

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 Gragnano pasta with roasted peppers powder, caciocavallo cheese sauce, squid and Italian caviar
- 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 radish
- 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 euros

Sommelier selections - 140 euros

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 DOCG Riserva, 2021 — Feudi di San Gregorio*

Goleto, *Greco di Tufo DOCG Riserva, 2020 — Tenute Capaldo*

Morandi, *Fiano di Avellino DOCG, 2020 — Feudi Studi*

Patrimo, *Campania Rosso IGT, 2017 — Feudi di San Gregorio*

Piano di Montevergine, *Taurasi DOCG Riserva, 2010 — Feudi di San Gregorio*

Serpico, *Irpinia Aglianico DOC, 2008 — Feudi di San Gregorio*

Privilegio, *Irpinia Fiano Passito DOC, 2021 — Feudi di San Gregorio*

Tasting menu can only be ordered for the whole table.

Pairing wines are selected for each course.