



APERITIF GASTRONOMIC



ROOTS.
RESEARCH.
HORIZONS.

FRIED SELECTIONS

Crocchè

Potatoes, smoked buffalo provola cheese, Pecorino Romano DOP, Grana Padano, black pepper.

2,50 €

Classic Frittatina

Neapolitan fried pasta medallion with Scottona beef mince, peas*, Grana Padano, black pepper, Pecorino Romano DOP, smoked buffalo mozzarella.

3,50 €

Nerano-Style Frittatina

Neapolitan fried pasta medallion with zucchini cream, Grana Padano, buffalo mozzarella, basil.

3,50 €

Mozzarella Bon Bons - 2 pcs.

Seed-crust ed zucchini flowers filled with buffalo ricotta, salami, basil, black pepper.

5,00 €

Stuffed Zucchini Flowers - 2 pcs.

Seed-crust ed zucchini flowers filled with buffalo ricotta, salami, basil, black pepper.

5,00 €

FRIED SELECTIONS

Salt and Pepper Chips

Potato chips seasoned with salt and pepper, served with a trilogy of gourmet mayonnaises.

6,00 €

Crispy Shrimp - 2 pcs.

Panko-crusted shrimp with black cherry mayonnaise seaweed powder.

6,00 €

Pork Nuggets - 6 pz.

Pulled pork nuggets in BBQ sauce, cornflake-crusted, served with spicy-sour mayonnaise.

10,00 €

Waffle fries

Waffle-cut potatoes* topped with low-temperature cooked suckling pig in a beer-infused teriyaki reduction and spicy-sour mayonnaise.

8,00 €

STREET FOOD

Bao of Land – 2 pcs.     

Steamed bao buns with low-temperature cooked suckling pig in a beer-infused teriyaki reduction, honey-mustard mayonnaise, and "crusco" crunchy pepper.

8,00 €

Buns of Land – 2 pcs.     

Scottona beef mini-burgers with "alla scapece" marinated zucchini and aioli mayonnaise.

8,00 €

Bao of Sea – 2 pcs.   

Steamed bao buns with shrimp in cocktail sauce and mixed baby greens.

10,00 €

Lobster Roll – 2 pz.    

Brioche buns with oil-poached lobster, iceberg lettuce, lemon mayonnaise.

14,00 €

PAN-BAKED PIZZA

Mediterranea    

Basil pesto, tomato fillets, fior di latte mozzarella, E.V.O. oil.

12,00 €

Chiaro di luna    

"Baciata" (folded) pizza with Sannio "chiaro" pork mortadella, pistachio pesto, and buffalo stracciatella.

14,00 €

TAGLIERE CAMPANIA



A selection of traditional cold cuts and cheeses from the Campania region, accompanied by honey, preserves, artisanal bread.

x2	x3	x4	x5
<i>Person</i>	<i>Person</i>	<i>Person</i>	<i>Person</i>
€28,00	€40,00	€50,00	€60,00



A selection of traditional products from the Southern Italian regions, accompanied by honey, preserves, artisanal bread.

x4
Person
€40,00

GLOBAL SELECTIONS

Burro e Butter and Anchovies

Cantabrian anchovies from "Yurrita," served with "Senatore Cappelli" durum wheat semolina crostini and Beurre doux de Baratte (churned sweet butter).

20,00 €
50 gr.

Jamón Ibérico

"Monte Nevado" 100% Iberico Bellota Ham, aged 42 months—winner of the "MEJOR JAMON 2025" award.

35,00 €
85 gr.

Butter and Caviar

Caviale Osietra Imperial azienda "Caviar Giaveri" servito con crostini di semola di grano duro "Senatore Cappelli" e Beurre doux de Baratte.

45,00 €
10 gr.

DESSERTS

Millefeuille    

Chantilly cream, black cherry, almond brittle.

10,00 €

Babà    

Sorrento Lemon IGP liqueur, white chocolate & lemon custard, mascarpone semifreddo.

10,00 €

Deconstructed cannolo   

Sheep ricotta mousse, cannolo pastry, cashews, tonka bean, fig jam.

10,00 €



TOMMASO FOGLIA PASTRY CHEF

Our constant pursuit of excellence meets fine pastry making. We're proud to launch a special *collaboration* with *Pastry Chef Tommaso Foglia*.

Tiramisù    
Lactose-free

Coffee-soaked biscuit, tiramisu cream, coffee ganache, Rocher icing.

8,00 €

Realistic Coconut    
Lactose-free

Coconut mousse, exotic fruit and pineapple compote, dark chocolate exterior.

8,00 €

Take You to the Cinema    
Lactose-free

Dark chocolate mousse base, caramel insert in the center, cocoa biscuit, exotic gel, caramelized popcorn

12,00 €



TOMMASO FOGLIA
NOLA

VENTI PUNTI  ZERO 



ALLERGENS INFO

Please refer to the following symbols used next to the dishes in this menu to identify allergens:

Peanuts

Packaged snacks, creams, and dressings containing even small amounts.

Nuts

Almonds, hazelnuts, walnuts, cashews, pecans, pistachios.

Milk & Dairy

Any product using milk, including yogurt, biscuits, cakes, ice cream, various creams.

Mollusks

Scallops, razor clams, mussels, oysters, limpets, clams, cockles, etc.

Fish

Any food product containing fish, even in small percentages.

Soy

Derived products such as soy milk, tofu, soy noodles, etc.

Crustaceans

Marine and freshwater: shrimp, langoustines, lobsters, crabs, etc.

Sesame

Whole seeds used for bread or flours containing them.

Gluten

Cereals, wheat, rye, barley, oats, spelt, kamut, hybrid strains.

Lupin

Found in vegan foods like roasts, sausages, flours.

Mustards

Found in sauces, dressings, mustard condiments.

Celery

Pieces or extracts in soup bases, sauces, vegetable concentrates.

Sulphur Dioxide & Sulphites

Vinegar-pickled foods, oil-preserved foods, jams, dried mushrooms, preserves, etc.

Eggs

Eggs and products containing them, such as mayonnaise, emulsifiers, or egg pasta.

cover charge **1,50 €**

VENTI PUNTO  ZERO 