

COTTI

Tagliolino di Calamari CBT 20
con verdurine e uova di salmone

Baccalà bicolore in tempura 18
ripieno di provola con polenta e maionese al lime

Zuppetta di Mare Piccante 22
polpo , calamaro , gamberetti , molluschi , crostini di pane

Souté di Frutti di Mare 20

Impepata di Cozze 15

Caesar Salad 18
pollo , uovo sodo , acciughe , lattuga , grana, crostini di pane e salsa caesar

CRUDI

Carpaccio di Tonno 18
con cipolla caramellata , pomodorino giallo , salsa al limone

Tartare di Salmone 18
erba cipollina e guacamole

Scampi 8 pz
con salsa al prosecco

Gamberi Rossi 8 pz
salsa all’arancia e zenzero croccante

Carpaccio di Manzo 20
rucola , grana e salsa senape e miele

Mozzarella Campana DOP 14
con carpaccio di pomodori di sorrento,olio evo e basilico

PRIMI

Mezzi Paccheri alla Quattroventi 26
scampo , gambero , vongole , cozze , fasolare , polipetto

Spaghetti alle Vongole e Lupini 20

Linguine all’Astice min 2 porzioni 34

Spaghetti al Nero di Seppia Gamberi e Scampi 24

Occhi di Lupo crema di cannellini e cozze 16

Rigatoni con pesto di melanzane,basilico e ricotta salata 18

Gnocchi alla Sorrentina 14

Risotto alla Nerano 18

Cannelloni alla Bolognese 18

JUNIOR

Prosciutto crudo e mozzarella 12

Pasta al Pomodoro 12

Cotoletta di Pollo 12

Fish and Chips 16

Potrebbero esserci degli allergeni, consultarsi sempre con il personale di sala
Alcuni ingredienti potrebbero essere abbattuti

Servizio e coperto € 3,50



SECONDI

Frittura di Gamberi e Calamari 24

Grigliata Quattroventi 28
gambero , calamaro , polpo , baccalà , tonno

Cotoletta di Tonno 22
con maionese al nero di seppia

Calamaro alla Griglia 20
con zucchine alla scapece

Salmone Scottato 22
crema di patate e peperoncini verdi di fiume

Spigola / Orata 60
alla grigliata , al sale , al forno , acqua pazza . 1 kg circa

Tagliata di Black Angus (circa 340 gr) 28
con rucola e petali di parmigiano

Filetto di Maialino Nero Casertano 24
con salsa ai funghi

Petto d’anatra alla piastra 28
con salsa ai mirtilli

CONTORNI

Patatine fritte 5

Patate al forno 6

Verdure grigliate 7

Insalata 6

Rucola e pomodorini 6

Peperoncini verdi di fiume 7



Cooked Dishes

Low-Temperature Squid Tagliolini 20

Tender squid cut into fine tagliolini-style ribbons, cooked at low temperature, accompanied by seasonal vegetables and salmon roe

Two-Tone Tempura Cod 18

Lightly fried cod in a crisp tempura batter, filled with melted provola cheese, served with soft polenta and lime mayonnaise

Spicy Seafood Soup 22

A rich and slightly spicy soup with octopus, squid, shrimp, and mixed shellfish, served with toasted bread

Sautéed Seafood 20

Fresh mixed seafood sautéed with garlic, olive oil, and herbs

Peppered Mussels 15

Mussels sautéed with black pepper and finished with fresh lemon

Caesar Salad 18

Grilled chicken, boiled egg, anchovies, lettuce, parmesan cheese, croutons, and Caesar dressing

Raw Dishes

Tuna Carpaccio 18

Thinly sliced raw tuna with caramelised onions, yellow cherry tomatoes, and a light lemon dressing

Salmon Tartare 18

Fresh diced salmon with chives and creamy guacamole

Scampi 8 price per piece

Scampi served with a delicate Prosecco sauce

Red Prawns 8 price per piece

Sweet red prawns with orange sauce and crispy ginger

Beef Carpaccio 20

Thinly sliced raw beef with rocket (arugula), parmesan cheese, and honey mustard dressing

Campania DOP Mozzarella 14

Fresh mozzarella from Campania served with Sorrento tomato carpaccio, basil and extra virgin olive oil

Pasta , Risotti & Gnocchi

Mezzi Paccheri “Quattroventi” 26

Large tube pasta in rich seafood medley of scampi, prawns, clams, mussels, fasolari clams, and tender baby octopus

Spaghetti with Clams & Lupini 20

Classic Neapolitan spaghetti with clams and lupini shellfish, sautéed with garlic, extra virgin olive oil

Linguine with Lobster 34 min 2 portions

Linguine served with fresh lobster in a fragrant cherry tomato sauce, finished with herbs

Squid Ink Spaghetti 24

Jet-black squid ink spaghetti with prawns and scampi

“Occhi di Lupo” Mussels & Cannellini 16

Artisan “occhi di lupo” pasta with silky cannellini bean cream infused with onion and celery, and fresh mussels

Rigatoni with Eggplant Pesto 18

Rigatoni tossed in a velvety eggplant pesto with basil, almonds, garlic, and aged salted ricotta

Gnocchi alla Sorrentina 14

Soft potato gnocchi baked in tomato sauce with basil, melted mozzarella, and aged cheese

Risotto alla Nerano 18

Creamy risotto with fried zucchini, *Provolone del Monaco*, olive oil and basil

Cannelloni alla Bolognese 18

Baked hand-rolled pasta filled with slow-cooked meat ragù

Junior Menu

Cured Ham and Mozzarella 12

Pasta with Tomato Sauce 12

Chicken Cutlet 12

Fish and Chips 16



Main Courses

Fried Prawns and Squid 24

Lightly fried prawns and squid, crispy and golden

“Quattroventi” Mixed Grill 28

Grilled selection of prawns, squid, octopus, cod, and tuna

Tuna Cutlet 22

Breaded tuna steak served with squid ink mayonnaise

Grilled Squid 20

Served with marinated zucchini alla scapece (sweet and sour style with vinegar and mint)

Seared Salmon 22

Served with potato purée and green peppers

Sea Bass / Sea Bream 60 (approx. 1 kg, for sharing)

Prepared grilled, baked in a salt crust, oven-roasted, or acqua pazza (light tomato, garlic, and herb broth)

Sliced Black Angus Steak 28 (approx. 340 g)

Served with rocket (arugula) and parmesan shavings

Casertana Black Pork Fillet 24

Tender pork fillet served with a mushroom sauce

Seared Duck Breast 28

Finished with a blueberry reduction

Side Dishes

French Fries 5

Roasted Potatoes 6

Grilled Vegetables 7

Salad 6

Rocket & Cherry Tomatoes 6

Sautéed Green Peppers 7

Service and cover charge: € 3,50



* Allergens may be present; please always consult the dining room staff.

* Some ingredients may have been blast-chilled.