

## Trattoria Hosteria il Brigante (SALERNO)

Written by Nicolò

Monday, 14 March 2011 09:35 - Last Updated Wednesday, 27 March 2013 15:00

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The restaurant offers the Brigand-hoster for over twenty years to ride delights.

The landlord, Alessandro (Sandro said, or Brigand?) and the cook Antonia, assisted in the room son, have created a masterpiece of simplicity that is, without doubt, the our favorite choice in Salerno.

The restaurant is located in the heart of the historic center, just a few meters from the beautiful cathedral.

Inside, tables and wooden benches draw a simple, enriched by photos the most famous bandits of the nineteenth century, men who rebelled against the broken promises of "liberators" came from the north. A message "anarchist" that spreads the owner by providing a great photos of Giuseppe Pinelli.

Sandro is a little grumpy, sitting at his table, now that the restaurant is not full, you reads the newspaper. It brings us a menu...A single menu written in pen on the table, even if you are ten.

I tell this to show that "The Bandit" is a genuine restaurant, and that if you want a more polished service, an environment that might be less cold (we went in winter and room was cold), just not a restaurant, you should go to the nearby tavern Canali ([click here](#)).

But you'll be missing a great place!

With regard to the genuineness of the robber: I read some criticism of the host that I have instead found very helpful and good chat.

But we move on to what most interest: the kitchen.

I ate one of the most delicious tasta in my life: the tube of fish. A pasta-soup (before you eat with

A fork then switch to the spoon) truly amazing!

*{/image}tn\_SAM\_4266.JPG {/image}*

The menu changes daily, very famous and popular are the linguine with anchovies, uvapassa and pine nuts and the rice cake (with mussels, potatoes and zucchini). Dishes that testify to the influence of neighboring regions of southern on choices offered by the robber.

As a side dish we ate vegetables (cabbage and friarielli) wonderful. Guarantee, the in my view, the quality of a restaurant that does not compromise the quality of its materials first.

Among the main course we remind the parmesan fish, salt cod fritters, calamari with pumpkin, goat chops.

*{/image}tn\_SAM\_4268.JPG {/image}*

The desserts, the only note not up for the lack of supply: we brought the babbà and a panna cotta (to be honest, very good).

*{/image}tn\_SAM\_4273.JPG {/image}*

The bill: 30 euro for two

Thanks to Sandro and Antonia! A family-run trattoria that offers great emotions ... Bravo! We are sure that you keep intact, as you have done in recent years, your little masterpiece.

**Trattoria il brigante**

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PHONE: 089-9438729

ADDRESS: Via Fratelli Linguiti 4

PARKING: : in the historical center (parked on the seafront and take a walk in Salerno, which is nice!)

COST: 15-20 euro

CLOSE: Monday

*{googleMaps addr="Via Fratelli Linguiti, 4, 84125 Salerno"}*