

Summer in Amalfi

MELANZANE

Mini eggplant parmigiana served with mozzarella foam

Wine to Come



INSALATA CAPRESE

Buffalo mozzarella, local tomato, garden basil,
EVOO, balsamic reduction

Wine to Come



SARDINES

Pan fried sardines, capers, bell pepper, cornichon,
shallot vierge, green herb oil

Wine to Come



LINGUINE VONGOLE

Fresh linguine paste, garlic, shallots,
parsley, pastaneck clams, EVOO

Wine to Come



GAMBERONI & CALAMARI GRIGLIATE

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

Wine to Come



DELIZIA AL LIMONE

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

Wine to Come

Buon Appetito

Chef Massimo Capra

