

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

Cheese experience 25 euros.

Tasting menus are intended for the whole table.

Matching wines are to be selected for each course.

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

EIGHT X EIGHT

200 euros

DUBL ESSE Rosato

Dosaggio Zero, Metodo Classico

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

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 or by using the QR Code.

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



Scan the QR Code for
allergen information