



Menu

Summer 2019

**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

€ 21,00

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

Breast and legs of quail

€ 23,00

stuffed with porchetta, rucola, pear in red wine, provolone cheese, pan brioche and truffle sauce

Egg-plant parmigiana

€ 21,00

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

Cream of zucchini

€ 23,00

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

Caprese

€ 21,00

buffalo mozzarella, variation of tomatoes, basil pesto and fried mozzarella

Stuffed eggplant

€ 21,00

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

*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 <i>marinated with orange and lemon from Sorrento, fennel, yogurt mousse, passion fruits and celery sorbet</i>	€ 23,00
Crispy red prawns <i>with sardine sauce, dry marinated tomato, capers, black olives and burrata</i>	€ 23,00
Thin rings of calamari <i>in crisp breadcrumbs, flavoured with lemon, pistachio, basil pesto and cherry tomato confit</i>	€ 23,00
Grilled octopus <i>marinated with garlic and rosemary, green beans purée, lemon potatoes and fresh mint</i>	€ 23,00
Tuna tartar <i>capers, olives, croutons bread, fresh mint and cherry tomatoes</i>	€ 23,00
Oysters 'nature'	€ 23,00

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1 starter + 1 pasta dish + 1 main course + 1 dessert

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Menu à la Carte



Pasta Courses

<i>Spaghetti 'cacio e pepe'</i>	€ 24,00
<i>with goats cheese, black pepper, served with beef ragout Neapolitan style</i>	
<i>Linguine</i>	€ 24,00
<i>with garlic and olive oil, sun dried tomatoes and blanched calamari</i>	
<i>Pink risotto</i>	€ 26,00
<i>with blue cheese, Sorrento walnuts, chives and beetroot crudité</i>	
<i>Paccheri</i>	€ 24,00
<i>with ragout of monk fish – pescatrice, capers, olives and parsley bread crumbs</i>	
<i>Tagliolini Antica Trattoria</i>	€ 24,00
<i>with lemon cream sauce, red prawns, lumpfish on creamed spinach</i>	
<i>Ravioli Capri style</i>	€ 25,00
<i>stuffed with ricotta and mozzarella, light cherry tomato sauce, Sorrento tomato and buffalo mozzarella</i>	

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

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 Antica Trattoria

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 'Scapecce' 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, black olives and burrata*

Zucchini flowers

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

Tagliolini Antica Trattoria

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

Pink risotto

with blue cheese, Sorrento walnuts, chives and beetroot crudité

Lobster gratin

*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*

Ravioli Capri style

*stuffed with ricotta and mozzarella, light cherry tomato sauce,
Sorrento tomato and buffalo mozzarella*

Dessert

Euro 49.00

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

Vegan Menu



Stuffed eggplant

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

Cream of zucchini

garlic-flavoured bread, oregano and cherry tomato confit

Pink risotto

Sorrento walnuts, chives and beetroot crudité

Carrot pudding

raspberry sauce, sesame caramel crunchy and coconuts froth

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

Blueberries panna cotta

creamy cream cheese, red fruit gel, hazelnut crumble

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 mussels, rocket salad and pecorino cheese

Tagliolini home made pasta, with cherry tomatoes and basil

Chicken breast with onions, potatoes and mushroom 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

– 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



Chocolate blond dulcety
peanut cream and salted caramel

Lemon meringue
creamy with strawberries,
'fior di latte' ice cream with crunchy meringue

Zabaione
with Marsala, sponge cake and coffee

Blueberries panna cotta (gluten free)
creamy cream cheese, red fruit gel, hazelnut crumble

Tiramisu
Antica Trattoria style

Carrot pudding (vegan)
raspberry sauce, sesame caramel crunchy and coconuts froth

Pastiera
ricotta semifreddo, candied ice cream and orange reduction

Cialda alle due creme
crispy cone with double lemon cream and fresh fruits

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

