

Al Gambero Rosso
dal 1959

Traditional food

Via Anastasio Rossi 40 Pompei (NA)

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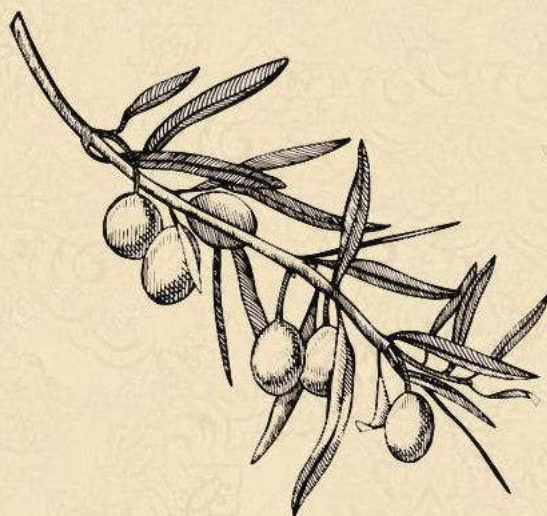


APPETIZERS

Mix of appetizers of the house.....9.00
Ham and mozzarella cheese or melon.....7.50
Cold cuts and cheeses.....9.00

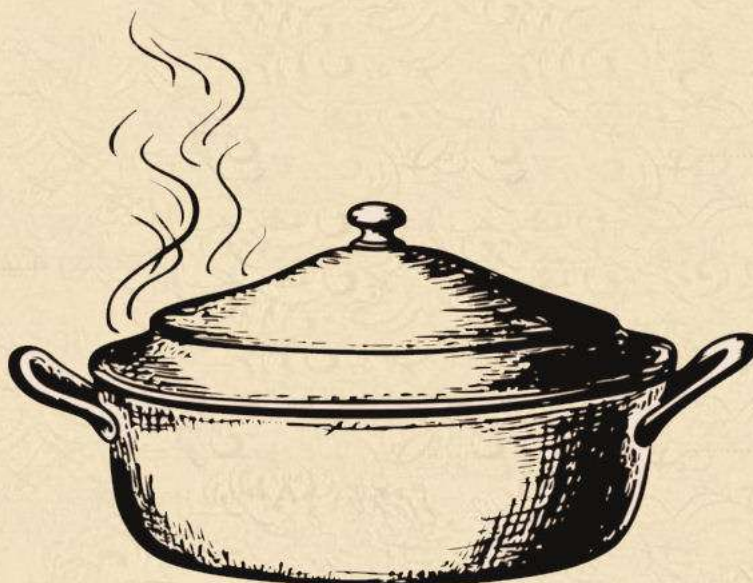
Seafood soutè.....9.00
Mixed seafood appetizers.....9.00
Octopus salad.....9.00
Mussels with pepper and lemon.....7.50

Bruschetta with garlic.....4.00
Bruschetta with fresh tomatoes4.00
Bruschetta with grilled vegetables.....5.00
Bruschetta caprese.....7.00



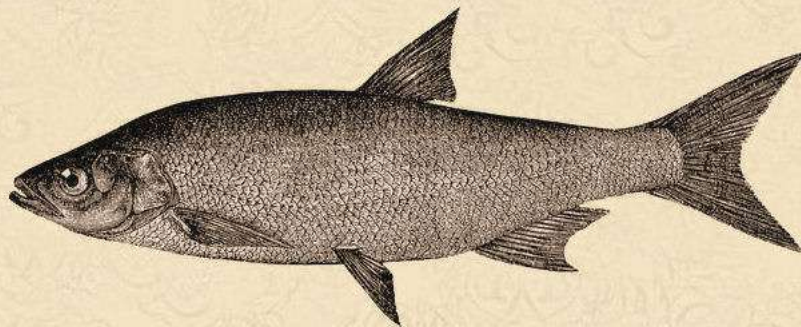
FIRST COURSES

Seafood risotto.....	10.00
Paccheri with calamari, shrimps and shellfish.....	10.00
Scialatielli (fresh pasta) with shrimps and pistacchio.....	12.00
Trofie (fresh pasta) with swordfish.....	12.00
Scialatielli (fresh pasta) with tuna and tomatoes.....	8.00
Trofie (fresh pasta) with calamari and shrimps.....	9.00
Spaghetti with shellfish and tomato.....	8.00
Spaghetti with clams and tomato.....	8.00
Risotto with mushrooms and parmesan crust.....	10.00
Spaghetti carbonara (eggs , cheese and bacon)	8.00
Gnocchi in sorrento style (mozzarella and tomato sauce).....	7.50
Penne with spicy tomato sauce.....	7.00
Spaghetti with tomato and basil.....	7.00
Fettuccine with bolognese sauce.....	7.50



SECOND COURSES

Grilled white fish	11.00
Fried shrimps and calamari.....	9.00
Grilled prawns.....	10.00
Grilled swordfish.....	12.00
Octopus cooked in tomato sauce.....	9.00
Fish soup with tomato sauce.....	18.00
Mix of grilled prawns and calamari.....	12.00
Mix of grilled fish.....	20.00
Mozzarella caprese salad.....	8.00
Grilled chicken breast.....	8.00
Cotoletta milanese (breaded fried meat)	9.00
Steak with onions and balsamic vinegar.....	9.00
Grilled steak.....	8.00
Grilled pork chop or sausage.....	8.00
Mixed grill meat.....	16.00

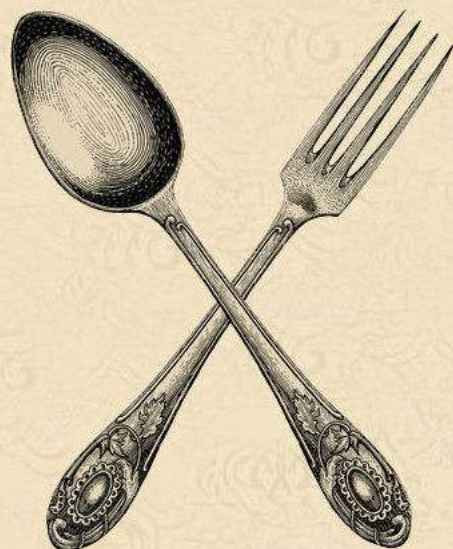


SIDE DISHES

Green salad.....	3.50
Mixed salad.....	4.00
Fresh tomatoes.....	4.00
Fried potato chips.....	4.00
Cooked Mushrooms	4.00
Daily vegetables.....	4.00
Grilled eggplants.....	4.00

DESSERT

Dessert of the day.....	5.00
Fruit salad.....	4.00
Ice creams	4.00



RED WINE BOTTLES

Red house wine.....	8,00 €
Lacryma Christi del Vesuvio.....	13,00 €
Aglianico Pompeiano	11,00 €
Piedirosso Pompeiano.....	11,00 €
Chianti.....	13,00 €

WHITE WINE BOTTLES

White house wine.....	8,00 €
Lacryma Christi del Vesuvio.....	13,00 €
Falanghina Pompeiano	11,00 €
Pompeiano coda di volpe.....	11,00 €
Greco di Tufo.....	15,00 €
Fiano di Avellino.....	15,00 €

Glass of house wine.....3.00 €



DRINKS

Large mineral water.....	2.50
Small mineral water.....	1.00
Canned drinks.....	2.50
Small italian beer.....	2.50
Large italian beer.....	4.00
Espresso	1.00
Liquors.....	2.50
Grappa.....	3.00



COVER CHARGE.....1.50

Aperol

SPRITZ

€... **5**



COCKTAILS

Campari spritz.....6.00

Hugo spritz.....6.00

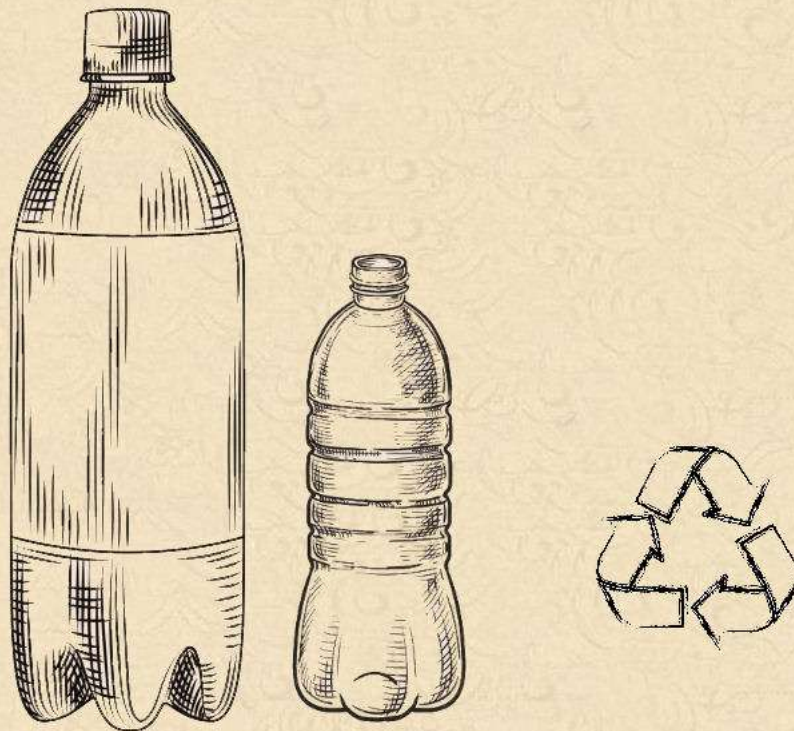
Limoncello spritz.....7.00

Negroni.....7.00



We choose to use plastic bottles
so that you can take them away.

Just remember to recycle them.





Enjoy your meal

Allergies or intolerances? Ask us about the menu



MOLUSCS

Including land snails, whelks and squid.



EGGS

Can be found in cakes, sauces and pastries.



FISH

Found in pizza, dressings and Worcestershire sauce.



LUPIN

Lupin can be found in bread, pastries and pasta.



SOYA

Various beans including edamame and tofu.



MILK

Butter, cheese, cream and milk powders contain milk.



PEANUTS

Can be found in cakes, biscuits and sauces.



GLUTEN

In food made with flour such as pasta and bread.



CRUSTACEANS

Such as crab, lobster, prawns, shrimp and scampi



MUSTARD

Can be in liquid or powder form as well as seeds.



NUTS

Including cashews, almonds and hazelnuts.



SESAME

Found on burgers, bread sticks and salads,



CELERY

Including stalks, leaves, seeds and celeriac.



SULPHITES

Found in dried fruit like raisins and some drinks.