

# MARENNÀ

R I S T O R A N T E

---

A PLACE WHERE DISCOVERING AND AUTHENTIC EXPERIENCES CREATE A SITE OF WONDERS, SHARING, DEBATING; A LABORATORY OF IDEAS, ART AND CULTURE, WHERE WINE PLAYS A CRUCIAL ROLE.

---

Marennà Restaurant is the solution that makes Borgo San Gregorio a polyvalent and unique place, offering taste and simplicity through genuine proposals that enhance the best of Italian, especially Hirpinian cuisine, known worldwide.

Simplicity, familiarity and gastronomy mix together to become the basis of Marennà Restaurant's philosophy that takes out the essence through the unique fertility and the grounds of San Gregorio Vegetable Garden's cultivation methods and ingredients.

Typical and regional dishes create its menu, giving value to the importance of living good – in French "bien-être" – and expressing a common and known lifestyle from the whole world, all principles of a healthy and beneficial Mediterranean diet, together with the results and efforts on persistent research.

Marennà Restaurant offers a suitable solution for long stays, enjoying the taste of tradition for memorable moments from the same attraction.

---

# APPETIZERS

---

## PUMPKIN

soup with "Quarantine" beans, mushrooms and chestnuts

€ 18,00

## SALTED COD

in yellow tomato soup, olives and capers

€ 24,00

## BIO EGGS

in Purgatory with Carmasciano pecorino cheese fondue

€ 20,00

---

# FIRST COURSES

---

## CANDELE PASTA

alla "Genovese" and caciocavallo podolico cheese fondue

€ 22,00

## SPAGHETTONE PASTA

with tomato from our vegetable garden, creamed with parmigiano reggiano cheese

€ 20,00

## EGG PASTA PLIN

filled with "friariello", provola milk

€ 22,00

---

# SECOND COURSES

---

## BEEF

braised cheek with Aglianico wine and potato puree

€ 24,00

## FISH OF THE DAY

roasted, season vegetables from our garden

€ 26,00

## VEAL

braised tongue with lentils soup and hazelnuts

€ 24,00

---

# DESSERT

---

## DESSERT OF THE DAY

€ 12,00

## AUTUMN WOOD

porcini mushrooms mousse, cocoa Grue, juniper ice-cream, herbal tea with forest scents

€ 18,00

## CHESTNUT

ganache with crumbly tartlet, soft coffee cream and spiced ice-cream

€ 18,00

## CIGAR

chocolate, rum babà, creamy and pear and ginger sorbet

€ 18,00

## CHEESES

Chart Selection

€ 25,00

## CONSUMERS WARNINGS

### Raw materials

Some dishes and / or ingredients are prepared with product that has been frozen to guarantee food quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and 853 / 04 and Subsequent modifications or additions. For more information on the allergen registry, our guests are kindly requested to ask the restaurant staff or via QR Code.



**Allergens I:** Our guests are invited to communicate to our staff the necessity to consume dishes without selected ingredients that can cause allergic reactions before the order is taken, because in the kitchen over the preparation time we cannot assure for any cross contaminations. Hence why all our dishes can contain substances and ingredients stated in the law UE 1169/11.

**Attachment II:** **Fish** and its derivate, **mollusc** and products made from its derivate, **crustaceans** and products made from its derivate, **cereals** containing **gluten** in **grain** (including **spelled** and **Khorasan wheat**), **rye**, **barley**, **oats**, **eggs** and products based on **eggs**, **soy** and products based on **soy**, **milk** and products based on **milk**, **sulphur dioxide** and **sulphite**, **nuts** in the specific: **Almonds**, **hazelnuts**, **walnuts**, **cashew nuts**, **pecan nuts**, **brazil nuts**, **pistachios**, **macadamia nuts** or **Queensland nuts**; **celery** and products based on **celery**, **lupin** and products based on **lupin**, **peanuts** and products based on **peanuts**. **Mustard** and products based on **mustard**, **sesame seeds** and products based on **sesame seeds**.

Our staff is available for any further help or guidance.