



RESTAURANT À LA CARTE



ROOTS.
RESEARCH.
HORIZONS.

STARTERS



Crispy eggplant parmigiana



Crispy eggplant parmigiana, cherry tomato reduction
datterino tomato, basil and grana padano cream.

10,00 €

Mozzarella cylinder



Buffalo mozzarella cylinder, cured ham, crumble with
tarragon, fig ice cream.

12,00 €

Tomato cheesecake



Philadelphia cream cheese mousse, smoked tomato concasse
aromatic herb infusion, bread crumble,
basil tuile.

12,00 €

Anchovy sandwich



Anchovy sandwich in an almond crust filled with mozzarella
smoked buffalo mozzarella, lemon gel.

14,00 €

Tuna tartare



Tuna tartare, ginger-soy gel, peach, fried seaweed chips,
basil oil.

16,00 €



Squid tagliatelle



Squid tagliatelle*, cherry datterino tomato gazpacho,
roasted eggplant, buffalo mozzarella sauce,
basil oil.

18,00 €

Aburiyaki-style amberjack



Amberjack seared on one side, curly escarole, pink shrimp,
cocktail sauce, ponzu sauce.

24,00 €

FIRST COURSES

Rewind

Tortello filled with peas*, cream, Martina Franca capocollo, lemon air. 16,00 €

Costiera

Egg tagliolini creamed with butter, "Armatore" anchovy fillets, lemon zest. 16,00 €

Also available with the addition of Osietra Imperial caviar +12,00 €

Tirreno

Vesuvio di Gragnano IGP "28 pastai", Prà pesto, almond sauce, beef tartare, vinaigrette with "Armatore" Riserva anchovy colatura. 18,00 €



Miseria e Nobiltà

Pasta mista di Gragnano IGP "28 Pastai" cooked in bisque of crustaceans, potatoes, smoked buffalo provola foam, "Porcupine" langoustines*, crustacean powder, basil oil. 20,00 €

Profondo Rosso

Riso vialone nano "riserva san massimo", extraction of cold-cured red prawn, lemon and vanilla jam, red prawn* quenelle, basil oil. 22,00 €



Non chiamatela Nerano

Linguine di Gragnano IGP "28 Pastai", zucchini cream, buffalo stracciatella, oil-poached lobster, lobster reduction, zucchini and zucchini flower chips. 28,00 €

MAIN COURSES

Tuna tataki



Seared tuna, in an extra-almond tarallo crust, zucchini in various textures, buffalo stracciatella, teriyaki sauce with balsamic vinegar, mint oil.

22,00 €

Glazed cheek



Beef cheek glazed with pomegranate, foam of Jerusalem artichoke, button mushrooms, buttered spinach.

24,00 €

Sea bream in crust



Sea bream in an almond crust, reconstructed tomato filled with sweet and sour vegetable caponatina, basil and lemon.

24,00 €

Seared grouper



Lightly seared grouper, olive tapenade, coulis of yellow tomato, caper flowers, basil oil; chips with soy-marinated grouper.

30,00 €

Carne alla
BRACE

Tomahawk

Red Krowa.

7,50 €
per 100g

Carne alla
BRACE

T-Bone

Scottona Prussiana

7,50 €
per 100g

DESSERTS

Millefoglie

Millefoglie, chantilly cream, amarena cherry, praline with almonds.

10,00 €

Babà

Babà soaked in "Limone di Sorrento IGP" liqueur, cream white chocolate and lemon pastry cream, semifreddo with mascarpone, almond and basil crumble, confit lemon.

10,00 €

Deconstructed cannolo

Turchessa sheep ricotta mousse, cannolo shell, cashews, tonka bean, dark chocolate and jam of figs.

10,00 €



TOMMASO FOGLIA PASTRY CHEF

Our continuous pursuit of excellence
meets fine pastry. We are proud
to inaugurate a special collaboration
with Pastry Chef Tommaso Foglia.

Tiramisù    
Lactose-free

Biscuit soaked in coffee,
tiramisu cream, coffee ganache,
rocher glaze.

8,00 €

Cocco Realistico    
Lactose-free

Coconut mousse,
exotic fruit and pineapple compote,
outer dark chocolate shell.

8,00 €

Ti Porto al Cinema    
Lactose-free

dark chocolate mousse base,
with a caramel insert at the center,
cocoa biscuit,
exotic fruit gel,
caramelized popcorn

12,00 €



TOMMASO FOGLIA
NOLA



ALLERGENS

In this index you will find all the allergens that will be shown as symbols next to all the dishes on this menu.

Peanuts and derivatives

Packaged snacks, creams and condiments in which there is also, even in small doses

Tree nuts

Almonds, hazelnuts, common walnuts, cashew nuts, nuts heavy, cashews and pistachios.

Milk and Dairy Products

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams

Molluscs

Queen scallop, razor clam, scallop, mussel, oyster, limpet, clams, wedge clams etc.

Fish

Food products in which fish is present, even if in small percentages.

Soy

Derived products such as: soy milk, tofu, soy spaghetti and similar.

Crustaceans

Marine and freshwater: shrimp, langoustine, lobster, crab and similar.

Sesame

Whole seeds used for bread, flours even if they contain it in minimal percentages.

Gluten

Cereals, wheat, rye, barley, oats, spelt, kamut, including and various hybrids.

Lupin

Present in vegan foods in the form of: roasts, salamis, flours and similar.

Mustard

It can be found in sauces and condiments, especially in mustard fruits.

Celery

Both in pieces and inside preparations for soups, sauces and plant-based concentrates.

Sulphur dioxide and sulphites

Pickled, oil-preserved and brined foods, jams, mushrooms dried goods, preserves etc.

Eggs and derivatives

Eggs and products that contain them such as: mayonnaise, emulsified products, egg pasta.

Cover charge **2,50 €**