



RISTORANTE
SAN GREGORIO

4 COURSES
ORIGINI

75 euros

Gaspè alla "Pertecaregna"

A risotto in the hills

Savoy cabbage, beans and cotechino

Baked ricotta, buckwheat and pears



Selection of Tenute Capaldo - 100 euros

Sommelier's selection - 120 euros

6 COURSES
RACCONTO

100 euros

Borage and Fiordilatte cheese millefeuille

Cardone soup

Cannellone stuffed with salt dried cod

Broken candles pasta between the vegetable garden and the sea

"Laticauda" lamb, radicchio and pecorino cheese

Sweet winter



Selection of Tenute Capaldo - 150 euros

Sommelier's selection - 180 euros

EIGHT X EIGHT

200 euros

Dubl Esse Rosato

Dosaggio Zero, Classic Method

Campanaro

Fiano di Avellino Riserva DOCG – Feudi di San Gregorio

Goletto

Greco di Tufo DOCG – Tenute Capaldo

Pàtrimo

Campania Rosso IGT – Feudi di San Gregorio

Campo alle Comete

Bolgheri Superiore DOC – Campo alle Comete

Serpico

Irpinia Aglianico DOC – Feudi di San Gregorio

Gulielmus

Taurasi Riserva DOCG – Tenute Capaldo

Privilegio

Irpinia Fiano Passito DOC – Feudi di San Gregorio

You can add the € 25 cheese experience to the proposals.

The tasting menus are intended for the whole table.

The wines in combination are selected for each course.

The courses within the tasting menus can be ordered individually from a selection of minimum two courses, at a cost of € 30 each.

CONSUMER WARNINGS

Raw materials: some dishes and/or ingredients are prepared with blast chilled and/or frozen raw materials at the origin to ensure food quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and 853/04 and subsequent amendments or additions. To consult the allergen register, our guests are kindly requested to contact the room staff.

Allergens: The customer is requested to inform the dining room staff of the need to consume food that is free of certain allergenic substances before ordering, as in the kitchen during the preparations, contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances reported pursuant to Reg. EU 1169/11.

Annex II: **Fish** and fish products, **shellfish** and fish products based on molluscs, **crustaceans** and crustacean products, **cereals** containing gluten i.e. **wheat** (including spelt and Khorasan wheat), rye, barley, oats, **eggs** and egg products, soy and soy products, milk and products based on milk, **sulphur dioxide** and sulphites, fruit shell, i.e.: almonds, **hazelnuts**, **walnuts**, **cashew**, **pecans**, **Brazil nuts**, **pistachios**, **macadamia**, **nuts** or **Queensland nuts**; celery and celery products, **lupins** and celery products of lupins, **peanuts** and peanut products, mustard and peanut products based on **mustard**, **sesame seeds** and products based on of sesame seeds.

Our staff is available for any further clarification on the matter.