

## **STARTERS**

Vegetable-stuffed red mullet in red mullet stew,  
seaweed fritters and parsley root

**Euro 34.00**

### **La Dolce Vita**

Marinated local fish with vegetable bouquet

**Euro 32.00**

- Lobster salad with mango,  
cucumber, lime and mint sorbet
- Lobster in tomato crust

**Euro 45.00**

Sea bass carpaccio,  
Scorzzone black truffle, Spollichini white beans and mozzarella spheres

**Euro 40,00**

### **Mushroom Solo**

Porcini, cardoncelli, finferli and chiodini mushrooms and parmesan cheese

**Euro 32.00**

Duck breast, grape consommé and Giffoni hazelnuts

**Euro 33.00**

**PASTA & RICE**

**Trompe l'oeil**

Gragnano spaghetti pasta, red prawns, seaweed and lemon oil

**Euro 35.00**

Tortelli pasta stuffed with "Nobildonna" sauce  
served with raw and cooked tuna

**Euro 32.00**

Rice, Pecorino cheese, pork ragoût, Montoro onions and lemon

**Euro 30.00**

Wheat Ravioli pasta with blue buffalo cheese,  
Sarawak pepper, pork and celery foam

**Euro 30.00**

Pasta with smoked potatoes, chives and caviar

**Euro 35.00**

## **MAIN COURSES**

Bosquet seafood soup

**Euro 35,00**

Bread Cannolo filled with snapper,  
escarole, olives, raisins and capers from Pantelleria

**Euro 35.00**

### **“Shades of Green”**

Pezzogna, scampi, beet extract and crustacean reduction

**Euro 38.00**

Nutmeg-flavored chopped veal shank,  
red prawns, cauliflower and broccoli

**Euro 30.00**

Fassona Tataki  
with tomato tartare, grilled vegetables and potato croquette with tabasco

**Euro 35.00**

Pigeon breast,  
pumpkin, orange, cocoa bean and Taurasi reduction

**Euro 38.00**

## **DESSERTS**

### **Homage to Sorrento Lemons**

Lemon pie, lemon parfait, lemon sorbet  
served with basil cremoso and raspberry sauce

**Euro 22.00**

Buffalo ricotta soufflé  
Annurca apple, celery and Ceylon cinnamon

**Euro 22.00**

### **The persimmon Tree**

Persimmons, caramel chocolate and Tahiti vanilla

**Euro 24.00**

### **Childhood Memories**

Chocolate sponge cake, orange cremoso and fleur de sel

**Euro 22.00**

Coffee parfait, milk foam, coffee and Tonka bean ice-cream,  
waffle, coffee sorbet and Baileys mousse

**Euro 24.00**

## **5-COURSE TASTING MENU**

Vegetable-stuffed red mullet in red mullet stew,  
seaweed fritters and parsley root

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Gragnano tubettoni pasta  
with razor clams, violet potatoes and bottarga caviar

Tortelli pasta stuffed with "Nobildonna" sauce  
served with raw and cooked tuna

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Bread Cannolo filled with snapper,  
escarole, olives, raisins and capers from Pantelleria

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**Homage to Sorrento Lemons**  
Lemon pie, lemon parfait, lemon sorbet  
served with basil cremoso and raspberry sauce

**Euro 100.00**

**The 5-course tasting menu + the Bosquet selection of cheeses**

**Euro 110.00**

*The 5-course tasting menu is for all the guests of the table*

## 7-COURSE TASTING MENU

- Lobster salad with mango, cucumber, lime and mint sorbet
- Lobster in tomato crust

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### **Mushroom Solo**

Porcini, cardoncelli, finferli and chiodini mushrooms and parmesan cheese

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Pasta with smoked potatoes, chives and caviar

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Wheat Ravioli pasta with blue buffalo cheese,  
Sarawak pepper, pork and celery foam

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### **“Shades of Green”**

Pezzogna, scampi, beet extract and crustacean reduction

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Pigeon breast,  
pumpkin, orange, cocoa bean and Taurasi reduction

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### **Childhood Memories**

Chocolate sponge cake, orange cremoso and fleur de sel

**Euro 130.00**

**The 7-course tasting menu + the Bosquet selection of cheeses**

**Euro 140.00**

*The 7-course tasting menu is for all the guests of the table*