



manteca

RISOTTI

GNOCCHI

MANTECA
LUNCH

Manteca Lunch



A quick but refined lunch break, with seasonal dishes and the creative touch of our kitchen.

Pausa Sprint

€15

Entrée + one risotto or gnocchi of your choice

Doppio gusto

€22

Two dishes of your choice

Triplo gusto

€28

Three dishes of your choice

Water, service charge, and coffee are on us.

Valid from Monday to Friday. Not applicable on holidays nor holiday eves.

Cooked Dishes



Tonno in porchetta

A tuna steak dressed with Mediterranean aromas, cooked like a porchetta. Juicy and fragrant, paired with sautéed turnip greens for a pleasantly bitter counterpoint that enhances the flavors of the sea. (4)°

La Patata

A golden shell that encloses a soft heart of porcini mushrooms. Smoked provola reduction adds depth, while dried porcini powder amplifies the dish's character with an intense, enveloping note. (3,7)°

Risottos

“L’eco delle onde”

“Chicchi” Masseria Fornara rice creamed with acid butter, served with sea urchins, red prawn tartare, seaweed powder, and micro radish cress. (2,7)°

“Il profumo dell’Oro”

San Massimo reserve rice meets the delicacy of raw scampi, the intense aroma of truffle, and the golden touch of saffron. (2,7)°

“Sfumature di viola”

“Chicchi” Masseria Fornara rice in a palette of colors and flavors, with purple cabbage, parmesan fondue, and mountain sausage meatballs. (7)


“AmoreAmaro ”

“Chicchi” Masseria Fornara rice embraces the bold flavor of Amarone della Valpolicella wine, the aroma of radicchio, and the velvety creaminess of Taleggio PDO. (7)

The Gnocchi



“Onde leggere”

Delicate flour gnocchi meet the refinement of cod, the surprise of Cicerale  chickpea variations, and the citrusy freshness of lemon. (1,4)°

“Il dolce e il mare”

Gnocchi with a delicate scampi filling, laid on velvety pumpkin cream, creamy burrata, and finished with the crunch of salted almonds. (1,2,7,8)°

“Tradizione in festa”

’Ndunderi, the ancient gnocchi from the Amalfi Coast, enriched with a flavorful sausage ragù, ’nduja emulsion, and fresh buffalo stracciata. (1,3,7)

“Volevo essere una lasagna ma sono uno Gnocco”

Potato Gnocchi with San Marzano Tomatoes. Served with Agerola fior di latte, meatballs, ricotta, sweet sausage, and cured egg bottarga. (1,3,7,9)


Flavors You Don't Forget

Our tradition on the table

“Ti Racconto la polenta e il baccalà”

A carefully prepared cod fillet, served on a crunchy polenta crostone, accompanied by piennolo cherry tomatoes and Nocerino spring onions. A dish that preserves the warmth of home kitchens and the strength of tradition. (1,4)

“Il Sapori dei ricordi”

Tripe and Controne  beans soup with Campanian cherry tomatoes. A dish that tells the story of peasant cooking in its most authentic form—rich in warm, enveloping flavors, bringing back to the table the genuine taste of origins. (1,9)

° Allergens



We inform our customers (pursuant to EU Regulation 1169/2011) that the following ALLERGENS are used on our premises:

- 1. Cereals containing gluten** (wheat, rye, barley, oats, spelt, kamut and their derivatives)
- 2. Crustaceans** and products made with crustaceans
- 3. Eggs** and products made with eggs
- 4. Fish** and products made with fish
- 5. Peanuts** and products made with peanuts
- 6. Soybeans** and products made with soy
- 7. Milk** and products made with milk (including lactose)
- 8. Nuts** (almonds, hazelnuts, walnuts, pistachios, cashews, pecans, macadamia nuts, Brazil nuts, etc.)
- 9. Celery** and products made with celery
- 10. Mustard** and products made with mustard
- 11. Sesame seeds** and products made with sesame
- 12. Sulphur dioxide and sulphites** at concentrations higher than 10mg/kg or 10mg/l
- 13. Lupin** and products made with lupin
- 14. Molluscs** and products made with molluscs

(Legal text and notes in compliance with current regulations)

Next to each dish you will find a number indicating the allergens contained, according to the legend above. Furthermore, accidental presence of other allergens not listed among the ingredients cannot be excluded, as they may have come into contact during preparation. For any needs, please ask our dining staff for further and more detailed information and to be guided towards the safest choice for your health.

*product subjected to temperature reduction treatment in compliance with current regulations, or frozen at origin

Share your moment

Let your story become part of ours

Tag

@manteca_risotti_gnocchi

Use your location

Salerno

Hashtag

#Manteca

Follow us

