

## A LA CARTE

Grilled artichokes from Paestum, crispy leaves, lovage condiment

Purple prawn from Ischia, Cicerale chickpeas, saffron gelée and Kristal caviar (\*)

Charred red mullet, marinated fennel with citrus from Sorrento

Calamarata with mantis shrimp, ginger and cocoa nibs

Spaghetti with rock fish broth, coffee cascara and flame-seared mussels

Pearl-cooked royal sea bream, baby peas, tart green figs and nasturtium

John Dory from our coasts, sea cucumber and caper leaves

Grilled Mediterranean blue lobster, green asparagus and wild garlic (\*)

Roasted Laticauda lamb, morels and sea herbs, cooking jus

Light iced pistachio, orange blossom granita

Strawberries and wild strawberries, lightly whipped mascarpone and chamomile

Alain Ducasse Manufacture of Paris 75% chocolate soufflé

Bianco di bufala, bitter almond and tangy milk crisp

### À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250



(\*) €50 supplement

## PARTENOPE PRIMAVERA

7 COURSES EXPERIENCE

305

Grilled artichokes from Paestum, crispy leaves, lovage condiment

Purple prawn from Ischia, Cicerale chickpeas and saffron gelée

Chilled spaghettini with caviar Kristal

Casarecce with Scarpariello Sauce

John Dory from our coasts, sea cucumber and caper leaves

Seared local buffalo, Montoro onion and red tuna marrow

Bianco di bufala, almond milk and bitter almond



Grilled artichokes from Paestum, crispy leaves, lovage condiment

Casarecce with Scarpariello Sauce

Pearl-cooked royal sea bream, baby peas, tart green figs and nasturtium

Roasted Laticauda lamb, morels and sea herbs, cooking jus

Bianco di bufala, almond milk and bitter almond

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill