



APPETIZERS

Le Zucchine e i Fiori
zucchini and flowers stuffed with Zincarlin local goat cheese, fried in tempura style, accompanied by Greek yogurt with cucumber and mint

La Cipolla
blond onion's tarte tatin with Parmigiano cheese sauce and balsamic vinegar reduction

Le Capasante
pan seared scallops, served on panzanella made with tomatoes, cucumbers, bread, marinated red onions, and rocket pesto

La Royal di Manzo
soft beef terrine covered with tuna sauce, accompanied by salted cookies, fresh seasonal salad and caper flowers

FIRST DISHES

La Melanzana
eggplant parmigiana style with fresh mozzarella from Agerola, tomato sauce, basil and grana padano DOP cheese

Il Riso
riso carnaroli "Gallo Riserva" with basil pesto, marinated salmon tartare, smoked stracciatella cheese and toasted pine nuts
2 persons minimum

Le Tagliatelle
tagliatelle of fresh egg pasta served with zucchini, mussels and mint scent

I Ravioli
ravioli of homemade fresh egg pasta stuffed with chicken genovese ragout, with lemon grass scent, on red bell peppers cream, julienne of green chilies and Tuscan pecorino flakes



MAIN DISHES

Il Branzino

sea bass grilled fillet accompanied by carrot variations,
crispy radish and rocket pesto

Il Merluzzo

deep-fried cod with thyme panko breadcrumbs, served on summer
vegetable salad, orange perlage, and lime mayonnaise

La tartare di manzo

served with Cantabrian anchovies, marinated red onions,
caper flowers, herb-marinated yolk and accompanied
by bread chips with smoked stracciatella

L'Agnello

sliced Irish steak lamb and its sauce served with soft San Marzano
tomatoes and romaine lettuce rolls stuffed with raisins,
mustard seeds and cream cheese

Il Gubet KM 0

local goat cheese, homemade raisins bread, honey and jam - farm to table

