

GLI ANTIPASTI

 SANTA ROSA TO SHARE {1-2-4-8-9}*
(per 2 pax)

Italian “crudo” of fish and shellfish served with summer fruit and local herbs

L'INSALATA ESTIVA DEL NOSTRO ORTO (V) {1-2-7}

Mixed greens and summer vegetables from our garden tossed with vegetable sprouts and “tabacchiere” peaches dressed with a summer truffle vinaigrette

LA MELANZANA... {1-3-7-9}

A Tasting of Aubergine: crostino “a funghetti”, mini parmigiana, terrine, and a small croquette

 L'ASTICE {1-2-4-8-9}

Steamed then smoked lobster served with a salad of spinach, almonds, celery and apple

IL NOSTRO FRITTO MISTO {1-2-4-9-13}*

Lightly-fried shrimp, squid and red mullet served over Maftoul cous-cous, tossed with summer vegetables and Castellammare lupini beans with a lemon sauce

I SAPORI DELL'ESTATE {1-4-7-8-9}

A variety of local seafood prepared in different ways served with a summer vegetable medley

IL POLPO ALLA GRIGLIA {1-3-4-7}

Grilled octopus served over a grilled romaine Caesar salad

“VITELLO TOMATO” {1-3-7-9}

Presentation of veal with tomato: handchopped tartare with sundried tomatoes; grilled roulade with fresh yellow tomatoes; braised “alla pizzaiola”

I PRIMI PIATTI

L'ACQUA DI POMODORO {1-3-4-7-9}

Tomato consommé served with basil-cream ravioli
and grilled local squid

I TAGLIOLINI ALLA NERANO (V) {1-3-7}

A Coastal Specialty: house-made pasta tossed with zucchini, basil,
and a touch of local cheese



GLI SPAGHETTI ALLA PUTTANESCA {1-4-9}

Gagnano spaghetti tossed with a classic “puttanesca” sauce using anchovies,
fresh tuna and Gaeta olives

LE LINGUINE ALLA COLATURA DI ALICI DI CETARA {1-7-8}

Linguine pasta served with anchovy “colatura”, endive cream, capers, black olives
and Amalfi lemon



I RAVIOLI AI TRE POMODORI {1-3-4}

Ravioli stuffed with sea bass and green tomatoes, served over chopped Corbara cherry
tomatoes and a cream of yellow tomatoes

GLI GNOCCHI D'ESTATE (V) {1-3-7-9}

House-made olive gnocchi tossed with aubergine, bell pepper cream
and topped with toasted bread crumbs



IL RISOTTO “ACQUERELLO” {1-4-7-14} *

7 year-aged Carnaroli rice whisked with a basil cream and Amalfi lemon topped
with raw Mediterranean shrimp

In addition to the above selection we are also happy to offer some more simple,
traditional Italian pasta offerings.

Please enquire with your server if this may suit you better.

I SECONDI PIATTI

IL PESCATO DEL GIORNO IN CROSTA DI PASTA DI SALE {1-4-7-9} (per 2 pax)

Local catch of the day baked in a salt crust and served on a bed of lemon wilted spinach and roasted potatoes

PESCATO MISTO IN UMIDO {1-4-7-9}

Mixed variety of small local “soup” fish steamed in a thick tomato broth with mashed lemon flavoured potatoes and friarielli peppers

IL ROMBO CON I GAMBERI {1-4-7} *

Roulade of seared turbot stuffed with shrimp, chopped tomatoes and stewed leeks in a thyme flavoured crust sprinkled with a black olive powder

LA RICCIOLA {1-4-9}

Amberjack served on a traditional Neapolitan stew of summer vegetables along with crispy zucchini



IL FILETTO DI BUFALA {1-7-9}

Grilled local buffalo fillet served with a root vegetable ragout and mozzarella sauce

LA COSTOLETTA DI VITELLO {1-7-9}

Grilled veal chop served with sautéed spinach and pine nuts, roasted potatoes, drizzled with Gaeta olive sauce

IL GALLETTO {1-7-9} (per 2 pax)

Roasted chicken served with a summer vegetable ratatouille



I CONTORNI {1-12}

Grilled summer vegetables; sautéed mushrooms; potatoes in various ways; zucchini scapece style; sautéed aubergine “ai funghetti”

THE SEA, THE EARTH AND THE VOLCANO

IL CRUDO DI SPIGOLA {1-4}

Sea bass tartare tossed with pineapple and lemon with a yogurt sauce

LA TRIGLIA IN CROSTA DI PANE {1-4-7}

Breaded red mullet served with Barolo vinegar marinated vegetables

I CAMPOTTI {1-4-7}

Campotti pasta tossed with ragout a local "galinella" with red peppers and basil

LA COSTOLETTA DI MANZO {1-7}

Rib of beef slow-cooked then grilled over Vesuvian lava stones served with friarielli pepper pesto and Sorrentino tomatoes

or

LA RICCIOLA {4}

Amberjack gently grilled on Vesuvian lava stones served with smashed lemon potatoes and sautéed green beans

IL BELLINI A DESSERT {1-7}

Marinated white peach with Champagne granita and fresh raspberries

A CREATIVE TWIST ON THE CAMPANIA CUISINE

Our kitchen offers a simple yet refined Menu using the bounty of our vegetable garden and locally sourced products. As the harvest changes, so does our Menu, always offering the freshest produce available.

From our home made whole grain bread and pasta to the pastries and ice cream, our kitchen respects the seasons, local culinary traditions, and the simplicity of the nuns recipes.

*Enjoy your experience
and Buon appetito!*



 *Our classics - (V) vegetarian dishes*

*Most dishes are prepared with seasonal herbs and vegetables,
mainly grown in our vegetable garden*

*The numbers inserted by each dish indicates possible allergens.
Please check on the relative list. Guests with allergies to certain foods items are kindly
advised to inform the Maître d'Hotel.*

*Raw fish served has been fast blast chilled according to law (reg. Ce 853/04).
In the absence of fresh produce, a high quality frozen product may be used.