



VISTERIA



La tradizione, le radici e la passione...faranno sempre la differenza
Tradition, roots, and passion... will always make the difference

Executive Chef
Francesco Sarno





MENU À LA CARTE

Calamaro, menta e zucchine

Squid, mint and zucchini

2-4-5-6-8-12-14

Animella, friarielli, patata dolce e mandarino

Sweetbread, friarielli, sweet potato and tangerine

4-6-7-8-9-12

Capesante, franciacorta e carote

Scallops, franciacorta and carrots

4-5-6-7-8-12-14

Scampo, bufala affumicata e melanzane

Scampo, smoked mozzarella and eggplant

2-4-5-6-7-8-12

Sedano rapa

Celeriac

5-6-7-8-12

Fusillo, seppie, gambero rosso e alghe

Fusillo, squid, red shrimp and sea weed

2-7-12

Tortello, zuppa di cipolle, cruda di fassona e provolone del monaco

Tortello, onion soup, raw meat and provolone del monaco cheese

1-3-7-9-12

Lo Scarpariello

The Scarpariello

1-7

Corallo, zafferano e anguilla affumicata

Coral, saffron and smoked eel

1-3-9-12

Riso, piselli, bufala e astice blu

Risotto, green peas, buffalo cream and blue lobster

2-4-7-9-12

V

Cervo

Deer

5-6-7-8-9-12

Agnello

Lamb

1-3-5-6-7-8-9-10-12

La triglia

Red mullet

2-4-5-7-8-9-12

Quaglia

Quail

5-6-7-8-9-12

Sogliola

Sole fish

4-5-7-8-9-12

2 portate a scelta | *2 Courses Menu* € 95

3 portate a scelta | *3 Courses Menu* € 110

Abbinamento vini | *Wine pairing* € 60

Chef de partie

Riccardo, Luca, Simone, Michele, Dante, Andrea e Antonio





NATURA

Carciofo arrosto, parmigiano e balsamico

Roasted artichoke, parmesan and balsamic vinegar

7-12

Lo Scarpariello

The Scarpariello

1-7

Tortello, zuppa di cipolle e provolone del monaco

Raviolo, onion soup and provolone del monaco cheese

1-3-7-9-12

Sedano rapa

Celeriac

5-6-7-8-12

Fragola, pomodoro e camomilla

Strawberry, tomato and chamomile

5-7-8

€ 140

Abbinamento vini | *Wine pairing* € 100

Sous-Chef

Vincenzo Tafuri





CONTAMINAZIONE

Calamaro, menta e zucchine

Squid, mint and zucchini

2-4-5-6-8-12-14

Animella, friarielli, patata dolce e mandarino

Sweetbread, friarielli, sweet potato and tangerine

4-6-7-8-9-12

Corallo, zafferano e anguilla affumicata

Coral, saffron and smoked eel

1-4-5-6-7-8-9-12

Cervo

Deer

5-6-7-8-9-12

Pop corn, yougurt e frutti rossi

Pop corn, yogurt and red fruit

3-5-7-8

€ 140

Abbinamento vini | *Wine pairing* € 100

Sous-Chef

Vincenzo Tafuri





ALLA SCOPERTA

Degustazione 7 portate a mano libera
Free hand tasting menu of 7 courses

€ 170

Abbinamento vini | *Wine pairing* € 140

I prezzi si intendono per persona, bevande escluse
The price is per person, drinks not included

MENU CHAMPAGNE

5 portate mano libera con Bottiglia Krug 2006 Vintage
5 Courses Chef Experience menu, with a bottle of Krug Vintage 2006 included

€ 700 a coppia | *per couple*

