



RESTAURANT À LA CARTE



ROOTH.
RESEARCH.
HORIZONS.

STARTERS



Crispy Eggplant Parmigiana

Crispy eggplant parmigiana served with a datterino tomato reduction, creamy basil infusion and Grana Padano cheese.

10,00 €

Mozzarella Cylinder

Mozzarella roll, 27-month-aged Irpino prosciutto, tarragon crumble, fig ice cream.

12,00 €

Tomato Cheesecake

Philadelphia mousse, smoked tomato concassé infused with aromatic herbs, bread crumble, a basil tuile.

12,00 €

Anchovy Sandwich

Almond-crusted anchovy sandwich filled with smoked buffalo mozzarella and lemon gel.

14,00 €

Tuna Tartare

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

16,00 €



Squid "Tagliatella"

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

18,00 €

Amberjack Aburiyaki

Amberjack seared on one side, served with curled endive, pink shrimp, cocktail sauce, ponzu dressing.

24,00 €

FIRST COURSES

Rewind

Tortelli filled with peas*, cream, Martina Franca capocollo, and lemon zest "air."

16,00 €

Costiera

Egg tagliolini sautéed with butter, "Armatore" anchovy fillets, lemon zest.

16,00 €

Available with Imperial Osietra Caviar supplement:

+12,00 €

Tirreno

Vesuvio-shaped Gragnano IGP "28 Pastai" pasta, Prà pesto, almond sauce, beef tartare, and "Armatore" Riserva anchovy drippings (colatura) vinaigrette.

18,00 €



Miseria e Nobiltà

Mixed Gragnano IGP "28 Pastai" pasta cooked in shellfish bisque, with potatoes, smoked buffalo provola foam, "Porcupine" langoustines*, shellfish powder, basil oil.

20,00 €

Profondo Rosso

Vialone Nano "Reserva San Massimo" rice, cold-extracted red shrimp essence, lemon and vanilla jam, red shrimp quenelle*, basil oil.

22,00 €



Non chiamatela Nerano

Linguine di Gragnano IGP "28 Pastai", zucchini cream, buffalo stracciatella, oil-poached lobster, lobster reduction, zucchini chips, zucchini flowers.

28,00 €

MAIN COURSES

Tuna Tataki

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

22,00 €

Glazed Beef Cheek

Pomegranate-glazed beef cheek, Jerusalem artichoke foam, button mushrooms, buttered spinach.

24,00 €

Almond-Crusted Sea Bream

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

24,00 €

Seared Grouper

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

30,00 €



Tomahawk

Red Krowa.

7,50 €
for 100g



T-Bone

Scottona Prussiana

7,50 €
for 100g

DESSERTS

Millefeuille

Classic millefeuille with Chantilly cream, black cherry, almond brittle.

10,00 €

Babà

Traditional babà soaked in "Sorrento Lemon IGP" liqueur, white chocolate and lemon custard, mascarpone semifreddo, almond and basil crumble, and candied lemon.

10,00 €

Deconstructed Cannolo

"Turchessa" sheep ricotta mousse, cannolo pastry, cashews, tonka bean, dark chocolate, and 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.

coperto **2,50 €**