

SACRED

Incipit

Red shrimp carpaccio, burrata and raspberry

Terra Mater

Sorrento lemon tagliolini, anchovies, anchovy extract, snap peas, thyme

Ravioli caprese my way

Cherry tomatoes, San marzano tomato sauce, caciotta cheese from Sorrento , majoram

This is my way

Turbot, pine nut froth, tomato, parsley sauce

Babà

Almond ice cream, Cointreau liqueur and orange

English soup

Salted madeleine, Alchelmes cream, sour cherries, dark chocolate

Petits-fours

Euro 110.00

Tasting menu including cheeses

Euro 120.00

Wine pairing Euro 60.00

The tasting menu is for all the guests of the table

Given the complexity of our dishes, it is not possible to list all the ingredients of each.
In case of allergy, ask the maitre for the menu listing the allergens.

PROFANE

Gillardeau oyster

Yogurt sphere, vegetables, Cabernet vinegar and *sea floor*

Goat cheese mousse, “Cetara” anchovies, oyster leaf, cocoa

“60s”

Purple shrimp cocktail

Red mullet *Tortiera* style

Marinated red onions, green beans

Tribute to Pollock

Pasta with smoked potatoes, chives, caviar

Lentils and endive soup, sweetbread truffle

Snapper and lean lardon

Spicy sea snails, sea fennel pesto

Pigeon brest

Pumpkin, chestnuts, Taurasi sauce

Acidulus herbes sorbet, green apple, celery

Sorrento lemon Fantastique 1.3

Lemon, almond, yogurt, lemon balm

Petits-fours

Euro 140.00

Tasting menu including cheeses

Euro 150.00

Wine pairing Euro 90.00

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STARTERS

Duck breast and Mozart foie gras

Isabella grape consomme, hazelnuts

Euro 35.00

Saffron marinated sea bass

Marine plankton, acetosella,
smoked provola cheese, black truffle

Euro 38.00

Red mullet *Tortiera* style

Marinated red onions, green beans

Euro 35.00

From my mother to me ✓

Eggplant Parmigiana

Euro 35.00

Incipit

Red shrimp carpaccio, burrata cheese and raspberry

Euro 39.00

Vegetarian dishes ✓ Vegan dishes (V)

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PASTA & RICE

Fermented goat milk risotto ✓
Cep mushroom, roast oil, green clover

Euro 35.00

Terra Mater
Sorrento lemon tagliolini, anchovy, anchovy extract, snap peas, thyme

Euro 34.00

Cas' e ov'
Mezze penne pasta, cheese, eggs, scampi and galanga

Euro 36.00

... *My* Campania region traditions

Saturday, Sunday and Monday
Mezzi paccheri pasta with Neapolitan *ragù*

Euro 35.00

Ravioli Caprese my way ✓
Cherry tomatoes, San Marzano tomato sauce, caciotta cheese from Sorrento, marjoram

Euro 34.00

Tribute to Pollock
Pasta with smoked potatoes, chives, caviar

Euro 37.00

Vegetarian dishes ✓ Vegan dishes (V)

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FISH

This is my way

Turbot, pine nut froth, tomato, parsley sauce

Euro 35.00

Snapper and lean lardon

Spicy sea snails, sea fennel pesto

Euro 35.00

Sea Gurnard *acqua pazza* style

with its vegetables

Euro 36.00

MEAT

Lamb shoulder and broccoli raab

Seaweed and lard gnocchi, chili pepper, black garlic

Euro 35.00

Daily gourmet

Chicken breast, potatoes and stuffed onion

Euro 34.00

Pigeon breast

Pumpkin, chestnut, Taurasi sauce

Euro 38.00

Vegetarian dishes  Vegan dishes 

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DESSERTS

English soup

Salted madeleine, Alchelmes cream, sour cherries, dark chocolate

Euro 25.00

The Nutcracker

Sorrento nuts, coriander, nocillo liquor, chocolate toffee

Euro 24.00

After eight

Chocolate, mint, orange

Euro 23.00

Sorrento lemon fantastique 1.3

Lemon, almond, yogurth, lemon blam

Euro 24.00

Childhood memories

Sorrento orange cream, chocolate, flower of salt

Euro 26.00

Cheese selection

Euro 24.00

Vegetarian dishes  Vegan dishes 

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