

Starters

Sautèed Squid with Orange flavoured Potato cream and buffalo Cacio Ricotta Cheese

Roasted Scallops selection Apple

Traditional Zeppola filled with Veal "Genovese Style",
with Carrot Sauce and black Cherry

Palamito Fish in Almond and Paprika crust
with Courgettes and "Diavoletto" Cheese fondue

Warm Neapolitan "Fresella" bread with Cod Fish and Licorice "Primo Sale" Cheese

Chef's Signature dish:
"Neapolitan style Sushi" Spaghetti , Garlic ,
Oil, Chillies and raw Tuna

*Executive Chef: Vincenzo Vanacore
Restaurant Manager: Giusy Benvenuto*

Pasta Courses

Pink Pepper Spaghetti, with Cuttle Fish
cream, Cherry Tomatoes and Orange

Creamed Risotto with "Sfusato Amalfitano"
Lemon Shellfish and Peas

Home Made Neapolitan style Ravioli filled
with Beef,"Fior di Latte" Cheese and Basil
Pesto

Traditional Mixed Italian Pasta with Fave
Beans, Clams and Turmeric

Home Made Paccheri Pasta with Artichokes,
Aniseed and smoked Bacon

Fish Main Courses

Artichoke crusted Sea Bass with "Scapece"
Pumpkin cream

Roasted Catch of the day with Potatoes, fresh
Tomatoes and Vermouth shallot

Herbs Tuna Fish and marinated seasonal
Vegetables

Mediterranean style Grilled Fish

Meat Main Courses

Fillet of Beef glazed with traditional Vinegar

Fillet of Beef in "Pizzaiola" sauce with Cherry
Tomatoes, buffalo
Ricotta Cheese and Potato Mille-Feuille

Pistachio Nut crusted Lamb served with baby
Aubergine Timbale and Horseradish

Baked suckling Pig with Potatoes and
Tomatoes filled with Beans and Bacon Rind

Chef's suggestion:
Filett of Scottona Marchigiana IGP

Gavitella

Tasting menù

Sautéed Squid with Orange flavored Potato
Cream and buffalo Cacio Ricotta Cheese

Neapolitan style Sushi

Home Made Neapolitan style Ravioli filled
with Beef, "Fior di Latte" Cheese and Basil
pesto

Pink Pepper Spaghetti with Cuttle Fish cream,
Cherry Tomatoes and Orange

Artichoke crusted Sea Bass with "Scapece"
Pumpkin cream

Fillet of Beef in "Pizzaiola" sauce with Cherry
Tomatoes
Buffalo Ricotta Cheese and Potato mille-
feuille

Traditional Neapolitan "Sfogliatella"

Minimum 2 people

Traditional Tasting Menu

Warm Neapolitan “Fresella Bread” with Cod
Fish and Licorice “Primo Sale” Cheese

Spaghetti with Seafood and Cherry Tomatoes

Neapolitan Style Veal chops with mashed
Potatoes

Or

Baked Fillet of Fish in Amalfi Lemon Sauce

Chocolate “Caprese” cake

Minimum for 2 people

Vegetarian Menù

Neapolitan “Fresella” Bread with Tomatoes,
Olives and Caciotta Cheese

Celery, Turmeric and Ginger Purred Soup

Fettucelle Pasta in a sweet Lemon Sauce
with wild Asparagus and low fat Yogurt

Setain Enscalope “Cacciatore style”

Lemon parfait

Our Chef for You

Traditional Dishes cooked to order

For minimum 2 people
Dishes to be requested in advance

Traditional Italian Fish Soup with Bread
Croutons

Spiny Lobster

Baked leg of Lamb

Leg of Pork cooked at low temperature

Chateaubriand Beef fillet with grilled
Vegetables and Bread croutons

Neapolitan ragout

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