

“TRADIZIONE”

LOCAL FIOR DI LATTE CHEESE BREADED AND FRIED 1.3.5.7.10

Local tomatoes and porcini mushroom cream

NEAPOLITAN MAFALDE PASTA

Filled with ricotta cheese, eggplant, neapolitan ragù and meatballs

GNOCCHI WITH GENOESE SAUSAGE

And parmesan cheese mousse

STRACOTTO DI NERO CASERTANO 7.9.12

Curly endive with garlic and oil, soutè lentils with rosemary
accompanied by cooked Sciascinosa must

* NEAPOLITAN BABÀ 1.3.6.7.8

with “Strega” cream and sour cherries with chamomile ice cream

The tasting menu is served for at least 2 people or for the entire table.

Half dish not available

0 The allergens present in the preparation are indicated by an identification number as per the attached list (Reg. CE n° 1169/2011)

* According to seasonality and availability, some ingredients may have been processed to deep-freezing or blast freezing (-18°C // -0.4°F)

“ M A R E ”

* SCALLOP 4.7

Sauteed spinach, pumpkin mousse, pomegranate cream and hazelnuts

* VIALONE NANO RISOTTO WITH RED PRAWNS 2.4.7.9

Buffalo mozzarella cheese cream with mushrooms

* SPAGHETTI PASTA WITH GRATIN SALTED CODFISH 1.2.4.9.14

Tomatoes powder, capers, olives and oregano

* TURBOT 4.7.9

Local chicory, red grouper soup and mushrooms with garlic & oil

* CHOCOLATE HALF-SPHERE 1.3.6.7.8

Rosemary crumble and raspberry sorbetto

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“VEGETARIAN”

CROSTATINA 1.7.8.9

Stuffed with champignon mushrooms, potatoes, Montoro onion
and beetroot gel

GRAGNANO MEZZE MANICHE PASTA TOMAT & BASIL 1.9

“TerreLavorate” tomatoes, basil and Evo oil

CAULIFLOWER “ALLA MUGNAIA” 1.5.7.9

Lemon, mediterranean bread and Nocerino spring onion

* TOMATO, BASIL AND YOGURT 1.3.6.7.8

Strawberries tartare and salted crumble

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“MAXI”

By Alfonso Crescenzo

Six courses tasting menu

where the taste meets the excellence

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STARTERS

* "CRUDO DI MARE" 2.4.10.14

Raw seafood of catch of the day

* SCALLOP 4.7

Sauteed spinach, pumpkin mousse, pomegranate cream and hazelnuts

LUCANE BEEF TARTARE 1.3.4.7.10.12

Marinated yolk, celeriac cream, Provolone del Monaco cheese and anchovies sauce

* SQUID 2.4.7.9.10.11.14

Squid with foie gras, jelly sea, its ink, and lobster coral

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FIRST COURSES

* SPAGHETTI PASTA WITH GRATIN SALTED CODFISH 1.4.7.9

Tomatoe powder, capers, olives and oregano

MAFALDE NEAPOLITAN PASTA 1.9

Stuffed with ricotta cheese, eggplant, neapolitan ragù and meatballs

* VIALONE NANO RISOTTO WITH RED PRAWNS 2.4.7.9

Buffalo mozzarella cheese cream and mushrooms

* HOMEMADE EGG TAGLIOLINO 1.4.7.9.14

Scampi and black truffle

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MAIN COURSES

* TURBOT 4.7.9

Local chicory, grouper soup and mushrooms "garlic & oil"

* LOBSTER 2.5.6.9

Potato millefeuille, radish and lemon sauce

"MANZETTA FRISONA LUCANA" 7.9

Purslane salad, cicerchie and truffle

STRACOTTO DI NERO CASERTANO 7.9.12

Curly endive with garlic and oil, soutè lentils with rosemary
accompanied by cooked Sciascinosa must

CHEESES TASTING MENU

PROVOLONE DEL MONACO DOP DEI MONTI LATTARI ⁷
cow, mature, Agerola, Campania, Italy

PARMIGIANO REGGIANO – VACCHE ROSSE
cow, mature, Piemonte, Italy

GORGONZOLA DOP PICCANTE EXTRA ⁷
cow cheese

The tasting menu is served for at least 2 people or for the entire table.

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cow cheese

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DESSERT

* TOMATO, BASIL AND JOGURT^{1.3.6.7.8}
with strawberries tartare and salted crumble

* PASSION FRUIT PEARL^{1.3.6.7.8}
Soy and lime caramel mousse smoked

* CHOCOLATE HALF-SPHERE^{1.3.6.7.8}
Rosemary crumble and raspberry sorbet

- MONT BLANC MAXI

Tartelletta filled with candied chestnuts and meringue
and laurel ice cream

- ICE CREAM AND SORBET:

CHOCOLATE ICECREAM 72% WITH CAPRESE CAKE SPONGE

AMALFI "SFUSATO" LEMON SORBET WITH CANDIED ZESTS ^{1.3.6.7.8}

DESSERT

* TOMATO, BASIL AND JOGURT^{1.3.6.7.8}
with strawberries tartare and salted crumble

* PASSION FRUIT PEARL^{1.3.6.7.8}
Soy and lime caramel mousse smoked

* CHOCOLATE HALF-SPHERE^{1.3.6.7.8}
Rosemary crumble and raspberry sorbet

- MONT BLANC MAXI

Tartelletta filled with candied chestnuts and meringue
and laurel ice cream

- ICE CREAM AND SORBET:

CHOCOLATE ICECREAM 72% WITH CAPRESE CAKE SPONGE

AMALFI "SFUSATO" LEMON SORBET WITH CANDIED ZESTS ^{1.3.6.7.8}

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