



*"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

## **Tartarrè**

of tomatoes from Sorrento and buffalo mozzarella  
cheese stracciata with balsamic vinegar caviar

(7, 12)

€ 16,00

# First course

## **Carnaroli risotto**

€ 18,00

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

(1, 4)

## **Tuna**

€ 22,00

yellofin bit marinated à anchiovies colature from Cetara  
and Amalfitan lemon on maccheroni à puttanesca

(1, 4)

## **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

sauteed 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)

**Cod fish** € 20,00  
confit with salad of chick peas with garlic, oil of  
olives and hot chilly pepper  
(1, 4)

**Beef** € 24,00  
of scottona, slided àù marsala, with mountain potatoes  
àù 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**

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  
Pinot Noir – Elena Walch € 8,00  
Cabernet sauvignon/franc, merlot – Omina Romana € 9,00  
Chianti Riserva – Antinori € 10,00  
Selva delle Monache Rose – Ettore Sammarco € 6,00  
Prosecco – Soligo € 7,00

**Cover charge** € 3,00