MENU

T38

PIZZA E CUCINA
NAPOLETANA

TABERNA38

PIZZA E CUCINA NAPOLETANA

Listen to the sound of the waves, even while tucked away in the narrow alleyways.

Discover the magic of Castel dell'Ovo and feel suspended in time, right alongside the city itself.

Enjoy a long post-lunch chat over a coffee so good it brings you back to life.

Savor recipes refined across centuries and taste true Neapolitan history.

Feel at home in a space where food is crafted with genuine, lifelong passion.

Naples is all of this and so much more... far more than 38 reasons.

Take a look at our menu and choose your favorite: you're at Taberna38, you're in Naples.

STARTER

BRUSCHETTA TABERNA38 (3 PIECES) [1] — 8
CLASSIC FRESH TOMATO ; GARLIC, OLIVE OIL & CHILI ;
ITALIAN SAUSAGE & FRIARIELLI (WILD BROCCOLI RABE)

TIELLA PLATTER (FOR 2 PEOPLE) [1-3-7] — 13
AN AUTHENTIC FRIED SELECTION: ZEPPOLINE DOUGH
BITES, NEAPOLITAN ARANCINI RICE BALLS, PASTA
FRITTATINA, AND POTATO CROQUETTES

FIGLI DI ZOCCOLA [1] — 7
CRISPY FRIED PIZZA STRIPS TOPPED WITH FRESH CHERRY
TOMATOES, EXTRA VIRGIN OLIVE OIL, OREGANO, AND BASIL

PROSCIUTTO & BUFFALO MOZZARELLA [7] — 13
AGED PARMA HAM SERVED WITH
125G PDO BUFFALO MOZZARELLA

CLASSIC MONTANARA RAGÙ [1-7-9] — 6
FRIED MINI-PIZZA TOPPED WITH SLOW-COOKED
NEAPOLITAN RAGÙ, GRATED CHEESE, AND BASIL

EGGPLANT PARMIGIANA [1-3-7] — 8
FRIED EGGPLANTS, TOMATO SAUCE, LOCAL AGEROLA
FIORDILATTE CHEESE, GRATED CHEESE, AND BASIL

OCTOPUS* SALAD [9-14] — 19
TENDER OCTOPUS, CRISP CELERY, EXTRA VIRGIN
OLIVE OIL, AND FRESH PARSLEY

SEAFOOD CAPONATA [9-13] — 14
OCTOPUS, GREEN OLIVES, CHERRY TOMATOES,
BABY GREENS AND LUPIN BEANS

BABY OCTOPUS "LUCIANA STYLE" [1-14] — 13
SLOW-STEWED BABY OCTOPUS IN TOMATO SAUCE WITH
BLACK PEPPER, OLIVES, CAPERS, AND TOASTED BREAD

PIZZOTTA [1-7] — 9
CRISPY PIZZA RIM TOPPED WITH SWEET RED DATTERINO
TOMATO SAUCE, CREAMY BUFFALO STRACCIATELLA,
FRESH BASIL, AND LEMON ZEST

COPERTO 2,5

PASTA COURSES

PACCHERO WITH RAGÙ & RICOTTA [1-3-7]	**13**
ZITI ALLA GENOVESE [1-3-7]	**14**
MIXED PASTA WITH PEAS, CHEESE & EGGS [1-3-7]	**11**
SPAGHETTI GARLIC, OIL & CHILI PEPPER [1]	**11**
SPAGHETTI WITH FRESH CHERRY TOMATOES [1]	**13**
PENNE ALLO SCARPARIELLO TABERNA38 [1-3-7] SAVORY TOMATO AND CHEESE SAUCE INFUSED WITH FRESH LEMON ZEST	**12**
LINGUINE ALLA NERANO [1-3-7] FRIED ZUCCHINI AND PROVOLONE DEL MONACO CHEESE	**14**
PASTA & POTATOES WITH SMOKED PROVOLA [1-3-7]	**12**
GNOCCHI WITH MUSSELS, ZUCCHINI FLOWERS & PECORINO [1-3-7-14]	**15**

MAIN COURSES

SAUSAGE & FRIARIELLI 14
TRADITIONAL COARSE-CUT PORK SAUSAGE SERVED WITH GARLIC AND CHILI SAUTÉED BROCCOLI RABE

PORK CHOP WITH NEAPOLITAN PAPACCELLE PEPPERS [12] 16

HOME-STYLE MEATBALLS IN RAGÙ [1-3-7-9] 13
BEEF AND PORK MEATBALLS SLOW-COOKED IN TRADITIONAL NEAPOLITAN RAGÙ

STUFFED PEPPER [1-3-4-7] 12
BAKED PEPPER STUFFED WITH BREADCRUMBS, OLIVES, CAPERS, ANCHOVIES, LOCAL PROVOLA CHEESE, AND EGG

FRIED SHRIMP* & SQUID* [1-2-14] 20

GRILLED SQUID* [14] 18

SLICED BEEF STEAK 25
SERVED WITH ROASTED POTATOES

CHICKEN CACCIATORE 16
BRAISED CHICKEN STEWED WITH CHERRY TOMATOES, OLIVES, CAPERS, AND CHILI PEPPER

FRESH SALAD

A' FRESELL [1-3-4] — **12**
TRADITIONAL TOASTED WHEAT BREAD TOPPED WITH RED DATTERINO TOMATOES, TUNA FILLETS IN OLIVE OIL, GREEN OLIVES, AND HARD-BOILED EGGE

THE VEGAN SALAD — **10**
MIXED GREENS, RED DATTERINO TOMATOES, GREEN BEANS*, CARROTS, GREEN OLIVES AND SWEET CORN

CAESAR SALAD [1-3-4-7-10-12] — **14**
ROMAINE LETTUCE, GRILLED CHICKEN, CAESAR DRESSING, AGED GRANA SHAVINGS, CROUTONS, AND CRISPY BACON

CAPRESE SALAD [7] — **12,5**
FRESH PDO BUFFALO MOZZARELLA, SORRENTO TOMATOES, EXTRA VIRGIN OLIVE OIL, AND BASIL



SIDES

FRIARIELLI (SAUTÉED BROCCOLI RABE)	5,5
ESCAROLE “MONACHINA STYLE” [12]	5,5
SCAPECE ZUCCHINI [12]	5,5
FUNGHETTO EGGPLANT	5
ROASTED POTATOES	4,5
FRENCH FRIES*	5

Per ogni pizzaiolo
il forno è un piccolo Vesuvio



CLASSIC PIZZAS

MARGHERITA [1-3-7] — 8
TOMATO, LOCAL FIOR DI LATTE, EVOO, BASIL, GRANA AND PECORINO

MARINARA [1] — 7
TOMATO SAUCE, OREGANO, GARLIC, EVOO AND FRESH BASIL

NAPOLETANA [1-4] — 9
TOMATO SAUCE, ANCHOVIES, BLACK OLIVES, CAPERS, BASIL AND EVOO

COSACCA [1-3-7] — 8
SWEET TOMATO FILLETS, LOCAL BAGNOLESE PECORINO CHEESE, BASIL AND EVOO

DIAVOLA [1-3-7] — 9
TOMATO SAUCE, FIOR DI LATTE, SPICY SALAMI, GRANA, PECORINO, EVOO AND BASIL

FOUR CHEESE [1-3-7] — 10
SMOKED PROVOLA, BUFFALO BLUE CHEESE, BAGNOLESE PECORINO, GRANA, EVOO, AND A CRISPY GRANA WAFER

CLASSIC PIZZAS

THE THREE TOMATOES 1-3-7 — 13
SAN MARZANO, RED DATTERINO, YELLOW DATTERINO TOMATOES, PDO BUFFALO MOZZARELLA, EVOO, AND BASIL

FILETTO DOP 1-3-7 — 13
RED DATTERINO TOMATOES, PDO BUFFALO MOZZARELLA, GRANA, PECORINO, BASIL AND EVOO

CAPRICCIOSA 1-3-7 — 12
TOMATO SAUCE, ARTICHOKES, COOKED HAM, MUSHROOMS, SMOKED PROVOLA, BASIL, EVOO, GRANA AND PECORINO

BUFALA DOP 1-3-7 — 14
TOMATO SAUCE, FRESH PDO BUFFALO MOZZARELLA, BASIL, EVOO, GRANA, AND PECORINO

PRIMAVERA 1-3-7 — 13
SMOKED PROVOLA, PARMA HAM, FRESH ARUGULA, GRANA SHAVINGS, PECORINO AND EVOO

PROVOLA & BLACK PEPPER 1-3-7 — 9
TOMATO SAUCE, SMOKED PROVOLA, BLACK PEPPER, BASIL, EVOO, GRANA AND PECORINO

CALZONES

BAKED CLASSIC CALZONE 1-3-7 — **13**
STUFFED WITH BUFFALO RICOTTA, NAPLES SALAMI, FIOR DI LATTE, TOMATO SAUCE, PEPPER, BASIL, GRANA, PECORINO AND EVOO

FRIED COMPLETE CALZONE 1-3-7 — **13**
STUFFED WITH BUFFALO RICOTTA, NEAPOLITAN CICOLI (PORK CRACKLINGS), PEPPER, TOMATO SAUCE, SMOKED PROVOLA AND BASIL

ESCAROLE BAKED CALZONE 1-3-7-12 — **13**
SMOKED PROVOLA, SAUTÉED ESCAROLE, BLACK OLIVES, RAISINS, CAPERS, EVOO AND BASIL



SIGNATURE PIZZAS

A' PARMIGGIAN [1-3-7] — **14**
SMOKED PROVOLA, EGGPLANT PARMIGIANA TOPPING, BASIL AND EVOO

A' NERANO [1-3-7] — **14**
FIOR DI LATTE, SAUTÉED ZUCCHINI, PROVOLONE DEL MONACO DOP, BASIL AND EVOO

A' CROCCHÈ [1-3-7] — **13**
SMOKED PROVOLA, POTATO CROQUETTES, BLACK PEPPER AND BASIL

A' SCARPETTA [1-3-7] — **12**
RED DATTERINO TOMATO SAUCE, SMOKED PROVOLA, GRANA, PECORINO AND BASIL

A' STRANIERA [1-3-4-7] — **13**
OLIVE OIL FOCACCIA BASE, PGI ANDRIA BURRATA, YELLOW DATTERINO TOMATOES AND PREMIUM CANTABRIAN ANCHOVIES

DESSERT & FRUIT

TRADITIONAL NEAPOLITAN BABÀ [1-3-7]	5,5
ARTISANAL CAPRESE CAKE [3-6-7-8]	5,5
LEMON TART [1-3-7]	7
HOMEMADE TIRAMISÙ [1-3-7]	7
CAZZARIELLI WITH NUTELLA [1-3-6-7-8]	6
TRADITIONAL NEAPOLITAN PASTIERA [1-3-7]	6
FRESH SLICED FRUIT PLATTER	10
PINEAPPLE	5
MELON	5
SEASONAL FRUIT	5

BEVERAGES

DOMESTIC BEER 33 CL [1]	**4**
CRAFT BEER 33 CL [1]	**7**
STILL WATER 0,75 L	**2,5**
SPARKLING WATER 0,75 L	**2,5**
COCA-COLA 33 CL	**3**
COCA-COLA ZERO 33 CL	**3**
FANTA 33 CL	**3**
SPRITE 33 CL	**3**
CHINOTTO 20 CL	**3**
ICED TEA LEMON / PEACH 33 CL	**3**

To Say Goodbye

AMARO	4
LIMONCELLO	3,5
MELONCELLO	3,5
LIQUORICE LIQUEUR	3,5
WHITE GRAPPA	4
AGED GRAPPA (BARRICATA)	5
WHISKY	5/10
RUM	5/8
ESPRESSO	2
DECAF ESPRESSO	2,5
MACCHIATO [7]	2
ESPRESSO WITH LIQUOR	3
BARLEY COFFE [1]	2,5
GINSENG	2,5


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ALLERGEN INFORMATIONS

1. **GLUTEN**

2. **CRUSTACEANS**

3. **EGGS**

4. **FISH**

5. **PEANUTS**

6. **SOY**

7. **DAIRY/LACTOSE**

8. **TREE NUTS**

9. **CELERY**

10. **MUSTARD**

11. **SESAME**

12. **SULFITES**

13. **LUPINS**

14. **MOLLUSKS**

***PRODUCTS MARKED WITH AN ASTERISK**
MAY BE FROZEN OR DEEP-FROZEN AT ORIGIN.

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