

ALFONSO CRESCENZO

EXECUTIVE CHEF

E

GENNARO CAIAZZO

RESTAURANT MANAGER

WELCOME YOU TO IL REFETTORIO

At Il Refettorio we welcome you to select from our Menu in an à 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

€ 160

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

CHEF'S 7-COURSE TASTING MENU

Allow our Chef to Guide your Evening

€ 205

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 the nuns' recipes.

Enjoy your experience and Buon appetite!

(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 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

€ 54



LA CRO-ESTATINA {1-9} (V)

Vegetable tart filled with truffled cauliflower cream, Barese broccoli, carrot and potato pearls with Nocerino onions and Terre Lavorate tomato ice cream

€ 28



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

Mozzarella fried 'in carrozza' with flag fish, sun-dried tomato, Cetara pesto and basil

€ 34

IL BIANCOSTATO {1-3-7-9-10}

Thinly sliced and seared beef served with Caesar dressing, 'cafone' bread chips, lettuce, and parmesan pearls over celery-root cream

€ 35

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

Oil-poached artichoke stuffed with garlic-herb breadcrumbs and soy vinaigrette topped with a veil of cuttlefish and drizzled with cuttlefish ink

€ 31

L'ORTO DEL MONASTERO {1-5-7-8} (V)

An assortment of spring vegetables from our garden prepared in various ways, over a fava bean mousse with fried spinach 'bottoncini'

€ 28

I PRIMI PIATTI

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

Housemade tortelli stuffed with classic Neapolitan veal and onion 'Genovese',
topped with *provolone del Monaco* cheese and beef jus
€ 38



I TAGLIOLINI {1-2-3-4-7-9} *

Housemade egg tagliolini 'cacio e pepe' topped with raw red shrimp and summer truffle
€ 44

IL RISOTTO ACQUERELLO {5-7-8-9-12-14} *

Risotto whisked with peas and scallops topped
with sea urchin foam and 'ginestra' powder
€ 46

LE MEZZE MANICHE {4-7-9-12-14}

Squid-ink Gragnano mezze maniche tossed with black cabbage cream,
flavored with Cetara anchovy 'colatura' and Sfusato Amalfitano lemon,
topped with cuttlefish tartare
€ 40



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

Mafalda pasta stuffed with 'ricotta di bufala' and *Agerola* 'Moscione' cheese
served with meatballs and 'ragù Napoletano'
€ 38

IL CAMOUFFLAGE DI VERDURE {1-9} (V)

'Vellutata' of spring and winter vegetables
€ 30

I SECONDI PIATTI



IL ROMBO CHIODATO {4-5-7-8-9-12} *

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

€ 49

LA RICCIOLA {4-7-9-12} *

Oil-poached Mediterranean amberjack wrapped in pork lard served with sautéed saltwort and *pappacelle* pepper gel

€46

L'ASTICE BLU {2-3-4-5-8-12-14} *

Blue lobster cooked at low temperature atop a Pernod-almond puree, served with sautéed baby spinach and a puffed pork rind

€ 53

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

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

€ 50

LO STINCO DI MANZO {3-4-7-8-9-12}

For two people

Beef shank cooked at low temperature, lacquered and served with crushed smoked potatoes and caramelized 'Annurca' apple compote.

Accompanied by its cooking juices and a tuna sauce.

€ 90

I BON BON DEL NOSTRO ORTO {1-5-7-8-9} (V)

Citrus-flavored steamed vegetable dumplings over a broccoli puree with vegetable chips, pine nut sauce and savory bread

€ 36