

## GLI ANTIPASTI

### LA CAPA-SANTA {1-9-14} \*

Seared scallops served with celeriac cream, beetroot, cuttlefish ink *tuille*  
€ 39

### LA ZUCCA LUNGA NAPOLETANA {1-7-8-9} V

Neapolitan *zucca lunga* squash seared with lavender, served with sauteed chanterelles,  
'Avola' almond foam and amaretti crumble  
€ 28



### LA MOZZARELLA IN CARROZZA {1-4-7-8} \*

Mozzarella fried *in carrozza* with local mackerel, sun-dried tomatoes and wild garlic  
accompanied by a 'Taggiasca' olive mousse, pesto 'Cetarese' and mozzarella foam  
€ 34

### LA SOPPRESSA DI POLPO {1-4-7-8-9-14} \*

Slow-cooked octopus formed into a *soppressa* served with octopus-mayonnaise,  
porcini mushroom mousse and sesame crisps  
€ 36



### IL CRUDO E COTTO DI VENTRESCA DI TONNO {1-4-8-9-12} \*

Raw and seared tuna belly served on a vanilla-black cabbage tart,  
with fennel 'Genovese', toasted hazelnuts and honey vinegar  
€ 38

### LA MANZETTA LUCANA {1-3-7-10}

Entrecote of beef thinly sliced and seared served with Caesar dressing,  
*cafone* bread chips, lettuce, parmesan pearls and 'Cilento' fig molasses  
€ 36

## I PRIMI PIATTI

### I BOTTONI {1-7-9-12} \* V

Small buttons of house-made pasta stuffed with 'Nocerino' spring onion and bread tossed with 'moscione di Agerola' and 'provolone del Monaco' topped with a 'Tintore' wine reduction

€ 34



### I TAGLIOLINI {1-3-4-7-9} \*

House-made egg tagliolini *cacio e pepe* topped with marinated red mullet and shaved 'Pollino' black truffle

€ 44

### IL RISOTTO ACQUERELLO {4-7-9-14}

7-year aged 'Acquerello' rice whisked with cauliflower cream and 'Monti Lattari' burrata foam topped with smoked oysters

€ 42

### GLI ZITI {1-4-7-9}

'Ducato di Amalfi' ziti tossed with *n'duja* and potatoes, seasoned with 'Cetara' anchovy-butter and 'Tropea' red onion

€ 34



### LA MAFALDA {1-3-7-9-12} \*

Mafalda pasta rolled and stuffed with ricotta, 'moscione di Agerola' and ground beef, baked au gratin with *ragù Napoletano*

€ 38

### IL BAULETTO DI BUCATINI {1-3-7-9}

*Bauletto* of bucatini stuffed with 'friarielli' broccoli, local pork sausage and béchamel, topped with smoked provola fondue, pork flakes and 24 months-aged parmesan crumble

€ 35

## I SECONDI PIATTI



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

Seared 'Chiodato' turbot served in a grouper fish broth with morels and bitter chicory, topped with smoked *provola* air

€ 49

### L'OMBRINA {4-9} \*

Slow-roasted ombrina dressed with a garden-herb sauce served atop a cream of 'Controne' beans and braised chard

€42



### L'ASTICE BLU {2-7-8-9} \*

Oil-poached blue lobster served with sautéed spinach and mandarin orange finished with a foie gras sauce and toasted hazelnuts

€ 63

### L'ANATRA IN VARIAZIONE {9-12} \*

Variation of Duck: confited leg and pan-seared breast served with Jerusalem artichoke, orange compote, and a pomegranate-duck *jus*

€ 45

### LA GUANCIA DI FASSONA {8-9-12} \*

'Fassona' beef cheek slow-cooked, served with escarole stuffed with capers, olives, pine nuts and raisins and a 'Pernot' chestnut puree

€48

### LA TARTE D'AUTUNNO {1-3-7-9-10} \* V

Autumn tart of 'cardoncelli' mushrooms, stewed cabbage, and *fior di latte* served with a truffled persimmon-quince sauce

€ 32