

## GLI ANTIPASTI

### IL CRUDO A MANO LIBERA {2-4-8-12-14} \*

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

€ 58

### LA CRO- ESTATINA {1-7-8-9}

Savory tart filled with zucchini *alla Nerano*, potato pearls, and basil served alongside a 24-month aged parmesan gelato

€ 33

### LA MOZZARELLA IN CARROZZA {1-3-4-7-8-14} \*

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

€ 36

### LA SOPPRESSA DI POLPO {1-3-4-8-10-14} \*

'Soppressa' of Mediterranean octopus served with *cafone* bread chips, lettuce, lemon gel, and parsley oil

€ 38

### A'SCAROLA M'BUTTUNAT {1-4-7-8-9-12-14} \*

Escarole stuffed with savory bread, olive and caper powder, black garlic, and parsley, served on a bed of stewed 'scuncilli e patelle' topped with an anchovy butter foam

€ 36

### L'INSALATA DELL'ORTO DEL MONASTERO {1-2-3-7-8-9-14} \*

A beautiful display of summer vegetables prepared in different ways with a vanilla tomato confit tartare and fried eggplant 'bottoncini'

€ 32

## I PRIMI PIATTI



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

Housemade tortelli stuffed with summer vegetable and onion ‘Genovese’,  
topped with *provolone del Monaco* and pepper jus

€ 36



### I TAGLIOLINI {1-2-3-4-7-8-9} \*

Housemade egg tagliolini ‘cacio e pepe’ with a sea urchin emulsion topped with *Pollino* truffle

€ 46

### IL RISOTTO ACQUERELLO {4-7-8-9 -12-14} \*

7-year aged ‘Acquerello’ rice whisked with local squid, *orsino* garlic, EVOO,  
and parsley water, topped with *migliarini* pepper foam

€ 44

### I BOTTONI {1-3-4-7-8-9-12-14} \*

Small buttons of housemade pasta stuffed with octopus, tossed with *Tropea* red onion  
and *Amalfi* lemon sauce

€ 41

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

Mafalda pasta stuffed with ‘ricotta di bufala’, *Agerola* ‘Moscione’ cheese  
and fried eggplant, served with meatballs in a ‘ragù Napoletano’

€ 40

### LE PAPPARDELLE {1-7-8-9-11}

Water and flour housemade pappardelle tossed in a basil and black olive sauce,  
served with yellow cherry tomato coulis

€ 34

## I SECONDI PIATTI



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

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

€ 49

### L'OMBRINA {4-7-8-9-12} \*

Oil-poached larded 'ombrina' in a fish stock reduction served with a garlic sauce, watermelon carpaccio and *sfusato Amalfitano* lemon leaf powder

€ 48



### L'ASTICE BLU {2-4-8-9-12-14} \*

Mediterranean blue lobster cooked at low temperature served atop a cantaloupe-anise puree, with sauteed 'portulaca', chamomile-candied celery and mint gel

€ 54

### IL POLLO RUSPANTE {1-3-7-8-9-12-14} \*

Pasture raised chicken served two ways:

Boneless roasted chicken leg stuffed with lard and herbs, wrapped and roasted in eggplant "parmigiana" with *Agerola* fior di latte, *San Marzano* tomatoes, and 24-month aged *Parmigiano Reggiano*; served with the wing stuffed with apricots and fried in almond breading

€ 46

### LA LOMBATA TAGLIO FIORENTINA ALLA BRACE {7-8-9-12-14} \*

(Chianina, Vitellone o Scottona)

Based on availability

*Suggested for two*

Porterhouse cooked at low temperature then grilled with green & pink pepper, accompanied by pont neuf potatoes, green beans 'alla pizzaiola', and 'Monache' sauce

€ 130

### LA DELIZIA ESTIVA {6-7-8-9-12} \*

Peppers, eggplant, and potatoes cooked low and slow in soy, garlic and rosemary with zucchini mousse 'alla scapece', basil-mint emulsion, and a white bean puree

€ 38