



MANTINEO

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Chef Rocco Burzì's cuisine draws on this evocative vision and transforms it into a gastronomic compass. The menu journeys through Calabria as a living land, made of slow-grown products, inherited techniques, and interpretations shaped by a contemporary sensibility.

Mantineo follows a clear vision of Mediterranean cuisine: recognizable ingredients and seasonality. A precise direction, interpreted with balance and awareness.

MONDAY

STARTERS

Caprese 16

A: 7



Warm focaccia, rolled pancetta, sheep's ricotta and herb pesto 16

A: 1-7-8

Marinated mackerel, fennel and orange 18

A: 4-12



FIRST COURSES

Patrinostreda with Mormanno lentils, tomato elixir and rosemary extra virgin olive oil 16

A: 1-9



Gnocchi with octopus ragù 21

A: 1-3-7-12-14

Fettuccine with Calabrian black pork sausage ragù 19

A: 1-9-12



MAIN COURSES

Fried egg, onion and provola cheese 18

A: 1-3-7-12



**Seared amberjack, cauliflower in different textures and
crusco pepper 30**

A: 4-9



Beer-braised pork capocollo, peppers and potatoes 22

A: 1-9-12



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DESSERTS

Panna cotta with mixed berries 12

A: 7-8

Hazelnut ice cream, salted caramel and almond crumble 12

A: 7-8

Fresh fruit platter 12



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TUESDAY

STARTERS

Sila potato baked in coarse salt, sheep's milk ricotta foam
and Roggiano pepper 16

A: 7



Calabria mia bella 20

A: 1-7-12

Seared prawn, late-season tomato, hazelnuts and olive
crumble 22

A: 2-9-12



FIRST COURSES

Caria bean soup with bitter herbs 16

A: 9



Tonnarelli Spilinga-style with broccoli, garlic, extra virgin
olive oil and chilli 20

A: 1-9-12

Rigatoni with slow-cooked tuna 22

A: 1-4-9-12



MAIN COURSES

Goat's tomino wrapped in braised savoy cabbage with vegetable jus 20

A: 7-9



Podolica beef lingot, Sila potato pavé and Gaglioppo sauce 28

A: 7-9-12



Mahi-mahi fillet in a seafood stew 26

A: 4-9-12



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DESSERTS

Cheesecake with buffalo ricotta, dried plums and rum 12

A: 7-8-12

Strawberry ice cream with dark chocolate sauce 12

A: 8

Fresh fruit platter 12



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W E D N E S D A Y

STARTERS

Courgette in three textures 16

A: 1-3-7-12



Capocollo, goat's cheese and Zinurra artichokes 20

A: 7-12



Bagnarota-style stuffed squid 22

A: 1-4-9-12-14

FIRST COURSES

Chickpea soup in different textures 16

A: 9



Fileja pasta with onion, pecorino and 'nduja 18

A: 1-7-12

Spaghettone with red mullet and wild fennel 22

A: 1-4-9-12



MAIN COURSES

Sila provola cutlet, red onion mustard and chestnuts 20

A: 1-7-12



Duck breast, carrots, coffee and seasonal vegetables 26

A: 9-12



Meagre with smoked potato cream and wild herbs 25

A: 4-9-12



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DESSERTS

Mille-feuille with Chantilly cream 12

A: 1-3-7-8

Fior di latte ice cream, vanilla persimmon and almond
crumble 12

A: 8

Fresh fruit platter 12



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THURSDAY

STARTERS

Burrata with roasted Cuore di Bue tomato 18

A: 7



Fried octopus, chickpea cream and sweet-and-sour onion 22

A: 1-9-12-14

Warm carpaccio, Ciminà caciocavallo foam and crispy capocollo 18

A: 7-9-12



FIRST COURSES

Velouté of three varieties of Sila potato 16

A: 3-8-9



Calabrian stuffed lasagna 19

A: 1-3-7-9-12

Sibari rice, pink shrimp, samphire and bergamot powder 23

A: 2-7-9-12



MAIN COURSES

Savoury pumpkin tart, pecorino fondue and toasted almonds 18

A: 1-3-7-12



Glazed suckling pig belly, Rossano liquorice and Tuscan-style beans 23

A: 9-12



Fried calamari, prawns and anchovies with deliziosa sauce 25

A: 1-2-4-7-14



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DESSERTS

Profiteroles 12

A: 1-3-7-8

Pistachio ice cream, raspberry sauce and toasted almonds 12

A: 7-8

Fresh fruit platter 12



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FRIDAY

STARTERS

Slow-cooked Tropea onion with Mediterranean herbs 16

A: 1



Stuffed anchovies 18

A: 1-3-4-8-12

Gammune with smoked ricotta and fig honey 18

A: 7-12



FIRST COURSES

Tropea red onion licurdia with pecorino toasted bread 16

A: 1-7-9



Stroncatura pasta rustichella-style 20

A: 1-4-9-12

Pacchero stuffed with beef ragù and "Barone Macrì" cow's milk cheese fondue 22

A: 1-7-9-12



MAIN COURSES

Aubergine parmigiana 18

A: 1-7-9



Sea bass acqua pazza-style 28

A: 4-9-12



Confit guinea fowl leg, celeriac, seasonal herbs and its jus 26

A: 9



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DESSERTS

Chantilly cream tartlet with seasonal fruit 12

A: 1-3-7-8

Chocolate ice cream, Maldon salt and bergamot powder 12

A: 7-8

Fresh fruit platter 12



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SATURDAY

STARTERS

Aubergine fritters 16

A: 1-3-7-9-12



Canolo cured ham, fior di latte and winter melon 18

A: 7-8



Sautéed cuttlefish julienne, September peach and lettuce variations 18

A: 4-6-7-12-14



FIRST COURSES

Vegetable soup from our garden 16

A: 9



Cappellacci filled with slow-cooked beef, caciocavallo and porcini mushrooms from the Serre 21

A: 1-3-7-9-12

Linguine with sea bass, yellow cherry tomatoes and basil 22

A: 1-4-9-12



MAIN COURSES

Potato sphere with a molten Caciomulo cheese centre and sautéed herbs 20

A: 1-3-7-9



Apullè-style rack of lamb, Jerusalem artichoke and pumpkin 29

A: 7-9-12



Marenostrum fish soup 28

A: 1-2-4-9-12-14



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DESSERTS

Tiramisù 12

A: 1-3-7-8

Lemon ice cream with seasonal fruit soup 12

Fresh fruit platter 12



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SUNDAY

STARTERS

Chickpea fritters, aubergine cream, confit tomatoes and salted ricotta 16

A: 1-3-7



Soppressata, bread, pecorino cheese and olives 18

A: 1-7-12

Seared tuna, onion and 'nduja 22

A: 4-12



FIRST COURSES

Pappardelle with porcini mushrooms 18

A: 1-3-7-9-12



Rice supplì with traditional Sunday sauce 20

A: 1-3-7-9-12

Tubetti pasta, borlotti bean cream, mussels, bottarga and sea fennel pesto 22

A: 1-4-7-9-12-14



MAIN COURSES

Pan pizza "Marina Vescovado" 16

A: 1-7



Braised beef, mashed potatoes and its jus 23

A: 7-9-12



Ammuddicatu-style swordfish, sautéed chicory, pine nuts and raisins 24

A: 1-4-8-12



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DESSERTS

Our babà 12

A: 1-3-7-8

Almond ice cream, fig honey and cocoa brittle 12

A: 7-8-12

Fresh fruit platter 12



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