



AFRÍCANA

PRAIANO

Dinner Menu

Our restaurant 100% embraces the philosophy of local, organic raw materials,
as close as possible to “Kilometer Zero”.

The fruit and vegetables served come partly from small trusted growers,
partly from family gardens, partly from local suppliers, small extraordinary
excellences of our territory.

The herbs, flowers and aromas instead all come entirely
from the small garden of the Africana

Leading Manager: **Raffaele Carrano**

Executive Chef: **Antonio Somma**

Head Maitre & Sommelier: **Antonio Crispo**

Information about the presence of substances or products
that cause allergies or intolerances is available by contacting the staff on duty.

The Haccp procedures adopted take into account

the risk of cross-contamination and the staff is trained on this risk.

However, it should be noted that, in some cases, due to objective needs,
preparation and administration activities may involve sharing areas
and utensils; therefore, the possibility that the products come into contact
with allergens cannot be excluded.

Reg. ce n. 1169/2011

THE SPECIALS

Raw Selection “Africana” (2 persons)
Red Prawn, Scampi, Oyster “Gillardeau”, Sea Truffle, Sashimi and
Tartarre of local catch of the day
(2,4,6,10,12,13,14)

€ 110,00

Linguine di Gragnano with Lobster
In a Cherry Tomatoes Sauce
(1,2,4,5,8,9,11,12,13,14)

€ 60,00

Fresh Daily Local Catch Selection (2pax)
In a Salt Crust or Oven Baked, Seasonal Sides
(2,4,5,9,12)

€ 90- 120/Kg.

Grilled Chateaubriand (2pax)
Bearnaise, Seasonal Sides
(3,5,6,10)

€ 90,00

STARTERS

Roasted Octopus
White Potato from Avezzano,
Buttered Baby Spinach, Octopus Mayo
(2,3,4,5,7,14)

€ 26,00

Red Prawn
Panko, “Scarola Riccia” Salad, Lime, Anchovies
(1,2,3,4,5,13,14)

€ 30,00

Balanced Salts Salmon
Herbs Cremoso, Crumble of “Tarallo di Agerola” Bread
(1,4,8)

€ 30,00

Caesar’s Salad
Lettuce, Chicken, Bacon, Bread Croutons, Caesar’s Dressing
(1,3,5,7,8,10,11)

€ 25,00

Egg 63°
Spuma di Caciocavallo local cheese,
Summer Truffle, Salted Cocoa’s
Crumble
(1,3,5,7,10)

€ 25,00

PASTA

Tubettone With Squid's Ragout
Potato Foam, Black Olives
(1,2,4,5,7,9,14)

€ 32,00

Spaghettone Di Gragnano With Local Clams
Amalfi Lemon, Mullet's Roe
(1,2,3,4,5,13,14)

€ 38,00

Dumplings
Mussels, Green Peppers, Yellow Cherry Tomatoes,
Almond's Crunchy
(1,2,3,4,5,9,13,14)

€ 32,00

Linguine alla Nerano
Zucchini, Provolone Del Monaco Cheese, Parmigiano Reggiano
(1,3,5,7)

€ 30,00

Eggplant Ravioli
Cherry Tomatoes Confit, Basil Pesto
(1,5,7,8,9)

€ 30,00

MAIN COURSES

Deep Fried Squids And Calamari
Chutney of “Pomodori Ramati” Tomatoes
(1,2,3,4,5,8,9,13,14)

€ 38,00

Raw And Cooked Tuna
Seasonal Baby Vegetables, Buffalo Yogurt
(1,4,5,7,8,9,11,13,14)

€ 45,00

Steamed Seabass
Scallops, Nerano Sauce
(1,4,5,7,8,9,11,13,14)

€ 45,00

Lamb Rack
Potato millefeuille with summer truffle
(1,5,7,8,10)

€ 45,00

Veal Cheek
Braised in Red Falerno Wine,Rosemary Potato Soft,
Sweet Potato Chips
(5,7,8,9,10,12)

€ 45,00



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Allergens

1. **Cereals containing gluten such as wheat, rye, barley, oats, spelt and Khorasan wheat, or their hybridised strains and products thereof, except**
 - a) wheat-based glucose syrup, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
2. **Crustaceans and products thereof**
3. **Eggs and products thereof.**
4. **Fish and products thereof, except:**
 - a) fish gelatin used as carrier for vitamin and carotenoid preparations;
 - b) gelatin or Isinglass used as a fining agent in beer or wine.
5. **Peanuts and products thereof.**
6. **Soybeans and products thereof, except:**
 - a) fully refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural d-alpha tocopherols, natural d-alpha tocopherol acetate and natural d-alpha tocopheryl succinate from soybean sources;
 - c) vegetable oils derived from phytosterol and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
7. **Milk and milk-based products (including lactose), except:**
 - a) whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin
 - b) lactitol.
8. **Nuts, namely, almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K.Koch], Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia or Queensland Nut (*Macadamia ternifolia*) and products thereof, except for nuts for making alcohol distillates, including ethyl alcohol of agricultural origin.**
9. **Celery and products thereof.**
10. **Mustard and products thereof.**
11. **Sesame seeds and products thereof.**
12. **Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.**
13. **Lupin and products thereof.**
14. **Molluscs and products thereof.**

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; so the possibility that the food come into contact with allergens can not be excluded.

Allergeni

1. **Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne:**
 - a) sciroppo di glucosio a base di grano, incluso destrosio;
 - b) maltodestrine a base di grano;
 - c) sciroppi di glucosio a base di orzo;
 - d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
2. **Crostacei e prodotti a base di crostacei.**
3. **Uova e prodotti a base di uova.**
4. **Pesce e prodotti a base di pesce, tranne:**
 - a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi;
 - b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5. **Arachidi e prodotti a base di arachidi.**
6. **Soia e prodotti a base di soia, tranne:**
 - a) olio e grasso di soia raffinato (1);
 - b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
 - c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
 - d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7. **Latte e prodotti a base di latte (incluso lattosio), tranne:**
 - a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;
 - b) lattitolo.
8. **Frutta a guscio, vale a dire: mandorle (*Amygdalus communis* L.), nocciole (*Corylus avellana*), noci (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci di pecan [*Carya illinoensis* (Wangenh.) K. Koch], noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci macadamia o noci del Queensland (*Macadamia ternifolia*), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.**
9. **Sedano e prodotti a base di sedano.**
10. **Senape e prodotti a base di senape.**
11. **Semi di sesamo e prodotti a base di semi di sesamo.**
12. **Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.**
13. **Lupini e prodotti a base di lupini.**
14. **Molluschi e prodotti a base di molluschi.**

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

Le procedure Haccp adottate tengono conto del rischio di contaminazione crociata ed il personale è formato su tale rischio. Tuttavia, occorre segnalare che, in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione possono comportare la condivisione di aree ed utensili; quindi non si può escludere la possibilità che i prodotti entrino a contatto con allergeni.

Elaborato e redatto dalla **FOOD SAFETY CONSULTING SRL** Ufficio: C.so Umberto I n. 49 80069 Vico Equense (NA)

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