



Flame-Grilled corn “Scapece”

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

Tomato medley, sea anemone emulsion, rose infused broth

Calamarata pasta with mantis shrimp, fresh ginger, and roasted cacao nibs

Eggplant-filled buttons, almonds, fresh peppermint

Seared red mullet, carrot-seafood kimchi, iodized consommé

Laura Peri Farm pigeon, baby lettuce, summer black truffle

Charcoal-grilled octopus, Mediterranean garden and freshly crushed herbs

Wood-fired blue lobster, yellow zucchini confit  
crispy blossoms, nasturtium oil (\*)

Iced pistachio cream, orange blossom granita

Roasted Fig Cookpot, Fig Leaf infusion and vanilla

Chocolate Soufflé, 75% cocoa, from La Manufacture Alain Ducasse a Paris

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



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Tomato medley, sea anemone emulsion, rose infused broth

Chilled spaghettini with Kristal Caviar

Casarecce 28 Pastai with traditional neapolitan “Scarpariello”

Seared red mullet, carrot-seafood kimchi, iodized consommé

Local buffalo, Montoro onion and red tuna marrow

Chocolate mousse from La Manufacture Alain Ducasse a Paris  
cocoa nib praliné, taggiasca olives



Tomato medley, sea anemone emulsion, rose infused broth

Casarecce 28 Pastai with traditional neapolitan “Scarpariello”

Seared red mullet, carrot-seafood kimchi, iodized consommé

Roasted Laticauda lamb, smoked green beans, coastal herbs, pearled Jus

Chocolate mousse from La Manufacture Alain Ducasse a Paris  
cocoa nib praliné, taggiasca olives

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