

M A R E N N A'

APPETIZERS

Chickpeas and codfish^{A*** / ** on request}

“Pina Colada” Shrimps^{A**}

Coconut milk, pineapple, rum and lime

Mussel’s soup^{A** on request}

San Marzano tomatoes, mussels, octopus and escargots

Veal mince

Hazelnuts, capers, mustards, mushrooms, and cocoa

Summer boiled meat^{** ***}

Vegetables with new evo oil

Crunchy head

Vegetables with new evo oil

^{**}Gluten free

^{***}Lactose free

^A “The ichthyic product intended to be consumed raw or almost raw has undergone to preventative freezing treatment in accordance with the Regulation CE. 853/2004, Annex III° Sez. VIII° Cap. 3 Letter D. 3“

FIRST COURSES

Tubetti^{A***on request}

Mussels and “spollichini” beans, sea urchin and coffee

Eggplant parmigiana Ravioli

Paccheri pasta^{*** on request}

Ischitana rabbit, savory and basil

“Tuna and onion” linguine^{A***}

Amberjack, green onion, yuzu kosho and tuna chips

30 reds tagliolini^{***on request}

Fennel, asparagus and truffle

Marinara Rice^{**} min.2 pers.

Tomato, new garlic, marinate anchovies and oregano

“Roasted” potato gnocchetti^{A***on request}

Oysters, goat cheese and caviar

^{**}Gluten free

^{***}Lactose free

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MAIN COURSES

Veal**

Chard, porcini mushrooms, apricots, almonds and truffle

Black Piglet “in pink”**

Annurca apple, radish, radicchio and roses

Porchetta Rabbit***

Wild fennel and mushrooms

Lamb**

Roasted carrots and sheep milk curd

Duck**

Breast and thigh, pears mustard, walnuts and chards

FISH

Amberjack^{A***on request}

Roasted peppers, shrimps, mint

“Scapece” Codfish^{A*** / ** on request}

Zucchini and flower tempura

CHEESE

Selection of Irpinia and Lucania cheeses

**Gluten free

***Lactose free

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DESSERT

Our Lemon Delight**

Lemon, limoncello and Persian Lemon

Bread, butter and marmalade

Puff, vanilla mousseline and apricot

Paradise cake**

Milk, honey and vanilla

Babà

Mascarpone cheese, saffron and tangerine

Sicilian Cannolo

Candied orange, Cointreau and pistachio

“Black Forest”

Chocolate, marasca cherries and Chantilly cream

Variation of ice creams and sorbets

LUGLIO 2018

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