

# CAMPANIA



*January 3 - February 1*

## COCKTAIL

### AMALFI GIN & TONIC

*Malfy Gin con Arancia, blood orange & tonic*

165

## STARTER

### MOZZARELLA & ANCHOVY TOAST

*Toasted bread with mozzarella & anchovies*

2ST / 135

## PASTA

### PASTA ALLO SCOGLIO

*Bucatini pasta with mussels, shrimp, squid,  
garlic, parsley, white wine & tomato*

305

## MAIN COURSE

### GRILLED TENDERLOIN & GNOCCHI ALLA SORRENTINA

*Grilled beef tenderloin & gratinated gnocchi with tomato sauce & mozzarella*

525

## DESSERT

### FIG TARTE

*Fig & puff pastry tarte with ricotta cream*

155

## WINES

### WHITE

*Feudi di San Gregorio, Greco di Tufo 155 / 680  
Feudi di San Gregorio, Cutizzi Greco di Tufo 895*

### RED

*Feudi di San Gregorio, Lacryma Christi Rosso 175 / 750  
Feudi di San Gregorio, Taurasi 895*

PROSECCO *Bonchelli Prosecco D.O.C 120*  
PERRIER-JOUËT *Grand brut Champagne 200*  
RICHARD JUHLIN *Non alcoholic sparkling 120*

## PRE DINNER DRINKS

BELLINI *Peach puré, peach liqueur & prosecco 145*  
L'AVVENTURA SPRITZ *Martini Bianco & Cointreau, clementine & prosecco 155*  
ZERO SPRITZ *Non alcoholic spritz 85*

### ANTIPASTI

#### IL PANE

POMODORO E BASILICO	95
<i>Tomato, basil, garlic &amp; toasted focaccia</i>	
DEEP FRIED POLENTA	125
<i>Deep fried polenta, tomato pesto, parmesan cheese &amp; Pecorino romano</i>	
RICOTTA	115
<i>Ricotta, almonds, olives, lemon, peperoncino &amp; crostini</i>	
ARANCINE	4 st / 115
<i>Deep fried truffle &amp; mushroom risotto</i>	

#### CRUDO

FENNEL & PARMESAN CHEESE	95
<i>Fennel, parmesan cheese dressing, walnuts &amp; parsley</i>	
PESCE CON PEPERONCINO	115
<i>Pike perch, parsley, mint, olive oil, chili &amp; lemon</i>	
ALICI MARINATE	95
<i>Pickled anchovies, grated tomato, garlic, chili &amp; olive oil</i>	
SEA BASS & TOMATO	95
<i>Sea bass, tomato, lemon &amp; chili</i>	

#### SALUMI ETC

SALAME TOSCANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO / <i>Hand cut pork salami</i>	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
COPPA / <i>Dried &amp; lightly smoked pork shoulder</i>	85
PARMIGIANO REGGIANO	75
OLIVES	65

### CLASSIC STARTERS

GARLIC BREAD	105
<i>Parsley, basil, thyme, garlic &amp; chili flakes</i>	
STRACCIATELLA	155
<i>Garlic fried green beans, chili, almond &amp; bread crumbs</i>	
BURRATA	185
<i>Tomato, peperoncino, fennel pollen &amp; basil</i>	
SPICY TUNA TARTARE	175
<i>Chopped line caught yellowfin tuna, cucumber, cress, citrus &amp; chili dressing, lettuce &amp; breadcrumbs</i>	
VITELLO TONNATO	185
<i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries &amp; pickled artichoke</i>	
CARPACCIO	195
<i>Beef carpaccio, truffle mayonnaise, celery, parmesan cheese &amp; deep fried capers</i>	

### ANTIPASTO MISTO

#### TONIGHTS SELECTION OF ANTIPASTI

*Olives, ricotta, fennel salami, prosciutto,  
arancine & fennel salad*

*For 2-3 people*

535

### MENU DI AVVENTURA



*For the whole table*

#### ANTIPASTI

*Fennel salami, ricotta & olives*

#### PASTA

*Spicy Vodka Fusillone*

#### DOLCE

*Sorbetto al limone*

465



*For the whole table*

#### ANTIPASTI

*Fennel salami, ricotta, prosciutto,  
arancine, olives & fennel salad*

#### PASTA

*Truffle pappardelle*

#### MAIN COURSE

*Grilled entrecote, truffle gnocchi,  
fried greens & tomato salad*

#### DOLCE

*Pineapple flambé*

825

### PASTA



TRUFFLE PAPPARDELLE	305
<i>Truffle, cep mushroom, parsley &amp; parmigiano reggiano</i>	
SHRIMP BUCATINI	295
<i>Shrimps, white wine, garlic, roasted bell pepper butter, parsley &amp; chili</i>	
LASAGNA	275
<i>Red wine braised chuck roll, ragu bolognese, 'nduja, bechamel sauce, provolone &amp; parmigiano reggiano</i>	
SPICY VODKA FUSILLONE*	255
<i>San Marzano tomatoes, vodka, 'nduja &amp; parmigiano reggiano</i>	

*\*Also available as a vegetarian dish*

### MAIN COURSES

SUNCHOKE & TRUFFLE*	255
<i>Roasted sunchoke, sunchoke cream, fried mushrooms, cabbage, hazelnuts, gremolata, parmesan cheese &amp; truffle</i>	
MELANZANE PARMIGIANA	245
<i>Aubergine, tomato sauce, provolone cheese, mozzarella &amp; basil</i>	
BRANZINO	295
<i>Grilled sea bass, grilled lemon and roasted bell peppers with herb and garlic butter and tomato sauce</i>	
POLPO	335
<i>Grilled polpo, baked tomatoes, beans, chili, garlic, gremolata &amp; shellfish sauce</i>	
PORK CHOP	285
<i>Grilled Swedish pork chop on the bone, cabbage, savoy cabbage, cream, parmesan cheese &amp; gremolata</i>	
ENTRECOTE	355
<i>250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- &amp; sage jus</i>	

*\*Also available as a vegan dish*

### TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC	695
<i>Roasted whole chicken with peperoncino &amp; garlic. Grilled lemon, garlic fried greens &amp; sauce suprême with thyme &amp; garlic (rec. for 3-4 people)</i>	
DRY AGED SIRLOIN STEAK ON THE BONE	985
<i>800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- &amp; sage jus (rec. for 2-3 people)</i>	

### SIDE ORDERS

*Side orders for your main course*

CAESAR SALAD / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onions &amp; balsamic vinegar</i>	85
FRIED GREENS / <i>Fried greens with garlic</i>	85
GREEN LEAF SALAD / <i>Lettuce &amp; balsamic vinegar</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	55
TRUFFLE GNOCCHI / <i>Gnocchi, cream &amp; truffle</i>	125

HEAD CHEF - LAURA MARINO | RESTAURANT MANAGER - EMMA GUDMUNDSSON

DO YOU HAVE ANY ALLERGIES? TALK TO YOUR WAITER WHO WILL GUIDE YOU THRU YOUR VISIT!

THIS IS A CASH FREE ESTABLISHMENT

# DESSERTS

PANNACOTTA CON VANIGLIA - 95  
*Vanilla pannacotta with salted caramel*

GELATO - 2 SCOOPS 105  
*Vanilla ice cream / Hazelnut ice cream / Coconut ice cream  
Fior di Latte / Mango sorbet / Dark chocolate ice cream*

SORBETTO AL LIMONE - 85  
*Lemon sorbet*

GRANITA - 75  
*Campari & blood orange*

OLIVE & ALMOND CAKE - 125  
*Olive oil cake with orange & almonds  
Served with whipped cream*

TORTA DI CIOCCOLATO - 135  
*Chocolate tarte, raspberry compote & whipped cream*

CIOCCOLATINO - 45  
*Salted fudge chocolate praline with  
almond or rosemary*



GRANDE  
*For 1 - 2 people*

TIRAMISU  
CLASSICO  
*Savoardi crackers, coffee,  
liqueur & mascarpone*

195

LEMON &  
RICOTTA CAKE  
*Ricotta cake, mascarpone  
cream & meringue*

155

## TABLESIDE

### PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,  
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255  
FOR 4 P. 455

### BOMBA

*Raspberry & mint gelato, pistachio dacquoise  
& meringue*

FOR 2-4 P. 355

## AFTER DINNER COCKTAILS

CAFÉ STREGA - 155  
*Strega liqueur, coffee, cream  
& nutmeg*

ESPRESSO  
MARTINI - 175  
*Absolut Vodka, Borghetti  
& espresso mix*

PINEAPPLE SORBET  
COCKTAIL - 155  
*Italicus, prosecco &  
pineapple & mint sorbet*

AMARETTO  
CREMOSO - 175  
*Disaronno Amaretto, Naked Malt Whisky, milk,  
lemon, sugar & almond cream*

## SWEET WINE

MOSCATO D'ASTI - 85

VIN SANTO - 175

## ITALIAN HITS

2 cl - 50

AMARO  
SAMBUCCA  
FERNET-BRANCA  
LIMONCELLO

## THREE TIMES GRAPPA

3 x 2 cl

*One pure, one aged  
and one grape typical*

200