

# Innovation

## Starters

### The Sea Chronicles

*Catch of the day served raw with the Chef's choice of garnish*

### Smoked Lobster

*Cherrywood smoked lobster over a spinach salad with hazelnuts and green apple dressed with Waldorf sauce*

### Prawn Carpaccio

*Red prawns, creamy "burrata" mozzarella and citrus fruit served with an orange dressing over a crispy salad*

### Octopus

*Spicy pan seared octopus served with a parsley mashed potatoes and anchovy mayonnaise*

### Arancino

*Deep fried rice ball flavoured with Amalfitan lemons on a "Provolone del Monaco" P.D.O. cheese fondue*

### Poached Egg

*Sautéed asparagus tips with a poached egg over a creamy Parmesan sauce*

# Tradition

## Starters

### Seafood Soup

Classical seafood soup with shellfish and molluscs from the Gulf, cherry tomatoes, parsley  
and garlic baked bread  
(Min. 2 persons)

### Anchovies

Deep fried anchovies with a stuffing of provola and ricotta from Monte Lattari  
on a bed of Neapolitan style sautéed escarole

### Parmigiana

Neapolitan style eggplant parmesan prepared with Agerola mozzarella, cherry tomato confit  
and an eggplant and basil cream

### Caprese

A salad of tomatoes from Sorrento, local buffalo mozzarella cheese and fresh basil

# Innovation

## First Courses

### Paccheri

Gragnano pasta with a lobster and Vesuvian grape tomato ragout

(Min. 2 persons)

### Risotto

Basil risotto with creamy “burrata” mozzarella and raw scampi perfumed with vanilla

### Linguine

Linguine with anchovy syrup “colatura” from Cetara, cherry tomatoes, walnuts from Sorrento and a spicy tarallo sauce

### Ravioli

Large handmade ravioli filled with provola cheese and potatoes in a yellow and red cherry tomato sauce

### Fusilloni

Large Neapolitan cork-screw pasta with eggplants, pine nuts and basil pesto served with a caciocotta cheese fondue

### Soup

Potato and leek soup with pan seared baby calamari and rosemary

# Tradition

## First Courses

### Scialatielli

*Amalfi typical handmade pasta with shellfish and Vesuvian cherry tomatoes*

### Vermicelli

*Vermicelli pasta with clams and parsley pesto*

### Genovese

*Tower of macaroni in a rich slow-cooked beef and onion sauce*

*(Antique Neapolitan recipe)*

### Spaghetti Nerano

*Spaghetti from Gragnano with zucchini, caciocavallo and local pecorino cheese*

*with fresh basil*

# Innovation

## Main Courses

### Swordfish

Pistachio crusted escalope of swordfish on a Neapolitan style zucchini sauce  
seasoned with garlic, mint and pink pepper vinaigrette

### Tuna

A selection of red tuna fish: tuna tartare on an Amalfitan citrus salad  
and Milanese tuna on a Pernod-flavoured creamed fennel

### Red Squid and Potato

Pan seared local red squid with purple and yellow potatoes and parsley sauce.  
A revised classical recipe from Praiano

### Beef Tenderloin

Beef tenderloin coated with Agerola tarallo cracker crumbs scented with Amalfi citrus  
over an Aglianico wine reduction

### Lamb

Giffoni hazelnut crusted lamb with acacia honey and saffron flavoured potato purée

### Tempura

Crunchy seasonal vegetable tempura with a yogurt, lime and ginger mayonnaise

# Tradition

## Main Courses

### Catch of the Day

Local fish caught daily, served in your choice of four traditional cooking styles:

- “Acqua pazza” poached
- Salt crust baked
- Grilled with mint sauce
- With Amalfitan lemons and capers

Price per 100 grams

### Platter of Cheeses

Platter of local cheeses with Campania citrus honey, bittersweet homemade marmelade and seasonal fruit

# Dessert

## Caprese

*Square of almond and dark chocolate cake served with a quenelle of iced Baileys*

## Babà

*Classic Neapolitan Babà topped with an agricultural rum cream and sour cherries*

## Delizia al Limone

*Three lemons “Delizia” (lemon cream, slices of dried lemon and sticks of candied lemon)*

## Mousse

*Yogurt mousse with Sorrento blonde orange gelatine and Amaretti crumble*

## Cannolo

*Cannoli trunks filled with buffalo milk ricotta and caramelized pears over a cold crème anglaise*