

SUMMER 2024

I have few passions, other than the pleasure of cooking. One of these is cinema. My favorite movie is "E' stata la Mano di Dio" directed by my favorite director Paolo Sorrentino. Cinema is art, the ability to express oneself, not always and necessarily in one's own capacity. It is a game that gives us the opportunity, even if for a limited period of time, to immerse ourselves in a life that is not ours. The kitchen is my stage, and this wonderful room with this enchanting terrace, my scenography. At the center of the scene are the fishermen, breeders and farmers, thanks to whom we can ensure the undisputed protagonists of excellent quality raw materials. Our menu is a choice: that of a journey, of wanting to sit at the table to satisfy the palate, but also the heart and the soul. Our wish is that, at the end of this evening, you too will have a story to tell."

Emmanuel Scotti - Executive Chef

Giulia Tavolaro - Restaurant Manager
Carlo Gabbiano Executive - Pastry Chef



UNA, DOJE, TRE E QUATTRO

SUMMER WIND ¹⁻⁴⁻¹²

Wheat biscuit, basil, blue fish

SCALO DI PROCIDA ¹⁻¹⁴

Roasted spaghetti from Gagnano, lemon salad and sea urchin

GREEN HOPE ³⁻⁴⁻¹⁴

Local Dory fish, green beans, sea lettuce

MIDDLE BLACK FOREST ¹⁻³⁻⁷⁻⁸

Giffoni hazelnut, St. Peter's cherries, buffalo mozzarella

Tasting Menu: € 90

Wine pairing € 60

The tasting menù will be served for the whole table. It is possible to add a wine paring selected by our Sommelier.

Please, inform our Maitre for any allergy, intolerance or dietary restrictions. Allergens are shown with a digit in every meal preparation. The full list is available herein attached (Reg. CE n 1169/2011)

4-HANDS MENU: THE CHEF AND YOU

Choose your favourite appetizer and a Pasta dish from any tasting menu, the Chef will match your tasting itinerary with a Main Course and a dessert.

Tasting Menu: € 90

Wine pairing € 60

The tasting menu will be served for the whole table. It is possible to add a wine pairing selected by our Sommelier.

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CONTEMPORANEO

“O PESCE FIJUTO”: A FISHERMEN FAIRY TALE ¹⁻³⁻⁴⁻⁷

Bread, tomato, parsley, garlic, and extra virgin olive oil

MY LAND ⁶⁻¹²

Caserta black pig, Vesuvius apricot, canasta, Montoro onion

TIMELESS ¹⁻³⁻⁷⁻¹²⁻¹⁴

Bottoni Pasta filled with beef tail, oyster, prosciutto and basil soup

SEND ME A MESSAGE WHEN YOU GET ³⁻⁴⁻¹²⁻¹⁴

Squid ink Risotto

THE GREAT BEAUTY ⁶⁻⁷

Grilled laticauda lamb, aubergines with chocolate and orange

APPLE... AND ONE NIGHT ¹⁻³⁻⁷⁻⁸

green apple, celery, mascarpone and yogurt



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EMMANUEL TAKES CARE!

Entrusted completely to our expert Chef Emmanuel in a unique tasting and sensory itinerary with 6 courses.

Tasting Menu: € 110

Wine pairing € 90

The tasting menu will be served for the whole table. It is possible to add a wine pairing selected by our Sommelier.

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GASTRONOMIC CRAFT

THE BRIDGE 1-3-7-4

Panko biscuit filled with marinated anchovies, Sorrento lemon and coffee

Grilled again 4-7-8

Amberjack tataki, corn, vanilla, almond gazpacho

OLD BUT GOLD 1-9-14

Mixed pasta with potatoes, sea truffles, head of veal

SEA BREEZE 1-3-4-12

ravioli with creamed fish and its soup, legume miso and sea fennel

CICCIO'S SNACK 1-2-7-12

Rabbit sandwich Ischitana style, red prawns, horseradish

GOD SAVE THE BUFFALO 7-12

Sliced buffalo, sweet peppers and Provolone del Monaco cheese

HIS MAJESTY THE TOMATO 1-3-7-12

Basil, goat cheese and tomato babà

COCCO BELLO, COCCO DI MAMMA (MAMA'S BOY) 1-3-7

Coconut, coffee, vanilla and honey

Tasting Menu: € 130

Wine pairing € 110

The tasting menu will be served for the whole table.

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ABATEMENT AND ALLERGEN TREATMENT INFO

OUR CATCH IS BOUGHT FRESH AND TREATED WITH INTENSE COLD (-20 C. C), IN ORDER TO ENSURE
MAXIMUM SAFETY AND HEALTHINESS

THE FISH CONSUMED RAW HAS UNDERGONE A PRIOR REMEDIATION TREATMENT IN ACCORDANCE
WITH THE REQUIREMENTS OF REGULATION (EC) 853/2004,

ANNEX III, SECTION VIII, CHAPTER 3, POINT D, POINT 3

