

Summer in Amalfi

MELANZANE

Mini eggplant parmigiana served with mozzarella foam

Tenuta Santome Prosecco Brut



INSALATA CAPRESE

Buffalo mozzarella, local tomato, garden basil,

EVOO, balsamic reduction

Necoro Grillo



SARDINES

Pan fried sardines, capers, bell pepper, cornichon,

shallot vierge, green herb oil

Teanum Favugne Falanghina



LINGUINE VONGOLE

Fresh linguine paste, garlic, shallots,

parsley, pastanek clams, EVOO

Al-Cantara Lu Veru Piaciri



GAMBERONI & CALAMARI GRIGLIATE

Grilled prawns and branzino, served on lemon
and thyme roasted potato, garlic aioli, gremolata

Al-Cantara O'Scuru O'Scuru



DELIZIA AL LIMONE

A light and refreshing lemon dessert with multiple
layers like sponge cake, custard and lemon cream

Liquore di Caffè Chico

Buon Appetito

Chef Massimo Capra

