

Tasting Menu

Un Mare di Bolle...

The... Prawns
Risotto with Lemon
 langoustine and tarallo
Spaghetti Gerardo di Nola
 with five tomatoes
Sole and Cuttlefish
 "Mugnaia" style
Sfogliatella
 vanilla cream, citrus gelée,
 Neapolitan migliaccio, black cherry parfait

Menu in pairing with

Krug Grande Cuvée 166ème Édition € 620,00
 Krug Brut Vintage 2004 € 720,00
 Krug Rosé Brut € 790,00

(The price of the Menu is for two people)

Contemporaneamente...

Octopus
 broth and green beans
Ravioli
 of prawns and Bufalo ricotta cheese "Nerano" style
Umbrine
 soup of clams and lupin, frisella and cannolo of bruschetta
Lamb
 Loin, Chops and Leg with asparagus and "Nocerini" cipollotti
Lemon
 lemon soufflé, Lemon Royal, sorbet and candies, delizia ice-cream

€ 190,00

Territorialmente...

Bufalo
 Lettuce, langoustine and Provolone del Monaco cheese
Linguine "Gragnano"
 garlic, oil, anchovies sauce and bread
Squid...
 and potatoes
Chocolate Eggplant
 candies, sweet meatball, olive oil ice-cream, creamy cube

€ 160,00

Vegetariano

Greens
 baked, raw and marinate
Risotto with Lemon
 and tarallo
Spaghetti Gerardo di Nola (Dedicated to Chef Nino Di Costanzo)
 with five tomatoes
Sandwich
 of broccoli
Chocolate Eggplant
 candies, sweet meatball, olive oil ice-cream, creamy cube

€ 140,00

Wine Pairing

€ 60,00 / € 80,00 / € 100,00

La Carta

The... Prawns

Octopus
 broth and green beans

€ 60,00

€ 35,00

Mackerel
 Tomato soup, smoked mozzarella, anchovies

€ 32,00

Bufalo
 Lettuce, langoustine and Provolone del Monaco cheese

€ 40,00

Quail
 broccoli and Jerusalem artichoke

€ 40,00

Greens 
 baked, raw and marinate

€ 30,00

Risotto with Lemon
 langoustine and tarallo

€ 35,00

Ravioli
 of prawns and Bufalo ricotta cheese "Nerano" style

€ 40,00

Linguine "Gragnano"
 garlic, oil, anchovies sauce and bread

€ 30,00

Cannelloni of Guinea-fowl
 caciocavallo cheese, coppery onion

€ 35,00

Spaghetti Gerardo di Nola (Dedicated to Chef Nino Di Costanzo) 
 with five tomatoes

€ 25,00

Mesca Francesca "Pasta"
 mantis shrimps and peas

€ 30,00

Sole and Cuttlefish
 "Mugnaia" style

€ 40,00

Umbrine
 soup of clams and lupin, frisella and cannolo of bruschetta

€ 45,00

Squid...
 and potatoes

€ 40,00

Lamb
 Loin, Chops and Leg with asparagus and "Nocerini" cipollotti

€ 45,00

"Marchigliana" Beef
 with celeriac, seasonal vegetables, potatoes and leek

€ 48,00

The tasting menu are intended for all the table guests. Available until 10pm.

We invite guests with allergies or intolerances to refer to the staff for clarification (REG. UE 1169/2011)
 The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)