



*"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..

# Starters

## **Amalfitan sushi**

with lemon sorbet and Maldon salt

(2, 4, 14, 8, 6)

€ 20,00

## **Sliced octopus**

warm with marinated anchovies

and passion fruit sauce\*

(14, 4, 12)

€ 16,00

## **Friselle**

Neapolitan dried bread with sauteèd cod fish,  
crispy artichoke and red Amalfitan pesto sauce

(1, 4, 12)

€ 18,00

## **Parmesan**

of aubergine deep fried bedded

with tomatoes puree

(4, 2, 1, 3, 7, 14)

€ 14,00

## **Mille- feuille**

Cacio cheese and pears from Lattari Mountain

à chestnut honey

(7, 12)

€ 16,00

# First course

## **Carnaroli risotto**

€ 18,00

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

(1, 2, 4, 14)

## **Tuna**

€ 22,00

yellowfin bit marinated à anchovies 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, 3, 4, 7, 14)

## **Linguine pasta**

€ 20,00

“Pastai Gragnanesi” with black lentils, mussels  
and botargo

(1, 4, 14)

## **Carnaroli risotto**

€ 18,00

sautéed à tarallo (Italian salty biscuit), leaf lard and  
black pepper with snow peas and potatoes colonnata lard

(1, 12)

## **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, 12, 14)

**Calamari** € 20,00  
Aù cacciatore with nouvelle potatoes and  
Mediterranean herbs  
(12, 14)

**Duck** € 25,00  
Aù citrus from Amalfi Coast with  
annurca apple baked in the oven  
(12)

**Lamb** € 24,00  
Grilled and served on pumkin cream with oil garlic  
and hot pepper sided with crispy tassel hiacint bulbs  
(12)

# Quick drinks

<b>Water</b>	<b>€ 3,00</b>
still Sorgesana and fizzy Lete	
<b>Water +</b>	<b>€ 4,00</b>
Panna, Ferrarelle and San Pellegrino	
<b>Soft drinks</b>	<b>€ 4,00</b>
Coca Cola, Coca Cola zero, tonic water, ginger ale	
<b>Juices</b>	<b>€ 6,00</b>
Squeezed orange, apple extract, carrots extract	
<b>White Wines by the glass</b>	
Coda di Volpe – Vadiaperti	€ 5,00
Selva delle Monache – Ettore Sammarco	€ 7,00
Pinot Grigio DOC – Mezzacorona	€ 7,50
Hermes diactoros II Viognier – Omina Romana	€ 7,00
Chardonnay – Canicatti	€ 7,00
Fiano di avellino DOCG – Donnachiara	€ 8,00
Stilema Greco di tufo DOCG – Mastrobernardino	€ 15,50
Chardonnay DOC – Planeta	€ 12,50
<b>Red Wines by the glass</b>	
Aglianico del Taburno - Fontanavecchia	€ 5,00
Syrah – Canicatti	€ 7,00
Cabernet Sauvignon – Canicatti	€ 7,50
Pinot Noir – Elena Walch	€ 8,00
Hermes Diactoros I – Omina Romana	€ 9,00
Chianti Riserva DOCG – Castello di Meleto	€ 8,50
<b>Sparkling Wines and Prosecco by the glass</b>	
Prosecco – Soligo	€ 7,00
Sparkling wine extra dry – Alba luna cuvée	€ 7,00
<b>Cover charge</b>	<b>€ 3,00</b>