

# Starters

## **Amalfitan sushi**

with lemon sorbet and Maldon salt

(2, 4, 14, 8, 6)

€ 27,00

## **Sliced octopus**

warm with marinated anchovies  
and passion fruit sauce\*

(14, 4, 12)

€ 19,00

## **Prawns**

golden with corn flour on celery and fennel  
salad à citronette and salty chantilly of their coral

(1, 2, 3, 4, 9, 14)

€ 19,00

## **Parmesan**

of aubergine deep fried bedded  
with tomatoes puree

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

€ 18,00

## **Baby Provola**

cheese smoked on grill with foam of lemon leaves  
and golden baby tomatoes

(1, 7)

€ 19,00

# 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**

€ 25,00

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

(1, 4)

## **Scialatielli by Chef**

€ 22,00

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**

€ 19,00

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

(1, 7, 12)

## **Soup**

€ 15,00

with farmer vegs with homemade bread croutons

(1)

# Second course

## **Catch**

of the day with crispy vegetables & salty Chantilly of mint

(3, 4, 12)

€ 27,00

## **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

## **Baby Pork**

cooked at low temperature with sweet potatoes  
and salsa à mixed berries

(1, 12)

€ 25,00

## **Lamb**

Grilled and served on green peas, baby potatoes  
à wild herbs and aglianico red wine sauce

(1, 12)

€ 27,00