

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)

€ 18,00

Prawns

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

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

€ 18,00

Parmesan

of aubergine deep fried bedded
with tomatoes puree

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

€ 16,00

Burrata

cheese with mortadella mousse in vol au vent
(crunchy puff pastry) and Bronte pistachios

(1, 7, 8)

€ 18,00

First course

Carnaroli risotto

€ 22,00

sauteed with EVO oil of olives au Amalfitan
lemon and mixed sea food

(1, 2, 4, 14)

Mafalde

€ 20,00

pasta with cuttlefish, anchovies colature, red pumpkin
and black truffle

(1, 4)

Scialatielli

€ 20,00

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

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

Carnaroli risotto

€ 18,00

with red turnips, crème fraîche and hazelnuts from Giffoni

(1, 7, 8, 12)

Cannelloni

€ 18,00

baked in the oven with carbonara sauce

(1, 3, 7)

Soup

€ 14,00

with farmer vegs with homemade bread croutons

(1)

Second course

Catch € 27,00

of the day with crispy vegetables & salty Chantilly of mint

(3, 4, 12)

Deep fried € 20,00

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

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

Calamari € 20,00

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

(12, 14)

Pork € 22,00

braised with aglianico red wine sauce
on crunchy polenta (corn meal)

(1, 12)

Lamb € 27,00

cooked at low temperature, fine herbs bread and
potatoes cream with garlic, oil of olives oil and chilly flakes

(1, 10, 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	€ 8,00
Squeezed orange, apple extract, carrots extract	
White Wines by the glass	
Falanghina del Sannio – Aia dei Colombi	€ 8,00
Sauvignon blanc DOC Friuli - Grave – Pighin	€ 9,00
Pinot Grigio DOC – Mezzacorona	€ 9,00
Biancolella d’Ischia – Giosue Colella	€ 9,00
Chardonnay IGT Terre di Chieti – Fantini	€ 9,00
Coda di Volpe Taburno – Elena Catalano	€ 8,00
Red Wines by the glass	
Piedirosso Le Tese – Ettore Sammarco	€ 9,00
Cabernet Sauvignon - St Michael Eppan	€ 9,00
Pinot Noir – Peter Zemmer	€ 9,00
Nero D’Avola Impari DOC – Vigneti Zabù	€ 10,00
Rosé wine by the glass	
Aglianico del Taburno rosato – Elena Catalano	€ 9,00
Prosecco by the glass	
Prosecco DOCG – Antiche Vigne dal 1940	€ 8,00
Coperto	€ 4,00