STUFA DEI FIORI

COFFEE MENU

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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 € 4.50
- GINGER BEER € 4.50

NON-ALCOHOLIC COCKTAILS

- MOSCOW MULE € 10.00
- DELIZIOSO € 8.00

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 oil of 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 petals

HERBAL TEAS 6.00 €

(4-5 mn)

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

(6 mn)

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

STUFA DEI FIORI
COFFEE MENU

DESSERTS

PLAIN CROISSANT € 2.00
Filling on request: orange, mandarin, lemon hazelnut cream

CROISSANT WITH CREAM € 2.50

BRIOCHE € 2.00

LEMON TART € 3.00

CHOCOLATE TART € 3.00

TART
Flavours: red berries, lemon and chocolate € 4.50

NEW YORK CHEESECAKE € 6.00

CAPRESE CAKE *(gluten free)* € 6.00

SORBETTO
(available only in the summer season)

ALMOND SORBET € 5.00

LEMON, GINGER,
AND BASIL SORBET € 5.00

SAVOURY BAKES

SAVOURY TART
OF THE DAY 5.00 €

MINI PIZZA 3.00 €

STUFA DEI FIORI
BISTROT MENU

FIRST COURSES

GNOCCHI SORRENTINA-STYLE IN A SMALL PAN
Soft gnocchi coated in a fragrant tomato ragù, with melted provola and a generous sprinkling of Parmesan, baked au gratin in the oven in the traditional Campania style.
€ 12.00 / (1, 7)

SPELT CANTONESE-STYLE
A light and flavourful spelt dish with crunchy vegetables, peas, scrambled eggs and cooked ham, inspired by traditional flavours and perfect for enjoying on summer's days.
€ 11.00 / (1, 3)

RICE SALAD
A simple, wholesome cold rice dish, prepared in the traditional way served in our own homes.
€ 12.00 / (7, 3, 9, 4)

FUSILLONI WITH PESTO
Fusilloni with basil pesto, datterino cherry tomatoes, stracciata di bufala and toasted almonds.
€ 13.00 / (1, 7, 8)

SALAD

"SUMMER GARDEN" SALAD
Feta or tuna, cucumbers, carrots, black olives and tomatoes.
€ 9.00 / Feta version: (7) / Tuna version: (4)

STUFA DEI FIORI - BISTROT MENU

MAIN COURSES

BRESAOLA CARPACCIO
Bresaola with rocket, cherry tomatoes, shavings of Grana Padano and a glaze of Balsamic Vinegar of Modena PGI.
€ 14.00 / (7)

SELECTION OF CHEESES FROM CAMPANIA
A selection of local cheeses served with dried fruit and homemade jams, offering a blend of authentic, traditional flavours.
€ 13.00 / (7, 8)

TOAST OR CLUB SANDWICH OF THE DAY
Rustic bread filled with fresh ingredients selected according to the daily special.
€ 13.00 / Allergens: vary according to the daily special.

MEATBALLS* IN RAGÙ
Tender beef meatballs slowly cooked in a ragù sauce, full of flavour and juicy, prepared according to our family recipe, perfect for mopping up with bread.
€ 14.00 / (1, 3, 7)

SEASONAL SIDE DISHES

Available depending on the day.
Ask our staff about today's specials.
Allergens vary according to the daily special.

* Product blast chilled/frozen according to regulations.
For any information regarding substances and allergens, please refer to the specific documentation available in the dining area.

Cover charge 2,00

STUFA DEI FIORI

WINES

SPARKLING

TENUTA COSTESELLE
PROSECCO ASOLO EXTRA DRY
25 €

TENUTA DEL MERIGGIO
BRUT MONTEMILETTO
28 €

STUFA DEI FIORI

WHITE

VADIAPERTI
FIANO DI AVELLINO 2023
35 €

VADIAPERTI
GRECO DI TUFO 2023
35 €

IL VERRO
PALLAGRELLO BIANCO 2022
30 €

ROSÉ

CENATIEMPO ROSATO
EPOMEO 2023
30 €

RED

BOSCO DEI MEDICI
POMPEI ROSSO 2023
30 €

IL VERRO
PALLAGRELLO
NERO 2022
30 €

TENUTA DEL MERIGGIO
TAURASI 2018
45 €

WINE BY THE GLASS
7 €

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

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

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

SHOP
DELIZIE REALI

ARTISANAL COOKIES
290 g / € 5.00

NOBILE YOGURT
140 g / € 4.00

TOASTED BREAD SLICES
180g / € 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

THE HISTORY

The Stufa dei Fiori is a small rectangular building attached to the Casino dei Principi, facing the Royal Palace, now the Capodimonte Museum. In 1843, it was adapted for use as a greenhouse to shelter various species, particularly flowering plants, during the winter. In the late 19th century, after demolishing the old wooden roof and lapilli flooring, the greenhouse was elevated by about one meter to accommodate taller exotic species. A sloped roof made of iron and glass was then constructed, two arched openings were created to the south, and windows were inserted above the southern entrances. From the Stufa, access was granted to the Pipiniera, the nursery where the most precious plants of the Garden of the Princes were cultivated, either in the ground or in pots. Its existence is still traceable on the Schiavoni Map dating back to 1875.

ARCHITECTURAL RESTORATION

The recovery and redevelopment works have successfully preserved the original lines and volumes while fully respecting the identity and historical significance of the building: the old iron frames have been replaced with more modern, durable materials that are environmentally friendly. The original covering glass has been replaced with panels featuring solar shading that can regulate the temperature of the internal rooms designated for reception. With attention to the historical characteristics of the site, materials that convey identity values have been prioritized, such as terracotta floors and hand-painted Neapolitan tiles. With the aid of modern technologies, through spectrophotometric analysis, it has been possible to recreate the “Copper Vitriol” color for the interiors: a particular shade of intense blue, likely stemming from previous restoration efforts, derived from copper sulfate, also known as Copper Vitriol, particularly functional in environments with high humidity due to its fungicidal properties. The current color has been achieved with spatula application on white plaster, which has allowed for the recreation of color shades perfectly corresponding to the ancient glazes of copper sulfate used in the past.

BOTANICAL RESTORATION

The restoration also involved the surrounding green area, a remnant of the ancient Pipiniera, as well as the botanical aspect through careful research and study of historical plans, paintings, photographs, and other significant archival materials, including floral lists, among which is the invaluable list of plants present in the greenhouses of the Real Bosco in 1883. The restoration efforts aimed at reinstating the area have allowed for the creation of an environment rich in aromatic and medicinal plants: today one can admire sages and rosemary, thyme and lavender, lemon balm and chives, as well as various species of passionflowers, including Passiflora edulis, from which passion fruit is derived. The genera Banksia and Grevillea are also present in a significant way; these Australian shrubs were highly valued by Friedrich Dehnhardt, the German botanist and landscape architect who was appointed director of the Bosco di Capodimonte in 1840 (his marble bust can be seen near the Stufa dei Fiori). There are exotic plants from many continents: New Zealand Phormium, South African Strelitzia, Japanese cedar, and Osmanthus, as well as tulip trees and oak-leaved hydrangeas from the American continent. The vase collection offers a seasonal narrative in continuous evolution and is designed to host always different botanical collections. The renewed garden of the Stufa dei Fiori is now a refined example of botanical collecting that, while fully expressing the concept of the 19th-century garden, enhances the plant component through a contemporary reinterpretation, blending exoticism with endemism, eccentric plants with kaleidoscopic multicolored foliage alongside sculptural plants with a plastic-architectural form.

Gioacchino Giusti - View of the Casino dei Principi
In the Capodimonte Park, 1838, Naples, Royal Palace