

APPETIZERS

23 euros Radicchio, duck ham and yogurt

24 euros “Maritata” soup

26 euros “Pertecaregna” Codfish

ENTRÉE

27 euros “Puttanesca” sauce spaghetti

26 euros Handmade fagottello pasta stuffed with smoked caciotta cheese, pumpkins and “Pioppini” mushrooms

27 euros Risotto with wild herbs and seafood

MAIN COURSE

38 euros “Rossini” Rabbit

35 euros Fish of the day, shellfish and turnip greens

36 euros Podolico beef sirloin, Borgo’s vegetables and Asian sauce

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

“Maritata” soup

“Puttanesca” sauce spaghetti

It’s Sunday: Italian ragoût

Pepper roasted chicken in salt crust

Baked ricotta cheese, pears and red wine

Wine pairing

Tenute Capaldo selections - 45 euros

Sommelier selections - 55 euros

OTTO X OTTO

200 euros

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

Cladrecis bianco, *Colli Orientali del Friuli DOC, 2022* — *Sirch*

Quercia Grossa, *Fiano di Avellino DOCG, 2021* — *Feudi Studi*

Sophia, *Basilicata bianco IGT, 2021* — *Basilisco*

Goleto, *Greco di Tufo DOCG Riserva, 2019* — *Tenute Capaldo*

Rosamilia, *Taurasi DOCG, 2018* — *Feudi Studi*

Schioppettino di Prepotto, *Friuli Colli Orientali DOC, 2018* — *Sirch*

Torre alle Comete, *Bolgheri Superiore, 2021* — *Campo alle Comete*

Privilegio, *Irpinia Fiano Passito DOC, 2022* — *Feudi di San Gregorio*

Tasting menu can only be ordered for the whole table.

Paring wines are selected for each course.