

ANTIPASTI

LA ZUCCA NAPOLETANA {1-3-7-8-9}* (V)

Pan-seared Neapolitan 'zucca lunga' accompanied by chanterelle mushrooms and vanilla-infused black cabbage with crispy 'amaretti' wafers and almond mousse
€ 34

LA CAPASANTA E FOIE GRAS {5-7-8-9-12}* (V)

Seared scallop served on foie gras terrine with honeyed endive, pomegranate gel and a Sorrento walnut cream
€ 52



LA MOZZARELLA IN CARROZZA {1-4-7-8}* (V)

Mozzarella fried 'in carrozza' with flagfish, sun-dried tomato gel, Cetara pesto and basil
€ 36

LA VENTRESCA DI TONNO {1-3-4-7-8-9}* (V)

Tuna belly in a hazelnut and vermouth crust served with a shallot and chard flan, candied lemon and 'salicornia' foam
€ 43



LA TARTARE DI MANZO AGEROLESE {3-7-8-9-10-12}* (V)

Beef tartare tossed in an olive and mustard dressing and topped with a caper veil, served with a buffalo blue cheese mousse, *Modena* balsamic reduction, marinated egg yolk and a celeriac cream
€ 44

IL PANZEROTTO {1-5-7-8-9}* (V)

Fried leavened 'panzerotto' stuffed with 'stracciata' with chestnut honey, *sfusato* Amalfitano lemon, beetroot, persimmon cream and *Giffoni* hazelnut sauce
€ 34

PRIMI PIATTI

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

Housemade 'tortelli' stuffed with braised guinea fowl,
topped with *provolone del Monaco* and *Aglianico* jus
€ 44



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

Housemade egg tagliolini 'cacio e pepe' topped with 'cefalo cerino' tartare and black truffle
€ 48

IL RISOTTO ACQUERELLO {1-2-7-9}*

7-year aged *Acquerello* rice whisked with porcini mushrooms
topped with smoked *Agerola* mozzarella foam and red mullet 'battuto'
€ 47

LO SPAGHETTONE MARITATO {1-7-9-12}*

Spaghettone tossed with 'minestra maritata', parmesan fondue and 'papacelle' pepper powder
€ 43



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

Mafalda pasta rolled and stuffed with ricotta, 'moscione' *di Agerola*
and ground beef, baked au gratin with ragù *Napoletano*
€ 44

LA SFOGLIA ACQUA E FARINA {1-9}* (V)

Housemade pasta stuffed with potatoes and leeks, served on carrot cream
with oat milk fondue
€ 40

SECONDI PIATTI



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

Seared *Chiodato* turbot served in a grouper fish broth with morel mushrooms, bitter chicory, and smoked 'provola' foam
€ 49

IL SAN PIETRO {4-7-8-9-12}*

Baked herb-encrusted John Dory served with a garlic sauce, cauliflower cream and dehydrated *Pantelleria* capers
€ 52



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

Mediterranean blue lobster cooked at low temperature, served with seared chard and accompanied by a pear purée and lemon jelly
€ 63

IL MAIALINO IN VARIAZIONE {7-8-9-12}*

SUCKLING PIG

Served for 2 people

Rind - cooked sous vide with aromatic herbs served with 'papaccelle' pepper cream

Fillet - pan-seared with *Cilento* fig molasses

Rib - baked and glazed in its own juices

served with *Pernod* chestnut cream and sauteed *cardoncello* mushrooms

€ 98

LA GUANCIA DI MANZETTA AGEROLESE {7-8-9-10}*

Manzetta Agerolese beef cheek cooked for 8 hours, served with quince, mustard-and-herb fried potatoes, and *Baresi* broccoli puree
€ 50

LA TARTE DEL NOSTRO ORTO {1-3-7-8-9} (V)

Puff pastry stuffed with mozzarella, cabbage, Swiss chard, and cremini mushrooms with a persimmon compote served on a cream of *Montoro* onion
€ 42