

STARTERS

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

From my mother to me

Eggplant Parmigiana

Euro 35.00

Sea and land egg

Fried yolk, oil meringue, bottarga, bacon, peppers, shallot

Euro 35.00

Given the complexity of our dishes, it is not possible to list all the ingredients of each.
Please inform a member of staff of any allergies

PASTA & RICE

Monzù

Risotto with aubergine “Scarpone” style

Euro 35.00

Warm linguine pasta, garlic, oil and green pepper

Scampi and basil pesto

Euro 36.00

Terra Mater

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

Euro 34.00

..... My Campania region traditions

Fancy: 22 times tomatoes

Spaghetti with tomatoes and basil

Euro 34.00

My version of ravioli Caprese

Cherry tomatoes and San Marzano tomato sauce, caciotta cheese from Sorrento, marjoram

Euro 34.00

Tribute to Pollock

Pasta with smoked potatoes, chives, caviar

Euro 37.00

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FISH

This is my way

Turbot, pine nuts froth, tomato, parsley froth

Euro 35.00

Snapper and lean lardon

Spicy sea snails, sea fennel pesto

Euro 35.00

Apicio

Amberjack fish and courgettes scapece style

Euro 35.00

Sea Gurnard “acqua pazza” style

with its vegetables

Euro 36.00

MEAT

Cult 60s

Buffalo fillet, rocket, crispy pappa al pomodoro, Parmigiano cheese and Madeira sauce

Euro 36.00

Sous vide lamb shoulder

Sour radishes, milk cream, garlic sauce

Euro 35.00

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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 and San marzano tomatoes sauce, caciotta cheese from Sorrento , marjoram

This is my way

Turbot, pine nuts froth, tomato, parsley froth

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

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PROFANE

Gillardeau oyster

Sea floor, yogurt sphere, iced powder made of gin Mare and tonic

Vegetarian caviar

Beluga lentils, goat cheese mousse, oyster leaf

Red tuna belly

Green tomato, cucumber, Tasmania purple pepper

Red mullet "Tortiera" style

Marinated red onions, green beans

Calcagno cheese risotto and sea water

Mussels, seaweed, lemon

Warm linguine pasta, garlic, oil and green pepper

Scampi and basil pesto

Snapper and lean lardon

Spicy sea snails, sea fennel pesto

Pigeon brest

Pumpkin, orange, cocoa bean, Taurasi reduction

A.C.E

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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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

DESSERTS

English soup

Salted madeleine, Alchelmes cream, sour cherries, dark chocolate

Euro 25.00

Provolone del monaco cheese mousse

White chocolate mousse, pear, pepper

Euro 23.00

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

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ICE-CREAMS

Chocolate

Vanilla

Pistachio

Hazelnut

SORBETS

Lemon

Orange

Soft fruits

Euro 10.00

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DESSERT WINES

Campania

Privilegio (Fiano), Feudi di San Gregorio 2015

Euro 9

Alto Adige

Alto Adige Moscato Rosa , Franz Haas 2016

Euro 12

Sicily

Ben Ryé, Donnafugata 2014

Euro 9

France

Sauternes 1er Cru Classé, Château Suduiraut 2010

Euro 23

Portugal

Porto Tawny aged 20 years, Quinta do Noval

Euro 15

BLACK TEA

North India, Assam TGFOP

Full bodied, notes of malt and tobacco

North India, Darjeeling TGFOP

Slightly astringent with rich aroma of spices

China, Keemun

Floral, full, soft, sweetish with hints of cocoa

China, Lapsang Souchong

Smoky, full, rounded, sweetish

Euro 8.00

GREEN TEA

Zejiang Cina, Lung Ching

Extremely soft flavor and full aroma

Japan, Sencha Special Fine

Intense vegetal aroma and sweetish flavour

Japan, Gyokuro

Vegetables, marine notes, velvety and sweet

China, Jasmine Dragon Phoenix

Strong, pungent, flowery

Euro 9.00

WHITE TEA

Yunnan, China Moonlight

Rare white tea, light, fruity and long lasting

Fujian Cina, Yin Zhen

Velvety with persistent sweetness

Euro 10.00

OOLONG TEA

Fujian Cina, Special Oolong

Semi-oxidized tea, grassy e fruity

Euro 8.00

PU-ERH TEA

Yunnan Cina, Pu Erh

Full, earthy and woody

Euro 8.00

INFUSIONS

Peppermint

Thyme

Sage

Rosemary

Chamomile

Rooibos

Fennel and Liquorice

Red fruits

Vervene

Euro 8.00