

STARTER

Incipit

Red shrimp carpaccio, burrata cheese and raspberry

Euro 39.00

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

Buffalo ²

Buffalo tartare, buffalo mozzarella, sea asparagus and almond pesto, oyster, tomato

Euro 36.00

Scallops “Carrozza” style

Scallops carpaccio, mozzarella “carrozza” style, “mozzatura” and catalogna chicory

Euro 36.00

PASTA & RICE

Aged parmesan cheese risotto,
Tuna belly, macha tea and asparagus

Euro 35.00

Ravioli pasta stuffed with peas
Pork cheeks, analcolic spirit of pepper, ricotta cheese
sprouts of peas

Euro 32.00

“Terra Mater”
Sorrento lemon tagliolini, anchovies, anchovies extract, snap pea, thyme

Euro 34.00

..... My Campania region traditions

“Fancy: 22 times tomatoes”
Spaghetti with tomatoes and basil

Euro 34.00

Colorfield
Ziti pasta with “genovese” ragout, salted ricotta cheese

Euro 34.00

“Tribute to Pollock”
Pasta with smoked potatoes, chives, caviar

Euro 37.00

FISH

“This is my way ”

Turbot, pine nuts froth, tomato, parsley froth

Euro 35.00

“Zeus Faber”

Jhon Dory, smoked lemon, potatoes scented with galanga, black olives

Euro 35.00

Snapper and lean lardons,

Spicy sea snails, sea fennel pesto

Euro 35.00

MEAT

Veal fillet with helznut ,

Chard parmigiana, “Nocerino”spring onion, raspberry

Euro 36.00

Sous vide lamb shoulder,

Marinated artichoke, galic and lemon sauce

Euro 35.00

Pigeon brest

Pumpkin, orange, cocoa bean, Taurasi reduction

Euro 38.00

Given the complexity of our dishes, it is not possible to list all the ingredients of each

Terrazza Bosquet
7 - course menu

Sea and land egg

Fried yolk, oil meringue, bottarga, bacon, fava beans and onions salad

Aged Parmesan cheese risotto, tuna belly, macha tea and asparagus

“Terra Mater”

Sorrento lemon tagliolini, anchovies, anchovies extract, snap pea, thyme

“This is my way”

Turbot, pine nuts froth, tomato, parsley froth

Acidulous herbes sorbet, green apple, celery

Sorrento lemon Fantastique 1.3

Lemon, almond, yogurt and lemon balm

Petits-four

Euro 110.00

Tasting menu including cheese

Euro 120.00

The tasting menu is for all the guests of the table

10 - course menu

Gillardeau oyster,

Sea floor, lemon, iced powder of gin Mare and tonic

Incipit

Red shrimp carpaccio, burrata cheese and raspberry

Red mullet “Tortiera” style

Marinated red onions, green beans

“Tribute to Pollock”

Pasta with smoked potatoes, chives, caviar

Ravioli pasta stuffed with peas

Pork cheeks, analcolic spirit of pepper, ricotta cheese, sprouts of peas

Snapper and lean lardons,

Spicy sea snails, sea fennel pesto

Sous vide lamb shoulder,

Marinated artichoke, galic and lemon sauce

Mango, chili pepper and sour cream pop corn

After eight

My ten

Chocolate, orange, mint

Petits-four

Euro 140.00

Tasting menu including cheese

Euro 150.00

The tasting menu is for all the guests of the table

T E R R A Z Z A
BOSQUET
seafront restaurant

Penetrates and envelops my mind. I start to create something which then continues to create itself. I really enjoy that feeling and I like to think that my “dishes” have an intelligibility of their own, independent of my creation, and that leave a particular emotion in their wake.”

Antonino Montefusco

Executive Chef