

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)

5-COURSE TASTING MENU

A Selection of 5 Plates from the Menu

€ 150

(With the choice of "Crudo" supplement of € 12 per person)

CHEF'S 7-COURSE MENU TASTING

Allow our Chef to Guide your Evening

€ 195

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 (reg. 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

IL CRUDO A MANO LIBERA {2-4-12-14} *

Thinly-sliced raw fish of the day served with lemon and wild-herb mayonnaise, seasonal fruit and white wine osmosis, Amalfi dressing and granita spritz

€ 48



LA CRO- ESTATINA {1-9-}

Vegetable tart with truffled cauliflower cream, 'Barese' broccoli, carrot and potato pearls, 'Nocerino' onions and beetroot ice cream

€ 28



LA MOZZARELLA IN CARROZZA {1-2-4-5-7-8} *

Mozzarella fried "in carrozza" with local anchovies, tomato gel, Cetara pesto and mozzarella foam

€ 32

LA TARTARE DI MANZO {1-4-7-9 -10-12} *

Beef tartare with celeriac, peas, broad beans, raspberry vinegar and buffalo blue cheese "zeppolina"

€ 38

IL CARCIOFO {5-8-9-12-14} *

Oil-poached artichoke served with a veil of cuttlefish and its ink, 'crusco' pepper powder, roasted artichoke vinaigrette and saffron potato "spuma"

€ 36

IL COLLAGE DELL'ORTO {1-5-9}

A terrine of seasonal vegetables slow-cooked in seaweed over a Neapolitan escarole cream with baby spinach puffs and sprouts

€ 28

I PRIMI PIATTI



I TORTELLI {1-12-3-7-9} *

Housemade tortelli stuffed with classic Neapolitan veal and onion “Genovese”, topped with ‘provolone del Monaco’ and beef jus

€ 38



I TAGLIOLINI {1-2-3-7-9} *

Housemade egg tagliolini “cacio e pepe” with red shrimp and summer truffle

€ 44

IL RISOTTO ACQUERELLO {7-9-14} *

Risotto whisked with Chef’s ‘Terre Lavorate’ tomatoes with cuttlefish carpaccio, basil and ‘Sorrento’ orange zest

€ 42

LE CANDELE DELLE MONACHE {1-4-7-9} *

‘Gragnano’ candele stuffed with black cabbage, ‘Normandy’ butter, Cetara anchovies and their “colatura”, flavored with ‘Sfusato Amalfitano’ lemon

€ 36

LA MAFALDA {1-3-7-5-8-9-12} *

Mafalda pasta stuffed with “ricotta di bufala” and ‘Moscione’ cheese from Agerola served with meatballs and “ragù Napoletano”

€ 38

IL CAMOUFFLAGE DI VERDURE {1-9}

“Vellutata” of spring and winter vegetables

€ 28

I SECONDI PIATTI



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

Seared 'Chiodato' turbot served in a grouper fish broth with morel mushrooms, bitter chicory, and smoked "provola" foam

€ 49

LA RICCIOLA { 4-5-8-7-9-11-12 } *

Oil-poached Mediterranean amberjack wrapped in pork lard served with sautéed agretti and seed crumble with an amberjack reduction and garlic sauce

€ 46

L'ASTICE BLU { 2-4-5-7-8 } *

Blue lobster cooked at low temperature with sauteed spinach, almond purée and puffed pork rind

€ 53



L'AGNELLO LATICAUDA IN VARIAZIONE { 1-3-5-7-8-9-12 } *

Variation of 'Laticauda' lamb with borage and a 'Carmasciano' cheese "zeppola"

€ 48

LA PANCIA DI MAIALE { -9-12 } *

Pork belly slow-cooked with "pizzaiola" sauce served with sauteed 'friariell' broccoli, candied chilli pepper and 'papacelle' pepper gel

€ 42

IL GIARDINO DI VERDURE { 1-5-8-9 } *

Citrus-flavored vegetables grilled over a chickpea puree with a horseradish salad, purple potato chips topped with vegetable powders

€ 30