



*"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

Prawns

golden with corn flour on salty chantilly of their coral
and crispy puntarelle (chicory)

(1, 2, 3, 4, 14)

€ 18,00

Parmesan

of aubergine deep fried bedded
with tomatoes puree

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

€ 16,00

Offal

with tonnata sauce

(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)

Maccheroni

€ 23,00

Sauteed with roman broccoli and
quenelle of creamed cod

(1, 4, 7)

Scialatielli by Chef

€ 20,00

with mixed sea food and chlorophyll
of wild rocket salad

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

Linguine pasta

€ 20,00

“Pastai Gragnanesi” à Azuki red beans sauteéd with
cuttlefish julienne marinated with anchiovies colature
from Cetara, lemon zest and black pepper

(1, 4, 14)

Carnaroli risotto

€ 18,00

sauteéd with cream of smoked sweet potatoes and foam of
Provolone del Monaco cheese

(1, 7, 12)

Soup

€ 14,00

with farmer vegs with homemade bread croutons

(1)

Second course

Catch

of the day with crispy vegetables & salty Chantilly of mint

(3, 4, 12)

€ 25,00

Deep fried

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

(1, 2, 4, 7, 12, 14)

€ 22,00

Calamari

roasted and filled with escarole à Neapolitan with
anchovies by Armatore and crumb of lemon almonds

(12, 14)

€ 22,00

Pork

Belly cooked at low temperature with dried plums
bedded with asparagus browned with garlic and parsley

(1, 12)

€ 25,00

Lamb

Grilled and served on green peas, baby potatoes
Aù wild herbs and aglianico rew wine sauce

(1, 12)

€ 25,00