



# Menu

*Spring 2018*

**IMPORTANT INFORMATION ABOUT  
ALLERGIES AND INTOLERANCES**

*The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the Staff on duty.*

# Menu à la Carte



## *Starters from the land*

<i><b>Zucchini flowers</b></i> <i>with ricotta cheese, ham, fried in light batter, served with a sweet vinegar sauce</i>	€ 20,00
<i><b>Breast and legs of quail</b></i> <i>stuffed with porchetta, rucola, pear in red wine, provolone cheese, pan brioche and truffle sauce</i>	€ 20,00
<i><b>Cream of peas</b></i> <i>flavoured with lemon and ginger, quenelle of buffalo ricotta, flavoured croutons with thyme and tomato confit</i>	€ 20,00
<i><b>Caprese</b></i> <i>buffalo mozzarella and burrata, Sorrento tomatoes with basil</i>	€ 20,00
<i><b>Focaccia</b></i> <i>mushrooms, garlic, olive oil and cream of parmigiano</i>	€ 20,00
<i><b>Artichoke</b></i> <i>with garlic, parsley and breadcrumbs, velvety creamed potatoes with black truffle and fried artichokes</i>	€ 20,00

*Free choice from "la carte" Euro 60 per person:  
1 starter + 1 pasta dish + 1 main course + 1 dessert*

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*Tax and service included, tips at Your discretion - cover Euro 3,00*

# Menu à la Carte



## Starters from the sea

<b><i>Palamita</i></b>	€ 23,00
<i>local fish marinated with orange and lemon from Sorrento, fennel, yogurt mousse, passion fruit and celery sorbet</i>	
<b><i>Grilled octopus</i></b>	€ 23,00
<i>marinated with garlic and rosemary, artichokes and potatoes</i>	
<b><i>Crispy red prawns</i></b>	€ 23,00
<i>with sardine sauce, dry marinated tomato, capers and escarole</i>	
<b><i>Thin rings of calamari</i></b>	€ 23,00
<i>with citrus paniure, tomato confit, peas and cuttlefish ink</i>	
<b><i>Tuna medallions</i></b>	€ 23,00
<i>in pistachio crust, Sorrento orange sauce, mint chopped and spinach crudité</i>	
<b><i>Oysters 'Nature'</i></b>	€ 23,00

***Free choice from "la carte" Euro 60 per person:***  
***1 starter + 1 pasta dish + 1 main course + 1 dessert***

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*Tax and service included, tips at Your discretion - cover Euro 3,00*

# Menu à la Carte



## Pasta Courses

<b>Spaghetti 'cacio e pepe'</b> <i>with goats cheese, black pepper, served with beef ragout Neapolitan style</i>	€ 23,00
<b>Linguine</b> <i>with garlic and olive oil, sun dried tomatoes, blanched calamari and bread crumbs</i>	€ 23,00
<b>Risotto</b> <i>with asparagus and burrata, orange peel powder</i>	€ 25,00
<b>Paccheri</b> <i>with clams and artichokes and fresh mint</i>	€ 23,00
<b>Tagliolini Antica Trattoria</b> <i>with lemon cream sauce, red prawns, lumpfish on creamed spinach</i>	€ 23,00
<b>Ravioloni</b> <i>stuffed with cod baccala, pesto of black olives, monkfish and zest of oranges</i>	€ 25,00

**Free choice from "la carte" Euro 60 per person:**  
**1 starter + 1 pasta dish + 1 main course + 1 dessert**

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*Tax and service included, tips at Your discretion - cover Euro 3,00*

# Menu à la Carte



## Main Dishes

<b>Sea Bass 'Ammiraglia' style</b> <i>marinara sauce, garlic crouton bread, shrimp, calamari and seafood</i>	€ 35,00
<b>Cod fish</b> <i>gratin with chamomile flowers, lemon creamed potato, spinach sauteed with ginger and lemon peel powder</i>	€ 35,00
<b>Turbot fish</b> <i>with beans and mussels, bacon and fried leeks</i>	€ 35,00
<b>Pork fillet</b> <i>wrapped with bacon, mustard, apple chutney, blueberry sauce, savoy cabbage and mini croquettes with asparagus and cheese</i>	€ 30,00
<b>Lamb chops-carrè</b> <i>breaded with herbs and mustard, provolone cheese sauce carrot puree, potatoes millefeuille with onions</i>	€ 33,00
<b>Beef fillet</b> <i>with rocket salad and pesto, concassè of cherry tomatoes, parmesan cheese sauce and aged balsamic vinegar</i>	€ 35,00

**Free choice from "la carte" Euro 60 per person:**  
**1 starter + 1 pasta dish + 1 main course + 1 dessert**

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*Tax and service included, tips at Your discretion - cover Euro 3,00*

# Symphony Menu



## *Zucchini flowers*

*with ricotta cheese, ham, fried in light butter,  
served with a sweet vinegar sauce*

*or*

## *Thin rings of calamari*

*with citrus paniure, tomato confit, peas and cuttlefish ink*



## *Spaghetti "cacio e pepe"*

*with goats cheese, black pepper, served with beefragout Neapolitan style*

*or*

## *Tagliolini*

*with lemon cream sauce, red prawns, lumpfish on creamed spinach*



## *Fillet of pork*

*wrapped with bacon, mustard, apple chutney,  
blueberry sauce, savoy cabbage and mini croquettes with asparagus and cheese*

*or*

## *Cod fish*

*gratin with chamomile flowers, lemon creamed potato,  
spinach sauteed with ginger and lemon peel powder*



## *Dessert*

**Euro 49.00**

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00*

# Concerto Tasting Menu



## *Thin rings of calamari*

*with citrus paniure, tomato confit, peas and cuttlefish ink*

## *Red prawns*

*with sardine sauce, dry marinated tomato, capers and escarole*

## *Zucchini flower*

*with ricotta cheese, ham, fried in light butter  
served with a sweet vinegar sauce*

## *Tagliolini*

*with lemon cream sauce, red prawns, lumpfish on creamed spinach*

## *Risotto*

*with asparagus and burrata cheese, orange peel powder*

## *Cod fish*

*gratin with chamomile flowers, lemon creamed potato,  
sautéed spinach with ginger and lemon peel powder*

## *Cheese*

## *Seasonal sorbet*

## *Cialda alle due creme*

*Crispy cone with double lemon cream and fresh fruits*

**Euro 90 .00**

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00  
Available only for all the guests at the table. Thank You very much for your co-operation.*

# Vegetarian Menu



## *Zucchini flowers*

*with ricotta cheese, fried in light batter,  
served with a sweet vinegar sauce*

## *Cream of peas*

*flavoured with lemon and ginger, quenelle of buffalo ricotta,  
flavoured croutons with thym and tomato confit*

## *Risotto*

*with asparagus and burrata, orange peel powder*

## *Dessert*

**Euro 45.00**

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00*

# Vegan Menu



## *Velvety Asparagus*

*crudité of asparagus, croutons bread and orange peel powder*

## *Artichoke*

*with garlic, parsley and breadcrumbs,  
velvety creamed potatoes with black truffle and fried artichokes*

## *Spaghetti*

*with cream of peas, tomato confit and lemon zest*

## *Budino (vegan proposal)*

*pudding with oat milk, perfumed with vanilla, dark chocolate sauce and red fruits*

**Euro 45.00**

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00*



# Gluten Free Menu



## *Cream of peas*

*flavoured with lemon and ginger,  
quenelle of buffalo ricotta and tomato confit*

## *Spaghetti 'cacio e pepe'*

*with goats cheese, black pepper, served with beefragout Neapolitan style*

## *Lamb chops-carrè*

*grilled lamb, carrot puree with onions potatoes with provolone cheese sauce*

## *Panna Cotta (no gluten)*

*with white chocolate, caramel toffee, orange sauce and dark chocolate flakes*

**Euro 55.00**

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00*

# Children's Menu

*Children under 12 years*



*Penne pasta with tomato sauce*

**€ 10,00**

*Beef paillard*

**€ 25,00**

*Milanese cutlet*

**€ 16,00**

*Spaghetti with meatballs Neapolitan style*

**€ 16,00**

*Fillet of grilled fish*

**€ 20,00**

*French fries*

**€ 5,00**

# Discovery lunch

Only for Lunch (12:00 – 18:15)

*This is a proposal for single person, the menu cannot be shared*



*Zucchini flowers* with ricotta cheese, ham,  
fried in light butter, served with a sweet vinegar sauce



*Smoked salmon* with avocado and shrimps

*Caprese*, buffalo mozzarella and burrata, Sorrento tomatoes with basil

*Spaghetti* with meatballs Neapolitan style

*Linguine* with seafood

*Penne* with mussels, rocket salad and cherry tomatoes

*Focaccia* with truffle cream, mushrooms and potato

*Paccheri* with artichokes and pecorino cheese

*Tagliolini* home made pasta, with cherry tomatoes and basil

*Mediterranean sea bream* with tomatoes, oregano, capers and black olives

*Chicken breast* with onions potatoes and mushroom sauce

*Mixed fried fish* with calamari and shrimps

\* *Mussels* marinara style with oregano, croutons and tomatoes

– *All our dishes are served with salad* –



*Cialda*

*crispy cone with double lemon cream and fresh fruits*

\* *frozen*

*1 starter, 1 main course, 1 dessert – Euro 19,50*

*For € 10.00 more, You can enjoy one additional dish!*

*Tax and service included, tips at Your discretion - cover Euro 3,00*

# Dessert

*Euro 12,00*



## *Sfera al cioccolato*

*chocolate sphere filled with hazelnut ice cream,  
chocolate mousse and warm baileys sauce*

## *Biscotto Sablé*

*with gianduia mousse, sorbet with passion fruit,  
chocolate and mini crispy meringues*

## *Ricotta e Pera*

*light hazelnut biscuit, ricotta and pear cream,  
liquid caramel and grains of crunchy hazelnuts*

## *Bavarese*

*with peanuts, dark chocolate mousse, cocoa crumble and chocolate glaze*

## *Pastiera*

*ricotta semifreddo, candied ice cream and orange reduction*

## *Cialda alle due creme*

*crispy cone with double lemon cream and fresh fruits*

## *Tiramisu Antica Trattoria*

*sponge cake with cocoa and coffee, mascarpone cream,  
milk chocolate flakes, light espresso sauce*

## *Budino (vegan proposal)*

*Pudding with oat milk, perfumed with vanilla,  
dark chocolate sauce and red fruits*

## *Panna Cotta (no gluten)*

*with white chocolate, caramel toffee,  
orange sauce and dark chocolate flakes*

## *Ice creams*

*Vanilla or Chocolate*

## *Sorbets*

*with lemon and seasonal fruit*

*"Savoir choisir  
c'est un art de l'esprit  
et de l'imagination"*



*L'Antica Trattoria painted by Vincenzo Stinga*

