

Lunch

Antipasti

Steamed asparagus tips with burrata cheese, sun dried cherry tomatoes and wheat biscuit from Agerola

Buffalo Carpaccio with creamed ricotta cheese, spring sprouts, saffron rice crackers, egg mushroom and homemade tomato jam

Crab cookies with roasted langoustine , veal trotter, green beans purée and truffle sauce

Paste

Tagliolini pasta with Taleggio cream Fondue

Spaghetti “alla chitarra” flavored with basil chlorophyll and wrapped in swordfish paper with baby squid stew and black olive oil

Cannellone filled with buffalo robiola cheese and vegetable stew

Homemade fusilli pasta with Provolone cheese fondue, chicken ragout, chives, black olives and chantarelle

Secondi

Tuna steak served with white eggplant tartare, soufflé potato, caper scented sauce and caramelized caper

Lamb filet in rose and “Rosolio” crust with white beans salad, mirror potatoes and red fried pepper

Roasted guinea fowl crusted with bread and pistachio, potato purée and beetroot

Dinner

Appetizer

Vegetable salad with hazelnut oil wrapped in crispy biscuit, eggplant, compote, basil and light tomato

Sea Tiramisù: Cereals bar with seawater crumble on red prawns carpaccio, caviar and parsley pasta

Steamed asparagus tips with burrata cheese, sun dried cherry tomatoes and wheat biscuit from Agerola

Buffalo Carpaccio with creamed ricotta cheese, spring sprouts, saffron

rice crackers, egg mushroom and homemade tomato jam

Crab cookies with roasted langoustine, veal trotter, green beans purée and truffle sauce

Courgettes parmigiana crusted in spaghetti box, anchovies fritters, creamy chick peas and green olive mayonnaise

Pasta

Spaghetti “alla chitarra” flavored with basil chlorophyll and wrapped in swordfish paper with baby squid stew and black olive oil

Cannellone filled with buffalo robiola cheese and vegetable stew

Cauliflower risotto with roasted scallop coral, black truffle and chives

Semolino dough ravioli filled with red prawns, potato onion from Tropea and parsley sauce

Homemade fusilli pasta with Provolone cheese fondue, chicken ragout, chives, black olives and chantarelle

Smoked potato soup with quail and black truffle tortellini, shallots and hazelnut

Main Courses

Tuna steak served with white eggplant tartare, soufflé potato, caper scented sauce and caramelized caper

Spiny lobster with creamy chervil root, sautéed black cabbage and baked lobster sauce

Black coated turbot steak served with sautéed Mediterranean seafood, yellow tomato cracker and lemon flavoured soup

Lamb filet in rose and “Rosolio” crust with white beans salad, mirror potatoes and red fried pepper

Aged beef rib eye marinated in Barolo wine with baked creamy potato cake crispy roots and foie gras sauce

Roasted guinea fowl crusted with bread and pistachio, potato purée and beetroot

Dessert

Dolci

Tosca cheese platter

Amalfitan lemon soufflé with raspberry and 32”NEBRA”beer sorbet

Amarene Cherry, Amaretto filled with poppy seeds and pistachio cream

Chestnut bar with caviar olive oil, Gianduja chocolate layers and whipped cream

Chef Pino trilogia di tiramisù

Tosca chocolate box with Villa Zari 21 year aged brandy chocolate

mousse and white chocolate snow

Pumpkin seeds cake with milk gelato, persimmon fruit and cranberry sauce