

ALFONSO CRESCENZO
EXECUTIVE CHEF

AND

LUIGI ERCOLINO
RESTAURANT MANAGER

WELCOME YOU TO IL REFETTORIO

At Il Refettorio we welcome you to select from our menu in an a la carte fashion,
or to fully experience Chef's offering he suggests one of the two tasting menu options below:

(Option valid for minimum 2 Guests)

A la Carte

5-COURSE TASTING MENU
A Selection of 5 Plates from the Menu
€ 135

CHEF'S 7-COURSE MENU TASTING
Allow our Chef to Guide your Evening
€ 185

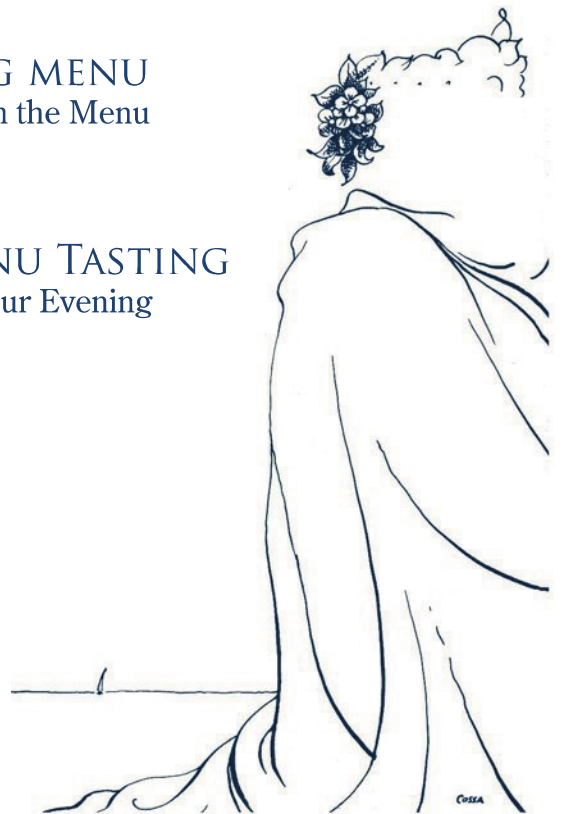
A CREATIVE TWIST ON THE CAMPANIA CUISINE

*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!



(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 Maitre d'Hotel.

Raw fish served has been fast blast chilled according to law (re. Ce 853/04).

**In the absence of fresh produce, a high quality frozen product may be used.*

“Nothing is more Complex than a Simple Cuisine.”

GLI ANTIPASTI

LA CAPPASANTA {1-7-9-11-14}*

Seared scallop served over a beetroot carpaccio with cauliflower cream, burnt garlic dressing and a seed crumble

38,00

LA ZUCCA LUNGA DI NAPOLI {5-8-12}

Neapolitan “zucca lunga” squash slow roasted over a squash puree with sautéed chanterelles, white almond and balsamic crisps and a Neapolitan broccoli emulsion

30,00



LA MOZZARELLA IN CARROZZA {1-3-4-5-7-8}

Mozzarella fried “in carrozza” with flag-fish, wild garlic, sun-dried tomato, basil, and pesto ‘Cetarese’

33,00



LA SOPPRESSA DI POLPO VERACE {1-5-7-8-11-14}*

Slow-cooked octopus formed into a “soppressa” served with its mayonnaise, sesame chips, a porcini mushroom mousse and chestnut cream

36,00

LA PANCIA DI TONNO ROSSO LOCALE {1-4-5-7-8-9}*

Local bluefin tuna belly encrusted with semolina, Giffoni butter and hazelnuts, and sfusato Amalfitano lemon with vanilla flavored black cabbage

42,00

IL GIARDINO DEL MONASTERO {1-5-7-8-9}*

Baby vegetable and wild herb salad with pomegranate pink-peppercorn dressing topped with chard-stuffed fried ravioli

26,00

I PRIMI PIATTI

IL PROFUMO AUTUNNALE {1-3-7-9}

Perlage of seasonal vegetables and herbs from our garden in an
escarole cream with a grilled persimmon brioche

27,00

I TORTELLI DI PASTA ALL'UOVO {1-3-7-9-12}

Housemade tortello stuffed with braised guinea fowl tossed with
a goat cheese mousse and a jus al Porto and aglianico

40,00



I TAGLIOLINI {1-3-4-7-9-14}

Housemade egg tagliolini “cacio e pepe” with
fresh red ‘totani’ squid from our Gulf, topped with shaved ‘Pollino’ truffle

46,00



I MEZZI PACCHERI AL POMODORO “TERRE LAVORATE” {1-9}

Gragnano paccheri with Chef's “Terre Lavorate” tomatoes and basil. an elevated classic.

30,00

IL RISOTTO ACQUERELLO {4-7-9-12}

7 year aged ‘Acquerello’ rice whisked with cauliflower cream
and ‘Sfusato Amalfitano’ lemon butter with ‘Cetara’ anchovies

43,00

LA MAFALDA {1-7-9-12}

Mafalda pasta rolled and stuffed with minced beef and pork, ricotta and
‘Moscione di Agerola’ cheese, baked au gratin and served with “ragù Napoletano”

38,00

I SECONDI PIATTI



IL ROMBO CHIODATO {4-6-7-9-12}*

Chiodato turbot panfried and served in a red grouper soup with bitter chicory,
Morel mushrooms and “provola affumicata” foam

48,00



L’ASTICE BLU {2-7-9}*

Oil-poached blue lobster with quince, “cardoncelli” mushrooms and an herb sauce

56,00

L’OMBRINA {4-9-12}*

Slow-roasted croaker with a croaker-stock reduction,
roasted marinated leeks and ‘Barese’ broccoli

42,00

LA PANCIA DI MAIALE {7-9-12}*

Pork belly slow cooked with “pizzaiola” sauce, sauteed ‘friariell’ broccoli with candied chilli
pepper and ‘papaccelle’ gel

46,00

LA GUANCIA DI FASSONA PIEMONTESE {7-9-12}*

‘Fassona di Piemonte’ beef cheek slow-cooked served with celery-root candied with apple cider
vinegar and sauteed endive

53,00

LA TARTE D’AUTUNNO {1-7-9}

Porcini mushroom and caramelized ‘borrettane’ onion tart with stewed cabbage and
‘moscione dei monti lattari’ cheese sauce

35,00