

# MARENNA

RISTORANTE



Welcome to Marennà, an untouched land where meeting and sharing melt together with wine, mixing in a crescendo of flavours and vivid lore for what it offers.

Our menu is a travel that begins from Irpinia, one of the most uncontaminated and healthy lands of Southern Italy. It is easy to find a great system of traditions that evolves with the passing of time, impregnated with a unique gastronomic heritage. Everything develops in perfect balance with the winery, the kitchen, and the beautiful nature around; the key is offered by our Chef Roberto Allocca who always pursues genuineness through experimentation. As well as wine ages inside the wooden barriques, this place is "Act to become", and means in continuous evolution.

A true continuum between three temporal lines: past, present, and future; each of them share the same attraction and principles.

Tasting Menu

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PATRIARCHI

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Five Courses

CHEF'S WELCOME APERITIF

BREAD, BUTTER AND EXTRA VIRGIN OLIVE OIL "MISTER O."

SALTED COD

alla "Genovese", crispy wafer and lemon sauce

RISOTTO

creamed with caciotta stracchinata cheese and salmon trout marinated with orange

EGG PASTA PLIN

filled with "friariello", finely chopped lamb and its sauce, provola cheese milk

BEEF

glazed with tonka broad bean, grilled cabbage and pomegranate caramel

PRE DESSERT

AUTUMN WOOD

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

PETIT FOUR

€ 90,00

**WINE PAIRING  
TENUTE CAPALDO**

€ 140,00

**WINE &... EXPERIENCE**

€ 160,00

The tasting menu is intended for the whole table.  
The wine pairing is selected for each course.

Tasting Menu

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MARENNA STUDI

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Eight Courses.

CHEF'S WELCOME APERITIF

BREAD, BUTTER AND EXTRA VIRGIN OLIVE OIL "MISTER O."

PUMPKIN SPAGHETTI

with fermented dressing, mushrooms and toasted almonds

VEAL

pan fried tongue, braised fennel and coffee shoyu sauce

RISOTTO

creamed with caciotta stracchinata cheese and salmon trout marinated with orange

SEMOLA FLOUR PAPPARDELLE PASTA

garlic, oil and chili, kale and snails' soup

FISH OF THE DAY

cast iron cooked with mediterranean flavours, roasted cauliflower, with parsley emulsion and black garlic

GUINEA FOWL

grilled, "Quarantini" beans, glazed mushrooms and chestnuts

PECORINO CHEESE

Chart Selection

PRE DESSERT

CIGAR

chocolate, rum babà, creamy and pear and ginger sorbet

PETIT FOUR

€ 120,00

**WINE PAIRING  
TENUTE CAPALDO**

€ 180,00

**WINE &... EXPERIENCE**

€ 220,00

The tasting menu is intended for the whole table.  
The wine pairing is selected for each course.

Wine Tasting

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# TENUTE CAPALDO

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Eleven Wines / Eleven Courses

DUBL ESSE ROSATO  
Dosaggio Zero, Metodo Classico

QUERCIA GROSSA  
Fiano di Avellino DOC – FeudiStudi

CAMPANARO  
Fiano di Avellino Riserva – Feudi di San Gregorio

ARIELLA  
Greco di Tufo DOCG – FeudiStudi

GOLETO  
Greco di Tufo DOCG – Tenute Capaldo

PATRIMO  
Campania Rosso IGT – Feudi di San Gregorio

CAMPO ALLE COMETE  
Bolgheri Superiore DOC – Campo alle Comete

STORICO  
Aglianico del Vulture Superiore DOCG – Basilisco

SERPICO  
Irpinia Aglianico DOC – Feudi di San Gregorio

GULIELMUS  
Taurasi Riserva DOCG – Tenute Capaldo

PRIVILEGIO  
Irpinia Fiano Passito DOC – Feudi di San Gregorio

€ 300,00

The tasting menu is intended for the whole table.  
The tasting menu includes the above-mentioned wines with welcome aperitif,  
a selection of fingers, followed by ten courses selected by the Chef, paired with bread,  
butter, extra virgin olive oil "Mister O.", pre-dessert and petit four.

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# DESSERTS

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### 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

## CHOCOLATE TASTING

Chart selection

€ 20.00

## CHEESES TASTING

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.