

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty.

In each dish, the allergens present are identified by means of a numerical legend that refers to the list in the appendix as per EC Reg. No. 1169/2011

The Haccp procedures adopted take into account the risk of cross contamination and the staff is trained on this risk. However, it should be noted that, in some cases, due to objective needs, the preparation and administration activities may involve the sharing of areas and tools; therefore the possibility that the products come into contact with allergens cannot be excluded.

In order to guarantee freshness, based on seasonality / availability, some products are subjected to rapid blast chilling to -18 ° C.

Allergens found in bread and leavened products 1,3,5,6,7,8,10,11,12



#### ALLERGENS LIST

1. **Cereals containing gluten, i.e. wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products, except:**

- a) glucose syrups based on wheat, including dextrose;
- b) wheat-based maltodextrins;
- c) glucose syrups based on barley;
- d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. **Crustaceans and products based on crustaceans.**

3. **Eggs and egg products.**

4. **Fish and fish products, except:**

- a) fish gelatine used as a support for vitamin or carotenoid preparations;
- b) gelatin or isinglass used as fining agent in beer and wine.

5. **Peanuts and peanut-based products.**

6. **Soya and soy products, except:**

- a) refined soybean oil and fat (1);
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, tocopherol succinate natural D-alpha based on soy;
- c) vegetable oils derived from soybean phytosterols and phytosterols;
- d) vegetable stanol ester produced from soybean vegetable oil sterols.

7. **Milk and milk products (including lactose), except:**

- a) whey used for the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin;
- b) milk.

8. **Nuts, namely:** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Western Anacardium*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. **Celery and celery products.**

10. **Mustard and mustard-based products.**

11. **Sesame seeds and products based on sesame seeds.**

12. **Sulfur dioxide** and sulphites in concentrations of more than 10 mg / kg or 10 mg / liter in terms of total SO<sub>2</sub> to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions.

13. **Lupins and products based on lupins.**

14. **Molluscs and products based on molluscs.**

**"In my profession, forgetting one's origins is a "mortal sin",  
a gesture of pride that also precludes the possibility of future discoveries.  
Let's remember it, remember it."**

A handwritten signature in black ink, appearing to read "Giovanni...", is located in the bottom right corner of the page.

## TASTING MENU'

### PROPOSAL 12 COURSES

Prickly pear palette tartare with macadamia nut sauce<sup>(4,8)</sup>  
Sweetly cooked fennel with tapenade, truffle, pine nuts and hazelnut butter sauce<sup>(7,8)</sup>  
Roasted nocerine onion with papacelle mousse and cruschi peppers<sup>(7)</sup>  
Deep-sea amberjack with "scapece" eggplant, light goat's milk curd and herb extract<sup>(4)</sup>  
Spider crab salad with buckwheat couscous, green chilies and sauce of its coral<sup>(2,9)</sup>  
Fusaro Lake eel with green beans, gherkins, orange cream sauce and tarragon sauce<sup>(1,2,4)</sup>  
Basil risotto with spoonbill fish and plum juice and green tomatoes<sup>(4)</sup>  
Tortelli stuffed with Nerano-style zucchini, Vicano moscione and Marsala sauce<sup>(7)</sup>  
Cheek, belly and fillet of catch of the day with spollichini beans and mussel sauce<sup>(4)</sup>  
Skewered Laticauda lamb with turnips, caramelized milk and summer truffle<sup>(7)</sup>  
Iced cloud with lemon, buffalo kefir and Sorrento walnuts<sup>(7,8)</sup>  
An unusual "English soup"<sup>(1,3,7,8)</sup>

**€ 265,00**

### PROPOSAL 8 COURSES

A journey of 8 courses, by relying to the Chef

**€ 195,00**

### PROPOSAL 6 COURSES

A journey of 6 courses, by relying to the Chef

**€ 180,00**

### PROPOSAL 4 COURSES

A journey of 4 courses, by relying to the Chef

**€ 165,00**

## A LA CARTE

Deep-sea amberjack with "scapece" eggplant, light goat's milk curd and herb extract<sup>(4)</sup>  
Controne chickpea soup with clams, celery gnocchi and cod tripe<sup>(9,14)</sup>  
Fusaro Lake eel with green beans, gherkins, orange cream sauce and tarragon sauce<sup>(1,2,4)</sup>  
Ischia-style rabbit royale<sup>(12)</sup>

**€ 45,00**

Our interpretation of raw fish<sup>(2,4,14)</sup>

**€ 90,00**

Basil risotto with spoonbill fish and plum juice and green tomatoes<sup>(4)</sup>  
Tortelli stuffed with Nerano-style zucchini, Vicano moscione and Marsala sauce<sup>(7)</sup>  
Spaghettoni with cuttlefish ragout and its liver<sup>(7)</sup>  
Mixed pasta soup with shellfish and rock fish<sup>(1,2,4,14)</sup>

**€ 45,00**

Sampietro fillet with new potatoes, mushrooms and remulade sauce<sup>(7)</sup>  
Whole grilled squid<sup>(14)</sup>  
Variation of black piglet with stuffed bell pepper, Jerusalem artichoke and loquat compote<sup>(12)</sup>  
Skewered pigeon with endive, Vesuvius mulberries and hollandaise sauce<sup>(3,7,12)</sup>

**€ 55,00**

Tiramisu<sup>(1,3,7,8)</sup>  
Festive rhubarb turban with vanilla mousse and Mediterranean herb sorbet<sup>(1,3,7,8)</sup>  
Delicious with tonka bean and seasonal fruit  
70% dark chocolate soufflé with helichrysum sauce\*<sup>(1,3,7,8)</sup> \*Min. for 2 people  
An unusual "English soup"<sup>(1,3,7,8)</sup>  
Babà Neapolitan according to tradition<sup>(1,3,7,8)</sup>  
Our selection of ice creams and sorbets<sup>(1,3,7,8)</sup>

**€ 28,00**

*To best enjoy the menù, the selections must be identical for the entire table*