

APPETIZERS

- 22 euros White “frisella” bread, red onion, caciocavallo cheese and mustard
- 24 euros Marinated raw amberjack with Neapolitan “caponata”
- 23 euros “Pelatella” pork, sweet and spicy sauce, green onion and ginger

FIRST COURSES

- 24 euros Spaghetti with tomato sauce from our garden, herbs ricotta cheese and “scarpetta”
- 28 euros “Mescaprancesca” pasta with red shrimps, Agnes saffron, pork guanciale and green peas
- 26 euros Traditional “Avellinesi” fusilli pasta, Carmasciano cheese and spicy pork ragoût
- 26 euros Handmade ravioli filled with braised short ribs, provolone del Monaco cheese, onion and carpaccio

MAIN COURSES

- 36 euros Local salty codfish, vegetables and pepper potatoes espuma
- 36 euros Porchetta style rabbit, spring vegetables and verjus sauce
- 42 euros Barbecued beef filet, zucchini flowers, potatoes and pork guanciale
- 18 euros Today’s harvest: the vegetable from our garden



Consumer warnings

5 COURSES

TERRITORY & CONNECTIONS

90 euros

5 courses menu that tells the tradition of the territory with a hint of internationality, following the seasons of our vegetable garden.

Marinated raw amberjack with Neapolitan “caponata”

“Pelatella” pork, sweet and spicy sauce, green onion and ginger

Handmade ravioli filled with braised short ribs, provolone del Monaco cheese, onion and carrots

“Laticauda” lamb aged in beeswax, lavender and wild black pepper

Ricotta cheese and pear

With wine pairing

Tenute Capaldo selection - 55 euros

Sommelier's selection - 60 euros

EIGHT X EIGHT

HERITAGE

200 euros

8 “free-hand” courses in pairing with the best Tenute Capaldo wine selection.

Albablu, *Toscana Vermentino IGT, 2024* – *Campo alle Comete*

Biancolella, *Ischia DOC, 2024* – *Costa delle Parracine*

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

Goleto, *Greco di Tufo DOCG Riserva, 2021* – *Tenute Capaldo*

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

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

Terra di Lavoro, *Campania Rosso IGP, 2017* – *Galardi*

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

Tasting menu can only be ordered for the whole table.

Pairing wines are selected for each course.