



BENVENUTI!

We are pleased to offer you a menu focused on regional products:

*local fish, traditional pasta, the best meats and delicious vegetables, given to us by
our beautiful Campania Felix.*

*Our Chef Giuseppe Saccone, using the most modern and less invasive preparation techniques,
has reinterpreted some of the Neapolitan traditional Classics with his imagination.*

*Starting from fresh fish, all of our served sea food products have been blast chilled to
a temperature of -18 degrees to protect your health.*

The same happens for our homemade pasta production.

Our staff has all the information regarding allergy products

We invite you to ask the staff for our allergy chart menu

Buon appetito!

“Life is a combination of Pasta and Magic”

Federico Fellini

In Italy we do love... APERITIVO!!

Bubbles by the glass

<i>DUBL Falanghina Metodo classico (regional)</i>	€ 8.00
<i>DUBL rosé Aglianico Metodo Classico (regional)</i>	€ 10.00
<i>Champagne Moët & Chandon Brut Imperial</i>	€ 18.00

Pre-Dinner cocktails

<i>Hugo Spritz</i>	€ 10.00
<i>Italian Gin and Tonic (Selection of Premium Italian gins, tonic water)</i>	€ 12.00
<i>Premium Vermouth Selection (on the rocks or with soda)</i>	€ 8.00 / 12.00
<i>Aviation (Gin, Maraschino, Crème de Violette, Lemon Juice)</i>	€ 10.00
<i>Classic Americano (Red Vermouth, Bitter, soda water)</i>	€ 10.00
<i>Classic Negroni (Red Vermouth, Bitter, Gin)</i>	€ 10.00
<i>Marsala Adonis (Red vermouth, Marsala, Orange bitter)</i>	€ 12.00
<i>Martinez (Gin, Red Vermouth, Maraschino, Orange bitter)</i>	€ 10.00
<i>Negroni Bianco (Biancosarti, white Vermouth, Gin)</i>	€ 8.00 / 12.00
<i>Italian Mule (Gin Marton, creme cassis, ginger beer)</i>	€ 12.00

Water Selection

<i>Lete light sparkling (regional) 1L</i>	€ 4.00
<i>Sorgesana still (regional) 1 L</i>	€ 4.00
<i>San Benedetto premium still 0.60 L</i>	€ 3.50
<i>San Benedetto premium sparkling 0.60 L</i>	€ 3.50
<i>San Pellegrino sparkling 0.70 L</i>	€ 5.00
<i>Panna Still 0.70 L</i>	€ 5.00

Surprise Tasting Menus

(To be ordered for the whole table even with variations)

- 5 courses tasting menu € 69.00 pp *(beverage non-included)*
 - 4 courses tasting menu € 55.00 pp *(beverage non-included)*
- wine-pairing € 28.00 pp

Follow our Chef in a culinary experience through the local fresh ingredients and through his
best preparations!

Our Sommelier is at your disposal for a perfect wine pairing on each course

*Please let us know about allergies or food intolerances or if you prefer to avoid some specific
food or preparation.*

We wish you a pleasant experience

Starters

Eggplant € 18.00 

breaded eggplant bar, mozzarella cheese, tomato sauce, basil

Zucchini Flowers € 18.00

crunchy, filled with fresh local cheeses, emulsion of tomatoes, basil

Sea Food Salad € 23.00

octopus, clams, cuttlefish, seafood and shellfish, crunchy wheat bread

Raw Sea Food € 30.00

raw shellfish, fish and seafood of the day, sauces and local scents

Amberjack € 22.00

lightly pan-grilled, fennel, fruit, raspberry vinegar

Buffalo Carpaccio € 25.00

local black truffle, cream of egg yolk confit,
yellow tomatoes mayonnaise, foam of Provolone del Monaco cheese

Local suckling Pig € 20.00

low temperature cooked belly, local "annurca" apple purée, light Marsala sauce, caramelized shallot

Pasta & Co

I Ravioli € 18.00 

homemade, local cheeses & marjoram filling, San Marzano tomato sauce, basil drops

Pumpkin Tortelli € 20.00 

seasonal organic vegetables, Provolone del Monaco, crumble of Amaretti biscuits

I Tagliolini € 25.00

whole wheat homemade tagliolini pasta, clams, zucchini, sea urchins

Gli Spaghettoni € 18.00 

extract of local organic regional mixed tomatoes, fresh basil caviar

Cod Dumplings € 22.00

salt cod and potato dumplings, powder of tomato capers and olives

Il Risotto € 27.00

with raw and cooked fishes and shellfishes

Zucchini and Truffle € 22.00 

cream of zucchini, mousse of mozzarella cheese, black local truffle, spicy oil

Main Courses

Cod €27.00

marinated and pan fried, Sorrento lemon sauce, local biological vegetables

Turbot € 27.00

rolled and filled with pine nuts and raisins, eggplants

Neapolitan Fish Stew € 27.00

fresh local fishes, shellfishes, crustaceans, fennel aromatized crushes potato, garlic croutons

Chicken € 23.00

Sorrento style Chef's interpretation

Veal € 27.00

veal fillet, onion jam, Aglianico sauce, Williams potatoes

Buffalo € 27.00

local buffalo fillet, green pepper with soya, potatoes

Potatoes and Black Truffle € 22.00



potatoes timbale, green beans, Provolone del Monaco cream, local black truffle

Desserts

Banana € 12.00 

banana fritters, blackberries sauce, milk free anise ice cream

Apple “Annurca” € 12.00 

baked apple with cinnamon, caramelized bread, raspberry ice cream

Red Fruits Tart € 12.00 

short crust pastry, red fruits, black tea creamy sugar pudding

Tiramisu € 12.00 

Chef's Interpretation

Cremé brûlé € 12.00 

rum aromatized cream, orange gel, dried baba

La Millefoglie € 12.00 

lemon cream, trifle ice cream

Fruit € 12.00 

fresh fruit, strawberries syrup, melon sorbet

Cheese € 22.00 

regional cheese selection, jams, honey, dried fruit