



RISTORANTE
SAN GREGORIO

YOUR
CHOISE OF

2 courses 40 euros

Blue fish "Panzanella", Gaeta's olive crisp, pearls of "colatura" of Cetara anchovies

3 courses 55 euros

Irpianian "Podolico" veal chop, tuna sauce, capers and endives

4 courses 65 euros

Thinly sliced "carpaccio" of turnips and beets, almonds, raspberry vinegar, cherries

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

Potato gnocchi, "Cianfotta" pan fried vegetable and "cotechino"

"Spaghetti alla buona": garlic, EVO and tomatos from the daily harvest

Crispy breaded pork rib

Barbecued "Laticauda" lamb, white mulberry chutney and radish

Baccalà cod, Amalfi's citrus lemon, Friggitelli peppers

From our garden: the daily harvest

Cheese experience

CARMEN PELUSO'S PASTICCERIA

15 euros

"Caprino" cheese mousse, white chocolate and wild blackberries

18 euros

A childhood memory: Tiramisù

18 euros

Eggplants and chocolate

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 by 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.