



Bracelet:

Bracelet with a number of “tombola napoletana”

Price: € 7,00



Pendants:

Pendant with a number of “tombola napoletana”

Price: € 7,00



Pendants:

-Pendant with a little red horn.

Price: € 7,00



Bracelet Naples:

Bracelet with pendants symbolizing the city of Naples: the sun and the little red horn.

Price: € 7,00

Easy Jewels

*Niente è facile,
nulla è impossibile !!!*



Foodstuffs

Typical Neapolitan products:

There are typical Neapolitan products such as Garofalo pasta, Neapolitan taralli, pasta orecchiette, tortellini, calamarata and scialatielli, Neapolitan kimbo coffee, pesto of genovese basil.



FARFALLE BARILLA

Price: € 2,00
500 GR



Conchiglioni GAROFALO

Price: € 3,50
500 GR



Neapolitan salami

Price: € 6,50
250 GR



BISCUITS WITH CHOCOLATE

Price: € 5,50
400 GR



KIMBO COFFEE

Price: € 4,50
250 GR



TOMATO SAUCE

Price: € 2,50
540 GR



CHIPS TOMATO AND SPINACH

Price: € 2,50
110 GR



ALMOND TARALLI

Price: € 3,50
300 GR

Recipe Neapolitan omelette of spaghetti

This dish can be prepared "white" or "red" (with tomato sauce or without), with spaghetti or macaroni and it can be enriched with some salami, some baked ham, cheese and eggs.

Ingredients:

- 350 gr of pasta
- 50 gr of grated parmesan cheese
- 20 gr of butter
- oil
- pepper
- salt
- 5 eggs
- 35 gr of oil
- 100 gr salami
- 100 gr milk



Method:

- 1) Cook the pasta at the tooth (that means cooked but still a bit tender), in plenty salt water
- 2) drain the pasta and season with the butter, then let it cool down
- 3) beat the eggs with salt, pepper and grated parmesan cheese together in a large bowl (add some milk if you want to make the pie softer).
Add the cooked pasta, salami and ham to the bowl. Stir all the ingredients together.
- 4) heat the oil in a frying pan over medium heat. Pour the pasta mixture into the frying pan.
Reduce the heat to medium- low. Cover the pan and cook about 5 minutes. Slide a spatola under the pie to lift it gently and prevent sticking. Cover the pan again and cook until the bottom is golden.
Then place a plate over the pan and invert the pie over the plate and put it back into the pan and cook until the bottom is golden.

When it is cooked, lift it and place it on a plate covered with a paper towel