

M A R E N N A'

## FIVE COURSES MENU\*

Chickpeas and cod fish<sup>A\*\*\*</sup> / \*\* on request

**TUBETTI**<sup>A\*\*\*on request</sup>

Mussels and “spollichini” beans, sea urchin and coffee

Eggplant parmigiana Ravioli

**Veal\*\***

**Chard, porcini mushrooms, apricots, almonds and truffle**

**Our Lemon Delight\*\***

**Lemon, limoncello and Persian Lemon**

MENU “IL PIACERE DELLA TAVOLA”\*

Six surprise courses from the kitchen

TASTING MENU

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

<sup>A</sup> “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“

LUGLIO 2018

Località Cerza Grossa, 83050 Sorbo Serpico (Avellino)  
Tel. 0825/986666 fax 0825/986667 e-mail: [marenna@feudi.it](mailto:marenna@feudi.it)