, Pecorino, Parmesan,
Pepper, Basil, Extra Virgin Olive Oil / € 9.00

MARINARA
San Marzano Tomatoes, Vesuvian Piennolo Cherry Tomatoes,
Yellow Vesuvian Cherry Tomatoes, Garlic, Oregano
Extra Virgin Olive Oil / € 9.00

MARGHERITA DEL GIARDINO TORRE
Ancient Tomato from Naples, Sorrento Fiordilatte,
Parmesan, Basil, Extra Virgin Olive Oil / € 12.00

MARGHERITA ANTICA RICETTA DEL RE
Backed tomato sauce, Lard Smoked Scamorza,
Extra Virgin Olive Oil, Basil Drops, Parmesan / € 12.00

DOC VERACE
Piennolo Tomatoes, Datterini Cherry Tomatoes,
Buffalo Mozzarella, Parmesan, Basil, Extra Virgin Olive Oil / € 14.00

PIZZA OF THE MONTH
With seasonal vegetables from the Torre garden / € 15.00

HOMEMADE CALZONE */ € 15.00*

PRIMAVERA
Sorrento Fiordilatte cheese, Arugula, Culatta Emiliana (cured ham),
Parmigiano Reggiano flakes, Extra Virgin Olive Oil, Basil / 18.00

DIAVOLA
San Marzano D.O.P. Tomato, Sorrento Fiordilatte cheese, Spicy Salami,
'Nduja from Spilinga (spicy spreadable pork sausage), Pecorino cheese,
Basil, Extra Virgin Olive Oil / 14.00

OPENING DAYS: FRIDAY, SATURDAY AND SUNDAY

Upon request, all our pizzas can be prepared with gluten-free (3.00 € supplement) and lactose-free dough, and depending on availability, with whole grain dough or a nine-grain flour dough (1.50 € supplement)

BEERS

BIRRA PERONI
33 cl / € 4.00

BIRRA PERONI
GRAN RISERVA
DOUBLE MALT
33 cl / € 6.00

BIRRA PERONI
GRAN RISERVA WHITE
33 cl / € 6.00

CRAFT BEERS

ITALIAN BREWERY

FINESTERAE CHIARA
5% vol / € 6.00

ASTEROID 56013 AMBER
6.6% vol / € 6.50

TIPOPILS CHIARA
5.2% vol / € 6.00

BIBOCK AMBER
6.2% vol / € 6.50

BITTERS

NOCINO DI SAN GIOVANNI
Ancient recipe with walnuts, cinnamon, nutmeg, and cloves in infusion
€ 5.00

AMARO SKANDERBERG
Arberesh bitter, infused with aromatic herbs and natural flavors, excellent after a meal, smooth taste
€ 5.00

AMARO SAN MARCO
Infusion of medicinal plants, with high-quality alcohol and spring water. Great after a meal or as an aperitif
€ 5.00

AMARO TONICO
WITH SWEDISH HERBS
Liquor infused with herbs, with macerated Teriaca Veneta
€ 4.00

AMARO DEL CAPO
€ 5.00

JÄGERMEISTER BITTER
€ 5.00

AMARO JEFFERSON
€ 6.00

LIQUEURS

APPENNINE MINT
Liqueur based on Mint infusion, excellent after a meal or as a refreshing break
€ 5.00

VECCHIA SAMBUCA
Distilled from elderflower and anise, perfect paired with coffee
€ 6.00

SAMBUCA RHUM
Vecchia Sambuca combined with rum, great for a relaxing break or paired with chocolate
€ 6.00

HYPOCLAS
Spice-based liqueur, evocative drink, perfect after a meal
€ 6.00

LIMONCELLO
DELIZIE REALI
€ 5.00

SHOP
DELIZIE REALI

ARTISANAL COOKIES
290 g / € 5.00

NOBILE YOGURT
140 g / € 4.00

TOASTED BREAD SLICES
180 g / € 4.00

TEA PACKAGE
24 bags / € 16.50

OIL-PRESERVED PRODUCTS
DELIZIE REALI / € 7.00

TOMATO PUREE
DELIZIE REALI / € 2.50

ORANGE MARMALADE
DELIZIE REALI / € 7.00

MANDARIN MARMALADE
DELIZIE REALI / € 7.00

LEMON MARMALADE
DELIZIE REALI / € 5.50

QUINCE JAM
DELIZIE REALI / € 7.00

ANNURCA APPLE JAM
€ 5.50

STRAWBERRY JAM
€ 5.50

FRUIT JUICE
DELIZIE REALI / € 4.00

JAM BOX
DELIZIE REALI LOGO / € 2.00

LIMONCELLO BOTTLE
DELIZIE REALI / € 18.00

PLACEMAT
DELIZIE REALI / € 5.00

SEASONAL
JAMS / € 5.50

SEASONAL PRESERVED
VEGETABLES IN OIL / € 7.00

PAPER BAG
DELIZIE REALI / € 3.00