



*"Let food be thy medicine,
and let your medicine
be thy food"*

Hippocrates from Kos

Dear Guest,

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we will find the best way to satisfy our customers and also meet your specific needs. Hereby the list of allergens, which numbers are put under every proposal:

- 1) Cereals containing gluten (grain, rye, barley, oats, kamut etc.);
- 2) Crustaceans and their by-products;
- 3) Eggs and their by-products;
- 4) Fish and fish based products;
- 5) Peanuts and peanuts by-products;
- 6) Soya and soya by-products;
- 7) Milk and milk based products;
- 8) Nuts namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh)), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof;
- 9) Celery and celery products;
- 10) Mustard and products thereof;
- 11) Sesame seeds and sesame seeds products;
- 12) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre;
- 13) Lupins and lupins products;
- 14) Molluscs and molluscs products;

We inform our esteemed customers that some products are treated with rapid temperature reduction (pursuant to EC Rec. No. 852/04). The products marked with a * are frozen: the products reach a temperature of -18° C in a very short time, the rapid cooling does not damage the biological structure of the food. Freezing is presented as the best preservation system, thanks to the scrupulous respect of the “cold chain” throughout the process that the food carries out to arrive, intact, on the consumer’s table..

Buffet Breakfast

We inform you moreover that from 07:30 till 10:00 am it’s available a buffet breakfast every morning. It’s preferable a booking, for details please ask the waiting personnel.

Starters

Amalfitan sushi

with lemon sorbet and Maldon salt

(4, 2, 14, 8, 6)

€ 20,00

Sliced octopus

warm with marinated anchovies
and passion fruit sauce*

(14, 4, 12)

€ 16,00

Calamaretto

grilled crispy à almonds and lemon, filled with
roasted vegetables and salmoriglio mint sauce

(14, 8, 12)

€ 18,00

Parmesan

of aubergine deep fried bedded
with tomatoes puree

(4, 2, 1, 7, 14)

€ 14,00

Carpaccio

of scottona beef smoked with cherry wood with
mixed berries salsa, wild rocket and grana cheese flakes

(7)

€ 18,00

First course

Carnaroli risotto

€ 18,00

sautéed with EVO oil of olives au Amalfitan
lemon and raw and cooked fishes

(1, 4)

Zitoni

€ 20,00

from Gragnano broken by hands with local squids
ragout and provolone del monaco cheese

(1, 7, 14)

Scialatielli by Chef

€ 18,00

with mixed sea food and chlorophyll
of wild rocket salad

(1, 2, 4, 14)

Linguine pasta

€ 20,00

“Pastai Gragnanesi” with sea urchin and green beans
crispy and red & yellow cherry tomatoes

(1, 14)

Carnaroli risotto

€ 18,00

sautéed with asparagus, goat cheese mousse and foam
of nduja pork sausage from Calabria

(1, 7)

Soup

€ 14,00

with farmer vegs with homemade bread croutons

(1)

Second course

Steak € 24,00

of catch of the day with crispy vegetablese & court bouillon

(4)

Deep fried € 20,00

fishes and sea food of the Gulf of Salerno,
cod fish, nest of vegetables and tzatziki sauce*

(1, 2, 4, 14)

Stew € 18,00

of tub gunard fish with yellow and red
cherry tomatoes and tuile of spicy bread

(1, 4)

Beef € 24,00

of scottona, slided à marsala, with mountain potatoes
à mediterranean herbs

(12)

Lamb € 24,00

Encrusted with bread and herbs with nouvelle potatoes,
asparagus and aglianico red wine salsa

(12)

Quick drinks

Water € 3,00
still Sorgesana and fizzy Lete

Water + € 4,00
Panna, Ferrarelle and San Pellegrino

Soft drinks € 4,00
Coca Cola, Coca Cola zero, tonic water, ginger ale

Juices € 6,00
Squeezed orange, apple extract, carrots extract

Wines by the glass

Falanghina del Sannio - Fontanavecchia € 5,00

Coda di Volpe – Vadiaperti € 5,00

Selva delle Monache – Ettore Sammarco € 6,00

Biancolella – Tommasone € 7,00

Viognier – Omina Romana € 7,00

Chardonnay – Canicattì € 7,00

Aglianico del Taburno - Fontanavecchia € 5,00

Tramunte – Tagliafierro € 6,00

Nero d'Avola – Canicattì € 7,00

Cabernet sauvignon/franc, merlot – Omina Romana € 9,00

Etna Rosso – Planeta € 7,00

Thesauri – Tagliafierro € 6,00

Prosecco – Soligo € 7,00

Cover charge € 3,00