

## APPETIZERS

- 25 euros Blue fish “Panzanella”, Gaeta’s olive crisp, pearls of “colatura” of Cetara anchovies
- 26 euros Irpinian “Podolico” veal chop, tuna sauce, capers and endives
- 20 euros Thinly sliced “carpaccio” of turnips and beets, almonds, raspberry vinegar, cherries

## ENTRÉE

- 27 euros Mixed pasta with pumpkins sprouts, potatoes, “scuncilli” seafood and sweet garlic
- 25 euros Potato gnocchi, “Cianfotta” pan fried vegetable and “cotechino”
- 27 euros Risotto with basil, tomato and Irpinian buffalo cheese

## MAIN COURSE-

- 39 euros Lean beef, veal’s sweetbreads, raw shrimp and mushrooms
- 34 euros Barbecued “Laticauda” lamb, white mulberry chutney and twig
- 35 euros Catch of the day, Amalfi’s citrus lemon, Friggitelli peppers

10 euros FROM OUR GARDEN, DAILY HARVEST

25 euros CHEESE EXPERIENCE

## CONSUMER WARNINGS

**Raw materials:** some dishes and/or ingredients are prepared with raw materials that are deep frozen at the origin to ensure food quality and safety, as described in the HACCP Plan according CE Reg. 852/04 and 853/04 as amended or supplemented. Feel free to ask your waiter for any further clarification on this matter .

5 COURSES

## RICORDI

85 euros

Tomato and buffalo's cheese soup with capers and olives

Mixed pasta with pumpkins sprouts and potatoes, "scuncilli" seafood and sweet garlic

Chard and goat cheese filled "fagottelli" fresh pasta

Lean beef, veal's sweetbreads, raw shrimp and mushrooms

A childhood memory: Tiramisù

### Wine pairing

Tenute Capaldo selections - 130 euro

Sommelier selections - 140 euro

## OTTO X OTTO

200 euros

The chef will tell the story of our summer with a tasting menu paired with the best wines from Tenute Capaldo.

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*

Torre 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*

Tasting menu can only be ordered for the whole table.

Pairing wines are selected for each course.