

A LA CARTE

Tomato, sea anemone, pomegranate and rose

Mediterranean purple prawns from Ischia island, grapefruit and Kristal caviar (*)

Spaghetti cooked in rockfish broth, coffee cascara and marinated mussels

Calamarata pasta with matis shrimp, ginger and cocoa nibs

Grilled red snapper, watercress, shellfish and saffron

Chargrilled Mediterranean blue lobster, radishes, chanterelle mushrooms and almond (*)

Red mullet cooked on Vesuvio stones with trombetta zucchini,
edible blossoms and nasturtium leaves

Local buffalo fillet, smoked eggplant, tomato confit and fresh origan

Sorrento citrus, fresh herb sorbet and premium olive oil by Cédric Casanova

Pellecchiella apricot from Vesuvio, sweet passito wine from Pantelleria
fior di latte and bee Pollen

Chocolate soufflé crafted by Alain Ducasse Manufacture in Paris,
accompanied by Madagascar sorbet

Bianco di bufala, almond milk and a touch of bitter almond

A la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €40 supplement

FRESCA AURORA

9 COURSES EXPERIENCE
305

Chilled spaghetti with caviar

Cuttlefish tagliatella with marinated cucumber and fresh green river chili

Tomato, sea anemone, pomegranate and rose

Duck foie gras raviolo, chicken consommé and coffee cascara

Sea lettuce risotto, plankton and fermentaed black garlic

Red mullet cooked on Vesuvio stones with trombetta zucchini
edible blossoms and nasturtium leaves

Roasted Muscovy duck from Laura Peri, Cilento white fig and delicate capers leaves

Pellecchiella apricot from Vesuvio, sweet passito wine from Pantelleria
fior di latte and bee Pollen

Chocolate mousse from Manufacture Alain Ducasse à Paris
cocoa nib praline and Taggiasca olives

COLLEZIONE SOLARE

6 COURSES EXPERIENCE
270

Charred green beans, fresh almonds and aromatic hay

Tomato, sea anemone, pomegranate and rose

Spaghetti cooked in rockfish broth, coffee cascara and marinated mussels

Grilled red snapper, watercress, shellfish and saffron

Local buffalo fillet, smoked eggplant, tomato confit and fresh origan

Bianco di bufala, almond milk and a touch of bitter almond

GIARDINO ESTIVO

6 VEGETARIAN COURSES SELECTED BY THE CHEF
235