

PIETRA PIANA

RESTAURANT

“ODINO” Tasting menu: Pampered by the chef

Piccolo Sant'Andrea Tasting Menu

Chef's welcome

Pesce frit e baccalà ...

(Fried white fish and mixed small fish served with a quenelle of creamed salt cod)

1,3,4,7

Vermicelli ai 5 Pomodori

(Spaghettoni from Gragnano, with copper-coloured tomatoes, Sorrento tomatoes, red datterini tomatoes, green tomatoes and striped tomatoes, flavoured with Mediterranean herbs)

1,9

Rombo alla meuniere

(Turbot cooked in a sauce of butter, lemon, Worcestershire sauce and beef stock)

1,4,7,8,9.

Pre-dessert of the day

Liuk al limone

(Lemon ice cream served with homemade liquorice liqueur)

1,3,7

Piccola pasticceria

Pietra Piana Tasting Menu

Chef's welcome

Parmigiana di carciofi

(Artichoke parmigiana carpaccio, provola gel, pepper emulsion and artichoke croquette)

I,3,7

....Sua maestà “la Genovese”

(Braised beef, cooked with onions and its own reduction)

I,9

Fusillone con ragù di seppia e olio al limone

(Fusillo pasta from Gragnano, cuttlefish ragù and our lemon-infused oil)

I,4,14

Ventresca di Tonno alla Marinara

(Fried tuna belly served with a “marinara” sauce)

I,4,6

Pre-dessert of the day

La luna ed il mare

(Vanilla and tonka bean mousse, with a heart of Alkermes baba and a curaçao sauce)

I,3,7,8

Piccola pasticceria

Starters

Pesce frit e baccalà ...

(Fried white fish and mixed small fish served with a quenelle of creamed salt cod)

I,3,4,7

La Primavera

(Crispy peas, pecorino mousse, spring onion gel and cereal crumble with peas ice cream)

I,3,7

Piadina di pesce azzurro con spuma rosè

(Piadina stuffed with blue fish carpaccio and salad with rosé dressing)

I,4,7

....Sua maestà “la Genovese”

(Braised beef, cooked with onions, celery, carrots and pasta chips)

I,9

Parmigiana di carciofi

(Artichoke parmigiana carpaccio, provola gel, pepper emulsion and artichoke croquette)

I,3,7

Scampi, limoncello e the di crostacei

(Cooked and raw scampi, limoncello gel and shellfish infusion)

I,2,7

First Courses

Risotto all'ortolana

(Risotto and mixed vegetables cream)

1,7,9

Vermicelli ai 5 Pomodori

(Spaghettoni from Gragnano, with copper-coloured tomatoes, Sorrento tomatoes, red datterini tomatoes, green tomatoes and striped tomatoes, flavoured with Mediterranean herbs)

1,9

Fettucce nere, canocchie e pistacchi

(Fresh fettuccine with squid ink, mantis shrimp and pistachio cream)

1,2,3,8,14

Raviolini di pasta cotta ripieni con astice profumato agli agrumi e salsa verde amara

(Home-made ravioli filled with lobster fillet scented with citrus fruits, rocket and escarole sauce)

1,2,4

Pasta mista con pesto di fave e guanciaie

(Mixed pasta with broad beans puree, pork rind popcorn and broad bean pesto)

1,7

Fusillone con ragù di seppia e polvere di limone bruciato

(Fusillo pasta from Gragnano, cuttlefish ragù and burnt lemon powder)

1,4,14

Main Courses

Agnello lardellato, finto asparago bruciato e salsa al pepe verde

(Pan fried lamb loin wrapped in pork chick, with asparagus shape caciocavallo cheese and green pepper sauce)
1,7,9

Rombo alla meuniere

(Turbot cooked in a sauce of butter, lemon, Worcestershire sauce and beef stock)
1,4,7,8,9.

Lingotto di vitello, timo, lime e pressa di patate aromatizzata al rosmarino

(Veal stew seasoned with thyme and lime served with potatoes pie, parmesan and rosemary)
1,7,9

Millefoglie di pollo marinato al Kimchi e senape, ratatouille di verdure

(Chicken marinated in kimchi: chilli, garlic, shallots and mustard, served with fresh vegetables)
1,7,9,10

Ballotin di melanzane con zuppetta di pomodoro arrosto e quinoa soffiata

(Aubergine croquettes with roasted tomato sauce and puffed quinoa)
1,7,9,10

Ventresca di Tonno alla Marinara

(Fried tuna belly served with a "marinara" sauce)
1,4,6

Vegetables side dishes available on request

Dessert

Liuk al limone

(Lemon ice cream served with homemade liquorice liqueur)

I,3,7

Mandarino, arancia e kumquat

(Orange, mandarin and kumquat semifreddi in various textures)

I,3,7

Il nostro Tiramisù con ricotta di vaccino dei Monti Lattari

(Our tiramisù with ricotta cheese mousse)

I,3,7

La luna ed il mare

(Vanilla and tonka bean mousse, with a heart of alkermes baba and a curaçao sauce)

I,3,7,8

Soufflé alla crema con Coulis di amarene e crumble di amaretti

(Classic vanilla soufflé on “amaretti” biscuits crumble and black cherries sauce)

I,3,7

...Le fragole nel bosco ...

(Strawberry mousse, pistachio sponge, chocolate crumble and strawberry sorbet)

I,7

Dear Guest, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue.

List of allergenic ingredients used in this exercise and found in the Annex of EU Reg. No. 1169/2011 - "Substances or products causing allergies or intolerances"

We inform our guests that foods and beverages prepared and administered in this restaurant can contain ingredients or adjuvants considered allergens.

1 – Cereals containing gluten (wheat, rye, barley, oats, spelted, kamut)

2 – Crustaceans and products based on shellfish

3 - Eggs and egg products

4 – Fish and products based on fish

5 – Peanuts and peanut-based products

6 – Soy and soy-based products

7 - Milk and products made from milk

8 - Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil, pistachio, macadamia)

9 – Celery and products based on celery

10 – Mustard and products containing mustard

11 – Sesame seeds and products based on sesame

12 – Sulphites at concentrations greater than 10mg/kg

13 - Lupins and products based on lupins

14 – Molluscs and products based on shellfish

**According to market availability, some products might be deep- frozen at origin.*

*** The fish intended to be eaten raw has undergone preventive remediation treatment.*