



Menu

Summer 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

Zucchini flowers <i>with ricotta cheese, ham, fried in light batter, served with a sweet vinegar sauce, rings of red Tropea's onions</i>	€ 21,00
Breast and legs of quail <i>Stuffed with porchetta, rucola, pear in red wine, provolone cheese, pan brioche and truffle sauce</i>	€ 23,00
Egg-plant parmigiana <i>with mozzarella from Sorrento, fresh tomato sauce, basil, parmesan chips</i>	€ 21,00
Cream of zucchini <i>garlic-flavoured bread, quenelles of ricotta cheese, oregano and cherry tomato confit</i>	€ 23,00
Caprese <i>buffalo mozzarella, burrata, Sorrento tomatoes and fresh basil</i>	€ 21,00
Vegetable fantasy <i>ratatouille of mixed vegetables, carrot puree with orange flavoured with ginger and fresh mint</i>	€ 21,00

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

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

Menu à la Carte



Starters from the sea

Local fish

marinated with orange and lemon from Sorrento, fennel, yogurt mousse, passion fruits and celery sorbet

€ 23,00

Crispy red prawns

with sardine sauce, dry marinated tomato, capers and black olives

€ 23,00

Thin rings of calamari

in crisp breadcrumbs, flavoured with lemon, pistachio, basil pesto and cherry tomato confit

€ 23,00

Grilled octopus

marinated with garlic and rosemary, green beans purée, lemon potatoes and fresh mint

€ 23,00

Oysters 'Nature'

€ 23,00

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

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

Menu à la Carte



Pasta Courses

<i>Spaghetti 'cacio e pepe'</i> <i>with goats cheese, black pepper, served with beef ragout Neapolitan style</i>	€ 24,00
<i>Linguine</i> <i>with garlic and olive oil, sun dried tomatoes and blanched calamari</i>	€ 24,00
<i>Risotto Arlecchino</i> <i>mixed seasonal vegetables, parmesan cheese sauce</i>	€ 26,00
<i>Paccheri</i> <i>with ragout of monk fish – pescatrice, capers, olives and parsley bread crumbs</i>	€ 24,00
<i>Tagliolini Antica Trattoria</i> <i>with lemon cream sauce, red prawns, lumpfish on creamed spinach</i>	€ 24,00
<i>Ravioloni Arrabbiati</i> <i>stuffed with ricotta and mozzarella, cherry tomatoes of Vesuvius and salted cacioricotta cheese</i>	€ 25,00

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

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

Menu à la Carte



Main Dishes

Sea Bass <i>cream of zucchini flavoured with lemon, ginger and zucchini 'Scapecce' style with potatoes</i>	€ 35,00
Gallinella (white fish) <i>with marinara sauce, mussels, shrimp, rings of calamari and croutons bread</i>	€ 35,00
Lobster (with set menu + Euro 10,00) <i>gratin with herbs, cream of carrots and citrus salad with a reduction of caramelized oranges and fresh mint</i>	€ 45,00
Lamb chops-carrè <i>in mustard crust and breadcrumbs, provolone cheese sauce, aubergine purée, potatoes, eggplant rolls with smoked cheese and cherry tomatoes gratin with oregano and garlic</i>	€ 35,00
Beef fillet <i>with rocket salad and pesto, buffalo mozzarella, concassè of cherry tomatoes, parmesan cheese sauce and aged balsamic vinegar</i>	€ 35,00
Pork fillet <i>wrapped in bacon, mustard, apple chutney, blueberry sauce, crispy green beans and potato croquettes</i>	€ 33,00

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

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

Symphony Menu



Zucchini flowers

*with ricotta cheese, ham, fried in light batter,
served with a sweet vinegar sauce rings of red Tropea's onions*

or

Thin rings of calamari

*in crisp breadcrumbs, flavoured with lemon,
pistachio, basil pesto and cherry tomato confit*



Spaghetti "cacio e pepe"

with goats cheese, black pepper, served with beef ragout Neapolitan style

or

Tagliolini

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



Pork fillet

*wrapped in bacon, mustard, apple chutney, blueberry sauce,
crispy green beans and potato croquettes*

or

Sea Bass

*cream of zucchini flavoured with lemon, ginger
and zucchini 'Scapece' style with potatoes*



Dessert

Euro 49.00

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

Concerto Tasting Menu



Local fish

Marinated with orange and lemon from Sorrento, fennel, yogurt mousse, passion fruits and celery sorbet

Thin rings of calamari

in crisp breadcrumbs, flavoured with lemon, pistachio, basil pesto and cherry tomato confit

Crispy red prawns

with sardine sauce, dry marinated tomato, capers and black olives

Zucchini flowers

with ricotta cheese, ham, fried in light batter, served with a sweet vinegar sauce rings of red Tropea's onions

Tagliolini

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

Risotto Arlecchino

mixed seasonal vegetables, parmesan cheese sauce

Lobster

gratin with herbs, cream of carrots and citrus salad with a reduction of caramelized oranges and fresh mint

Regional cheese

'Conciato romano' (the oldest cheese created in the world)

Pastiera

ricotta semifreddo, candied ice cream and orange reduction

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



Egg-plant parmigiana

*with mozzarella from Sorrento,
fresh tomato sauce, basil, parmesan chips*

Cream of zucchini

*garlic-flavoured bread, quenelles of ricotta cheese,
oregano and cherry tomato confit*

Ravioloni Arrabbiati

*stuffed with ricotta and mozzarella,
cherry tomatoes and salted cacioricotta cheese*

Dessert

Euro 49.00

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

Vegan Menu



Vegetable fantasy

*ratatouille of mixed vegetables,
carrot puree with orange flavoured with ginger and fresh mint*

Aubergines cream

cherry tomatoes au gratin with oregano, garlic soy cream and fresh mint

Risotto Arlecchino

whit mixed seasonal vegetables

Vanilla oat pudding

chocolate sauce and red fruits

Euro 49.00

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

Gluten Free Menu



Cream of zucchini

quenelles of ricotta cheese, oregano and cherry tomato confit

Spaghetti 'cacio e pepe'

with goats cheese, black pepper, served with beef ragout Neapolitan style

Beef fillet

with rocket salad and pesto, buffalo mozzarella, concassè of cherry tomatoes, parmesan cheese sauce and aged balsamic vinegar

Panna Cotta (no gluten)

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

Euro 60.00

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

Kids 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 batter,
served with a sweet vinegar sauce*



Smoked salmon with avocado and shrimps

Spaghetti with meatballs Neapolitan style

Caprese buffalo mozzarella and Sorrento tomatoes with basil

Linguine pasta with sea-food

Penne pasta with zucchini and parmesan cheese

Tagliolini home made pasta, with cherry tomatoes and basil

Ravioloni with pesto sauce

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

*Mixed fried fish with calamari, codfish and shrimps **

Mussels marinara style with oregano, croutons and tomato

Egg plant parmigiana with mozzarella from Sorrento, fresh tomato sauce and basil

– 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



The three chocolates

white, dark and milk chocolate

Coconut ice cream

strawberry sauce and red fruits, flakes of white chocolate and fresh mint

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*

Trio of sorbets

lemon, mint and strawberry

Ice creams

vanilla or chocolate

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



L'Antica Trattoria painted by Vincenzo Stinga

