



*"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)

€ 25,00

Sliced octopus

warm with marinated anchovies

and passion fruit sauce*

(14, 4, 12)

€ 18,00

Friselle

from Agerola dried bread à eggplant sicilian

sauce paired with smoked swordfish

(1, 4, 12)

€ 18,00

Parmesan

of aubergine deep fried bedded

with tomatoes puree

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

€ 16,00

Truffle

Black summer on mousse of cheeses from Campania region

in crispy crudle of Grana Padana D.O.P. cheese

(7, 12)

€ 18,00

First course

Carnaroli risotto

€ 23,00

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

(1, 2, 4, 14)

Tuna

€ 23,00

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

(1, 4)

Scialatielli

€ 20,00

Handmade by chef with mixed sea food
and chlorophyll of wild rocket salad

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

Linguine pasta

€ 20,00

“Pastai Gragnanesi” creamed with sea urchin and
lemon zest from Divine Coast

(1, 4, 14)

Carnaroli risotto

€ 18,00

sauteed à basil pesto sauce with curl of Burrata cheese

(1, 12)

Soup

€ 14,00

with farmer veks with homemade bread croutons

(1)

Second course

Catch € 25,00

of the day with crispy vegetables & salty chantilly of mint
(4)

Deep fried € 22,00

fishes and sea food of the Gulf of Salerno,
cod fish, nest of vegetables and tzatziki sauce*
(1, 2, 4, 12, 14)

Calamari € 22,00

roasted and filled with escarole à Neapolitan with
anchovies by Armatore and crumb of lemon almonds
(12, 14)

Veal € 25,00

crispy à puffed rice with spring of rocket
and golden cherry tomatoes
(12)

Lamb € 25,00

grilled and served on curry carrot cream, baby potatoes
à wild herbs and aglianico red wine sauce
(12)

Quick drinks

Water	€ 3,00
still Sorgesana and fizzy Lete	
Water +	€ 4,00
Panna, Ferrarelle and San Pellegrino	
Soft drinks	€ 5,00
Coca Cola, Coca Cola zero, tonic water, ginger ale	
Juices	€ 7,00
Squeezed orange, apple extract, carrots extract	
White Wines by the glass	
Falanghina del Sannio – Fontanavecchia	€ 6,00
Sauvignon blanc Urrà di mare – Mandrarossa	€ 8,00
Pinot Grigio DOC – Mezzacorona	€ 8,00
Hermes Diactoros II Viognier – Omina Romana	€ 7,50
Biancolella d’Ischia – Tommasone	€ 8,00
Coda di Volpe DOC – Traerte Vadiaperti	€ 7,00
Red Wines by the glass	
Lacryma Christi del Vesuvio – Sorrentino	€ 7,00
Cabernet Sauvignon Diana – Omina Romana	€ 7,50
Pinot Noir – Elena Walch	€ 8,00
Nero D’Avola Cartagho DOCG – Mandrarossa	€ 8,00
Chianti Riserva DOCG – Castello di Meleto	€ 9,00
Taurasi Radici DOCG – Mastroberardino	€ 18,00
Brunello di Montalcino DOCG – Poggio San Polo	€ 22,00
Rosè wine by the glass	
Rosè Amalfi Coast – Giuseppe Apicella	€ 8,00
Sparkling Wines and Prosecco by the glass	
Prosecco DOCG – Soligo	€ 8,00
Cover charge	€ 4,00