



Menu

Our Executive Chefs:

Antonio Spasiano — Antonino Maresca

Pastry Chef:

Antonio Galasso

**IMPORTANT INFORMATION ABOUT
ALLERGIES AND INTOLERANCES**

*Information relating to the presence of substances or products that can cause allergies or intolerances are available by **consulting the last pages of this menu** or by asking our Staff on duty.*



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



L'Antica Trattoria painted by Vincenzo Stinga

Concerto Tasting Menu



Scallops

with cauliflower cream, pomegranate, fried leeks and clementines

Thin rings of calamari

*in breadcrumbs, flavored with lemon and orange,
pistachio and basil pesto*

Red prawns

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

Zucchini flowers (or red radish)

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

Tagliolini Antica Trattoria

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

Risotto

*with pumpkin, mixed mushrooms,
parmigiano cheese sauce and chestnuts*

Turbot fish

*with lemon vinaigrette, broccoli puree,
black olive tapenade, basil and tomato confit*

Cheese

Tangerine sorbets

Sweet Autumn

*walnut semifreddo, porcini cream, chestnuts,
mandarin and caramelized almonds*

Euro 120,00

Price per person, tax and service included – Tips at Your discretion.

Available only for all the guests at the table. Thank you very much for Your co-operation.

Menu à la Carte



*'Free choice from "la carte" Euro 85 per person:
1 starter, 1 pasta dish, 1 main course, 1 dessert
This is a proposal for single person, the menu cannot be shared*

Starters

Zucchini flowers (or red radish) € 25

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

Breast and legs of quail € 30

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

Scallops € 30

*with cauliflower cream, pomegranate,
fried leeks and clementines*

Crispy red prawns € 30

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

Thin rings of calamari € 30

*in crisp breadcrumbs, flavoured with lemon,
orange, pistachio and basil pesto*

Artichoke Gratin € 27

*garlic, parsley and breadcrumbs,
cream of potatoes with black truffles,
fried artichoke*

Price per person, tax and service included, tips at Your discretion

Menu à la Carte



Pasta Dishes

Spaghetti "cacio e pepe" € 29

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

Cannelloni € 30

filled with buffalo ricotta, artichoke cream and seared artichokes

Tagliolini Antica Trattoria € 30

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

Risotto € 30

with pumpkin, mixed mushrooms, parmigiano cheese sauce and chestnuts

Paccheri € 30

with gurnard and scorpion fish

Linguine € 30

with broccoli cream, cod and black olive powder

Main Dishes

Sea-bass € 39

with artichoke variation

Turbot fish € 39

*with lemon vinaigrette, broccoli puree, black olive tapenade,
basil and tomato confit*

Pork fillet € 37

*wrapped in bacon, mustard, apple chutney,
blueberry sauce, potato croquettes and cabbage with cumin*

Veal fillet € 40

*with cream of mixed mushrooms, black truffle, fried mushrooms,
and demi glace with chocolate*

Lamb chops € 39

*breaded with herbs, mustard and Provolone del Monaco cheese sauce,
carrot puree, potato millefeuille with onion*

Price per person, tax and service included, tips at Your discretion

Kids Menu

Children under 12 years



Penne pasta
with tomato sauce

€ 10

Veal paillard
€ 30

Milanese cutlet
€ 25

Fillet of grilled fish
€ 25

French fries
€ 9

Desserts

Euro 18,00



Sweet Autumn

*walnut semifreddo, porcini cream, chestnuts,
mandarin and caramelized almonds*

Hot chocolate-coffee cake (lactose free, gluten free)

raspberry sorbet, cocoa crumble and chocolate cream

Cialda alle due creme

*crispy cone with double lemon cream
and fresh fruits*

Strudel

with vanilla sauce, apple cream and apple chips

Ricotta and pear

*with pear caramel sauce, pear sorbet,
caramelized hazelnut grains*

Sorbets

mandarin, persimmon, lemon, raspberry

Ice creams

vanilla, chocolate

Price per person, tax and service included, tips at Your discretion

Vegan Menu

Euro 70.00



Cauliflower cream

broccoli, fried leeks and pomegranate

Artichoke gratin

*garlic, parsley and breadcrumbs,
cream of potatoes with black truffles,
fried artichoke*

Linguine

*with broccoli cream, dry tomatoes
and black olive powder*

***Hot chocolate-coffee cake** (lactose free, gluten free)
raspberry sorbet, cocoa crumble and chocolate cream*

NOTICE TO CUSTOMERS

*Our vegan and gluten-free dishes are aimed at a clientele
who chose to follow a certain diet.*

*It should be noted that even if the dishes are cooked and assembled without lactose
or gluten, they could be contaminated by the surrounding environment.*

*Price per person, tax and service included, tips at Your discretion
This is a proposal for single person, the menu cannot be shared*

Gluten Free Menu

Euro 75.00



Breast and legs of quail

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

Risotto

*with pumpkin, mixed mushrooms,
parmigiano cheese sauce and chestnuts*

Pork fillet

*wrapped in bacon, mustard, apple chutney,
blueberry sauce and cabbage with cumin*

Hot chocolate-coffee cake (lactose free, gluten free)
raspberry sorbet, cocoa crumble and chocolate cream

NOTICE TO CUSTOMERS

*Our vegan and gluten-free dishes are aimed at a clientele
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Discovery lunch

1 starter , 1 main course, 1 dessert – Euro 42,00

Only for lunch (from 12:00 to 18:00) – Not available in special holidays



Zucchini flowers (or red radish)

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



Penne alla genovese

pasta with meat stew cooked with onions and red wine

Spaghetti

with clams and broccoli

Tagliolini

*home made pasta, with cherry tomatoes,
basil and pecorino flakes*

Linguine

with calamari and tomato sauce

Mediterranean sea-bass

with tomatoes, oregano, capers and black olives

*Mixed fried fish**

with calamari and shrimps

Sliced beef

with pepper sauce and potato croquettes



Cialda

crispy cone with double lemon cream and fresh fruits

**frozen*

*This is a proposal for single person, the menu cannot be shared
Tax and service included*

LIST OF SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

We kindly ask you to consult with the dining room staff in case of allergies



STARTERS

	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Milk & derivatives	Soy	Nuts	Celery	Mustard	Sulfur dioxide (wine)	Lupini beans	Clams	Sesame
Zucchini flowers or red radish	✓		✓					✓						
Brest and leg of quail	✓		✓					✓		✓		✓		
Scallops	✓													✓
Crispy red prawns	✓	✓	✓					✓						
Thin rings of calamari	✓							✓	✓					✓
Artichoke gratin	✓													
Cauliflower cream														

PASTA DISHES

Spaghetti cacio e pepe	✓							✓		✓		✓		
Cannelloni	✓		✓					✓						
Tagliolini Antica Trattoria	✓	✓	✓					✓						
Risotto								✓						
Paccheri	✓			✓										
Linguine	✓			✓										
Large penne Genovese	✓							✓				✓		
Spaghetti with clams	✓	✓												✓
Tagliolini with cherry tomatoes	✓		✓					✓						
Linguine pasta	✓													✓
Penne with tomato sauce	✓							✓						

Legenda:
– Discovery Lunch
– Kids Menu

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	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Milk & derivatives	Soy	Nuts	Celery	Mustard	Sulfur dioxide (wine)	Lupini beans	Clams	Sesame
MAIN COURSES														
Sea-bass rolls	✓			✓										
Turbot fish				✓										
Fillet of pork	✓							✓	✓	✓	✓			
Beef fillet	✓							✓	✓		✓			
Lamb chops	✓							✓		✓	✓	✓		
Sea-bass roll	✓			✓										
Mixed fred fish	✓	✓											✓	
Sliced beef, pink pepper sauce	✓							✓						
Beef paillard														
Fillet of grilled fish														
SIDE DISHES / CHEESE														
Cheese								✓						
French fries	✓													
DESSERTS														
Sweet Autumn	✓		✓					✓	✓					
Hot chocolate and coffe cake														
Cialda alle due creme	✓		✓					✓						
Ricotta and pear	✓		✓					✓	✓					
Crunchy strudel	✓		✓					✓	✓					
Sorbets	✓													
Ice creams	✓							✓						

Legenda:
– Discovery Lunch
– Kids Menu