



RISTORANTE  
SAN GREGORIO

BRUNCH

THE FIRST DAY  
OF THE YEAR'S

60 euros

FROM OUR PASTRY

Brioche with ricotta and orange jam  
Rolls with coriander honey and vanilla Chantilly cream  
Pancakes with chestnut honey, chestnuts and meringues  
Hazelnut, chocolate and black truffle Éclair  
Coffee Éclair  
Chocolate and ricotta cassata  
Millefeuille with cream and local fruits

FROM THE  
BARNYARD

Poached egg with white truffle  
Poached egg with caciocavallo cheese and bacon

FROM THE  
BUTCHER

Cured shoulder  
Cacciarini salami  
Smoked cooked ham.

FROM THE  
VEGETABLE GARDEN

Legumes soup, mushrooms and chestnuts  
Vegetables flan

FROM THE SEA

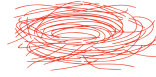
Oysters  
Brioche bread with butter and anchovies  
Smoked trout with sour cream and caviar  
Octopus with kale cabbage

FROM THE STOVE

Pasta with crustaceans  
Broth tortellini

FROM THE OVEN

Podolico beef sirloin in crust with foie gras  
and truffle paté



RISTORANTE  
SAN GREGORIO

THE CHEESE  
TROLLEY

Goats, Cow and sheep cheeses from the nearby area and beyond, mustard and honey

THE BREAD  
TROLLEY

Homemade bread made with ancient grains from Irpinia

Puffed bread with vegetables

Rustic babà

Loaf of bread

Breadsticks and Crackers

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.