



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

*Euro 120,00**



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*

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

Paccheri
*with scorpion fish, cherry tomato sauce,
green peppers (from July)*

Tourbot fish
*with lemon vinaigrette, courgettes sauce,
black olive tapenade, basil and tomato confit*

Cheese

Sorbet

Chef Fantasy Pastiera
*mousse of ricotta cheese, reduction of orange sauce,
candied fruit ice cream, orange tuiles*

**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.*

Menù 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 € 25
*stuffed with ricotta cheese and ham, fried in light batter,
served with zucchini sauce and smoked cheese*

✓ **Breast and legs of quail** € 30
*stuffed with porchetta, rucola, pear in red wine,
provolone cheese, pan brioche and truffle sauce*

✓ **Burrata** € 25
with roasted peppers, capers, olives, garlic croutons

✓ **Scallops** € 30
with white bean cream, bacon and fried leeks

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*

Egg plant parmigiana € 27
*stuffed with mozzarella,
San Marzano cherry tomato sauce and basil*

✓ Possible to make this dish gluten-free

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

Menù à la Carte



Pasta Course

✓ **Spaghetti "cacio e pepe"** € 29
*with goats cheese, black pepper,
served with beef and pork ragout Neapolitan style*

✓ **Pappardelle** € 30
with courgettes, cod and chilli powder

✓ **Paccheri** € 30
*with scorpion fish, cherry tomato sauce,
green peppers (from July)*

Tagliolini Antica Trattoria € 30
*with lemon cream sauce, red prawns,
lumpfish on creamed spinach*

Cannelloni € 29
*stuffed with buffalo ricotta and pecorino cheese,
cherry tomato sauce, pecorino fondue and basil*

✓ **Risotto** € 30
*with 36 months aged parmesan, caramelized pears,
aged balsamic vinegar and fresh thyme*

✓ Possible to make this dish gluten-free

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

Menu à la Carte



Main dishes

- ✓ **Sea-bass** € 39
*shell-fish bisque sauce, seafood, calamari,
prawns and croutons*
- ✓ **Turbot fish** € 39
*with lemon vinaigrette, courgettes sauce,
black olive tapenade, basil and tomato confit*
- ✓ **Pork fillet** € 37
*in a pistachio flour crust, mustard,
gorgonzola sauce, cocoa demiglace
and fresh spinach*
- ✓ **Lamb chops** € 39
*breaded with herbs,
mustard and Provolone del Monaco cheese sauce,
sweet potatoes puree, potato millefeuille with onion*
- ✓ **Gratinated lobster** € 60
*with Normandy salted butter,
fresh spicy chilli, lime and ginger*

✓ Possible to make this dish gluten-free

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

Desserts

Euro 18,00



- Chef Fantasy Pastiera**
*Mousse of ricotta cheese, reduction of orange sauce,
candied fruit ice cream, orange tuiles*
- Exotic cheese cake (revisited)**
*creamy coconut cheese cake,
mango and papaya confit, crunchy oat flakes,
lime gel and lime powder with raspberry opaline*
- Mille-feuille**
*caramelized chocolate mousse, orange reduction,
passion fruit cream, salted caramel, caramelized peanuts*
- ✓ **Crème brûlée (vegan)**
*spiced with citrus fruits, cinnamon,
star anise and almond cream*
- Crispy cone**
with double lemon cream and fresh fruits
- Tiramisù**
*cocoa sponge cake, coffee cream,
mascarpone cream and gianduia chocolate curls*
- Sorbets**
lemon, raspberry
- Ice creams**
vanilla, chocolate

✓ Possible to make this dish gluten-free

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

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

Vegan Menu

Euro 70.00



Roasted peppers

capers, olives, garlic croutons bread

Spaghetti

*with zucchini courgettes,
fried leeks and vegan cheese*

Fried vegetables

with sweet and sour sauce

Crème brûlée

*spiced with citrus fruits, cinnamon,
star anise and almond ice cream*

NOTICE TO CUSTOMERS

*Our vegan and gluten-free dishes are prepared for a clientele
who choose to follow a certain diet.*

*Please be aware 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

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 € 25

stuffed with ricotta cheese and ham, fried in light batter, served with zucchini sauce and smoked cheese



Spaghetti “cacio e pepe” € 29

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

* Linguine alla pescatora € 30

with seafood, shrimp and calamari

Cannelloni € 29

stuffed with buffalo ricotta and pecorino cheese, cherry tomato sauce, pecorino fondue and basil

Tagliolini Antica Trattoria € 30

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

Pork fillet € 37

in a pistachio flour crust, mustard, gorgonzola sauce, cocoa demiglace and fresh spinach

Mediterranean sea-bass € 35

with tomatoes, oregano, capers and black olives



Cialda € 18

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



	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Milk & derivatives	Soy	Nuts	Celery	Mustard	Sulfur dioxide (wine)	Lupini beans	Clams	Sesame
STARTERS														
Zucchini flowers	✓		✓					✓						
Brest and legs of quail	✓		✓					✓	✓			✓		
Burrata with roasted peppers	✓							✓						
Scallops	✓												✓	
Crispy red prawn	✓	✓	✓					✓						
Thin rings of calamari	✓							✓	✓				✓	
Eggplant parmigiana	✓							✓						
PASTA DISHES														
Spaghetti cacio e pepe	✓							✓	✓			✓		
Pappardelle	✓			✓										
Paccheri	✓			✓										
Tagliolini Antica Trattoria	✓	✓	✓					✓						
Cannelloni	✓		✓					✓						
Risotto								✓						
Spaghetti with zucchini courgettes	✓													
Linguine alla pescatora	✓	✓											✓	
Penne pasta with tomato sauce	✓							✓						

Legenda:

– Discovery Lunch

– Kids Menu



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	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Milk & derivatives	Soy	Nuts	Celery	Sulfur dioxide	Mustard	Lupini beans (wine)	Clams	Sesame
MAIN COURSES														
Sea-bass		✓	✓		✓									✓
Turbot fish					✓									
Pork fillet		✓							✓	✓	✓	✓		
Lamb chops		✓						✓		✓	✓	✓		
Gratinated lobster			✓					✓						
Mediterranean sea-bass		✓			✓									
Veal paillard														
Fillet of grilled fish					✓									
SIDE DISHES / CHEESE														
Cheese								✓						
French fries		✓												
DESSERTS														
Chef fantasy pastiera		✓		✓				✓						
Exotic cheese (revisited)		✓						✓						
Mille feuille		✓				✓		✓						
Crème brûlée														
Crispy cone		✓		✓				✓						
Tiramisu		✓		✓				✓	✓					
Sorbets														
Ice creams								✓	✓					

Legenda:
 - Discovery Lunch
 - Kids Menu