

**“The reasonable man adapts himself to the world;
The unreasonable one persists in trying to adapt the world to himself.
Therefore all progress depends on the unreasonable man.”**

George Bernard Shaw

Executive Chef
Andrea Migliaccio

Resident Chef
Salvatore Elefante

Restaurant Manager
Luca De Coro

Our courses may contain the following allergens:
Fish, Shellfish, Cereals containing gluten, Eggs, Soy, Milk, Anhydride sulfurous and sulphites,
Shell fruit, Celery, Lupin bean, Peanuts, Mustard, Sesame seeds

Our staff is at your complete disposal for any information about ingredients and preparations used in the menu, the customer should communicate to our staff the presence of allergies or intolerances that he/she may have

**Some products are treated, at the origin or locally, by the rapid reduction of temperature (under Reg. CE n. 852/04)

**All dishes marked with a star, are made with superior quality frozen products*

Egg, Vegetables and Soup

Parisi Egg with “Provolone del Monaco” cheese,
“puntarelle” chicory and candied tomatoes

Vegetables Mosaic and traditional fresh cheese

Murex soup with veal tripe and taralli from Agerola

Rice and Pasta

Risotto with peas, scampi carpaccio and candied lemon **

Codfish filled tortelli with tomato, potato, oregano and black olives

Homemade Tagliolini pasta with warty venus, artichokes and bottarga

Rabbit “genovese style” filled ravioli with
bitter Neapolitan spinach and truffled Controne beans cream

Spaghetti with anchovies, cauliflower and sundried tomato

Paccheri pasta with red prawns, broad beans and spring onions **

Candele pasta with tomato gravy and “Caciocavallo podolico” cheese fondue

Fish

Marinated mackerel with lemon thyme, veal tongue bacon and vegetables

Sea scallops with asparagus, quail eggs, champagne scented sabayon and caviar

Crunchy “pezzogna” with red prawns, bitter Neapolitan spinach and provola cheese sauce

Red mullet with smoked ricotta cheese, olives, truffled broccoli and vanilla scented cauliflowers

Low temperature cooked turbot with “Annurca” apple, crunchy fennels and orange compote

Seared monkfish medaillons with basil pesto on seafood velvet cream and spinach

Meat

Buffalo carpaccio with mozzarella cheese cream,
parsley mayonnaise, red onions, raspberries and rustic mustard **

Smoked duck breast with carrots cream, celery and spring onions “ravioli”

Lamb loin with stewed chard, chickpeas, liquorice powder and saffron scented rice

Chili pepper scented suckling pig with
bitter Neapolitan spinach, celeriac cream and sweet and sour beetroot

Veal shank with artichokes, marinated red Port shallots and potatoes purée

Gourmet Menu

Discovering Andrea's kitchen and Salvatore

4 courses

6 courses

Marinated mackerel with lemon thyme, veal tongue bacon and vegetables

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Buffalo carpaccio with mozzarella cheese cream,
parsley mayonnaise, red onions, raspberries and rustic mustard **

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Paccheri pasta with red prawns, broad beans and spring onions **

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Red mullet with smoked ricotta cheese, olives, truffled broccoli and vanilla scented
cauliflowers

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Lamb loin with stewed chard, chickpeas, saffron scented rice cream and
liquorice

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Babà

Rhum ice-cream and blackberry compote