

STARTERS

Trout

Applewood-smoked rainbow trout, mixed baby leaves, sour yogurt, trout roe.
(B,C,F,H)

Shoots & Blossoms

Zucchini flowers stuffed with ricotta and Bagnolese pecorino cheese, served with seasonal talli. (A,B)

Egg “Ciambottella”

Poached egg, ciambottella sauce, rosemary crumble, caciocavallo cheese foam.
(A,B,C)

Salt Cod & Green Beans

Codfish green beans, olive powder, purple potatoes, sweet pickled papaccella peppers. (H)

Irpinian Beef Tartare

Beef tartare, mustard mayonnaise, Aglianico-marinated onion, Ravece olive crumble, cured egg yolk petals, caper flowers, Maldon salt. (B,C,D)

FIRST COURSES

Chitarra with Tomato

Fresh chitarra pasta with yellow and red tomato coulis, burrata stracciata, basil chlorophyll, roasted cherry tomatoes. (A,B)

Puleio

Homemade taglierini with butter, lemon, wild Irpinian puleio (mountain mint), anchovy powder. (A,B,C,H)

Nerano

Fusilloni pasta with zucchini cream, Carmasciano pecorino cheese and mint. (A,B)

Potatoes & Chicory

Potato gnocchi, wild chicory, smoked herring foam, toasted pine nuts. (A,B,C,H)

Nettle Raviolo

Handmade raviolo filled with nettles, caciocavallo cheese foam, tomato powder, dill. (A,B,C)

ALLERGENS:

(A) Gluten (B) Milk/Lactose (C) Eggs (D) Mustard (E) Celery (F) Tree Nuts (G) Soy (H) Fish

MAIN COURSES

Rabbit

Rabbit crepinette, friggiteli peppers, river chili peppers, cherries marinated in Aglianico wine.

Salt Cod & Apricots

Codfish in tempura style, apricot coulis, green olives. (A,B)

Duck

Honey-glazed duck breast with chestnut honey, wild berry gastrique, local rocket, green tomato chutney.

Veal

Veal sirloin, grilled snow peas, pepper foam, early potatoes.

Lamb “Four Quarters”

Lamb roll, grilled lamb chop, bao bread filled with mustard-braised lamb, asparagus, crispy lamb skin. (A,B,E)

CHEESE SELECTION

Sheep's Cheese, Cow's Caciocavallo and Goat's cheese

A celebration of tradition inspired by an ancient local saying that reflects the different properties and natural enzymes of milk, long before scientific studies existed. Experience and craftsmanship revealed the remarkable differences in the curdling process. Through this glimpse into the past, we proudly present our selection of Irpinian cheeses.

Five varieties of local cheese served with artisanal preserves.

DESSERTS

Strawberry & Lemon (A,B,C,F)

Green Apple Cheesecake (A,B,C,F)

Vanilla Mascarpone, Osmosed Pears & Orange (A,B,C,F)

ALLERGENS

(A) Gluten (B) Milk/Lactose (C) Eggs (D) Mustard (E) Celery (F) Tree Nuts (G) Soy (H) Fish