

## APPETIZERS

- 26 euros Trout in croissant crust, kale cabbage, Classic Method sauce and Italian caviar
- 21 euros “Torciuta” escarole, corn bread and buffalo milk
- 24 euros Codfish salad

## ENTRÉE

- 27 euros Pasta with potatoes, provola cheese and “Pelatella Napoletana”
- 25 euros Handmade fagottello pasta filled with smoked caciotta cheese, pumpkins and mushrooms
- 27 euros Risotto with garlic, olive oil and chili pepper

## MAIN COURSE

- 39 euros Farmyard fries
- 36 euros Fish of the day cooked in Volturara quarantini beans sauce and sweet onions
- 36 euros “Laticauda” lamb, horseradish and dried red grape
- 18 euros From our garden, daily harvest

The service includes a minimum of two courses from the à la carte menu.

### 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

Autumn fried egg

It's Sunday: Italian ragoût

Gragnano linguine with nuts and citrus fruits ragout

Baby chicken "alla diavola" in salt crust

A day in Montella

### Wine pairing

Tenute Capaldo selections - 45 euros

Sommelier selections - 55 euros

## OTTO X OTTO

200 euros

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

Albablu, *Toscana Vermentino, 2023* — *Campo alle Comete*

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

DUBL Esse Rosato, *Dosaggio Zero, Metodo Classico, 2015* — *DUBL*

Goletto, *Greco di Tufo DOCG, 2017* — *Tenute Capaldo*

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

Sirica, *Campania Rosso IGT, 2019* — *Feudi Studi*

Terra di Lavoro, *Campania IGT, 2019* — *Galardi*

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

Tasting menu can only be ordered for the whole table.

Paring wines are selected for each course.