

M A R E N N A'

FIVE COURSES MENU*

€ 58,00 (wine not included)

Cloud of ricotta cheese

Ricotta cheese, “asciate” herbs and truffle

Pastas and Beans

Mixed pasta, beans, shrimp and celery

Agnolotti del “Plin”, “sasicce e friarielli”

Agnolotti pasta, sausage and broccoli

Braised beef

Braised beef with Aglianico wine, carrot and licorice puree

“Autumn leaves”

Chocolate, chestnuts, pumpkin and hazelnuts

MENU “IL PIACERE DELLA TAVOLA”*

€ 68,00 (wine not included)

Six surprise courses from the kitchen

TASTING MENU

€ 90,00

WITH TOP WINES PAIRING

*The proposed menu is served to the entire table.

In case of food intolerances and allergies, contact the personnel in order for the kitchen to be appropriately informed.

**Gluten free

***Lactose free

APPETIZERS

Cloud of ricotta cheese Ricotta cheese, “asciate” herbs and truffle	€ 16,00
“Green” shrimp ^{** ***} Guacamole, green tomato, pistachio oil	€ 16,00
Pumpkin flower Tomato, anchovies, basil	€ 16,00
Raw meet...grilled ^{** ***} Veal tartare, artichokes and herbs aioli	€ 16,00
Lacquer bacon...a bit Chinese a bit Irpinian ^{** ***} Fresh bacon, sweat and sour sauce of “papacelle”, pineapple and ginger	€ 16,00
“All’occhio di bue” ^{**} Egg, potatoes, porcini mushrooms and goat cheese	€ 16,00
Duck liver twister ^{** ***} Strawberries, “fragolino” wine and elder flowers	€ 16,00

^{**}Gluten free

^{***}Lactose free

FIRST COURSES

Spaghettone “ajo e ojo” Smoked chili pepper and parmesan and zenzero ice cream	€ 16,00
“Candele Spezzate” Rabbit ragout with Fiano and Mediterranean herbs	€ 16,00
Pastas and Beans Mixed pasta, beans, shrimp and celery	€ 16,00
Agnolotti del “Plin”, “sasicce e friarielli” Agnolotti pasta, sausage and broccoli	€ 16,00
“Marinara” risotto Fresh tomato, sweet garlic, anchovies from Cetara and oregano	€ 16,00
“Lavioli al Vapole”^{** ***} Crystal ravioli, mushroom, spinaches, vegetable juice and truffle jus	€ 16,00
Potatoes Gnocchi Codfish, tomato, olives and capers	€ 16,00

^{**}Gluten free

^{***}Lactose free

MAIN COURSES

Braised beef € 24,00

Braised beef with Aglianico wine, carrot and licorice puree

Piglet** € 24,00

Endive, potatoes, red fruits jus and rose powder

Duck*** € 24,00

Strawberry, asparagus, vanilla and almonds

Lamb and entrails rolls* **** € 24,00

Chicory, chickpeas hummus and seaweed gomasio

“The Rabbit and the Carrot”** € 24,00

Porchetta rabbit with orange and carrots variations

FISH

Seabass* **** € 24,00

“Sea” emulsion, fennel and anice

Codfish** € 24,00

Topinambur, anchovies sauce, hazelnuts and summer truffle

CHEESE € 15,00

Selection of Irpinia and Lucania cheeses

**Gluten free

***Lactose free

DESSERT

“Autumn leaves” Chocolate, chestnuts, pumpkin and hazelnuts	€ 16,00
Apricot, honey and lavender** Apricot soup with honey, sorbet, almond biscuits, lavender jelly	€ 16,00
Piña colada** White chocolate Namelaka, vanilla pineapple, rum, lime jelly with coconut sorbet	€ 16,00
Annunrca Apple, roses and karkadè Rose whipped cream, cream and apple slush	€ 16,00
...Black Forest.. Frangipane chocolate cake, cherry marasca and sheep milk ice cream	€ 16,00
Sicilian Cannolo? Sheep ricotta Millefoglie, candied orange zest, almond sorbet and pistachios	€ 16,00

