

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty.

In each dish, the allergens present are identified by means of a numerical legend that refers to the list in the appendix as per EC Reg. No. 1169/2011

The Haccp procedures adopted take into account the risk of cross contamination and the staff is trained on this risk. However, it should be noted that, in some cases, due to objective needs, the preparation and administration activities may involve the sharing of areas and tools; therefore the possibility that the products come into contact with allergens cannot be excluded.

In order to guarantee freshness, based on seasonality / availability, some products are subjected to rapid blast chilling to - 18 ° C.

Allergens found in bread and leavened products 1,3,5,6,7,8,10,11,12



ALLERGENS LIST

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products, except:

- a) glucose syrups based on wheat, including dextrose;
- b) wheat-based maltodextrins;
- c) glucose syrups based on barley;
- d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and products based on crustaceans.

3. Eggs and egg products.

4. Fish and fish products, except:

- a) fish gelatine used as a support for vitamin or carotenoid preparations;
- b) gelatin or isinglass used as fining agent in beer and wine.

5. Peanuts and peanut-based products.

6. Soya and soy products, except:

- a) refined soybean oil and fat (1);
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alph tocopherol acetate, tocopherol succinate natural D-alpha based on soy;
- c) vegetable oils derived from soybean phytosterols and phytosterols;
- d) vegetable stanol ester produced from soybean vegetable oil sterols.

7. Milk and milk products (including lactose), except:

- a) whey used for the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin;
- b) milk.

8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Western Anacardium*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and celery products.

10. Mustard and mustard-based products.

11. Sesame seeds and products based on sesame seeds.

12. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / liter in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions.

13. Lupins and products based on lupins.

14. Molluscs and products based on molluscs.

**“Nel mio mestiere dimenticare le proprie origini è un “peccato mortale”,
un gesto di superbia che preclude anche la possibilità di scoperte future.
Ricordiamocelo, ricordatevene.”**

TASTING MENÙ

MENÙ “IDENTITA’ E TERRITORIO”

Oyster with ginger and pear juice ^(4,13,14)

Anchovies, asparagus and citrus sauce ^(4,8,12)

Escarole and lentil roll ⁽¹⁰⁾

Red Turnip Cutlet ^(3,7)

Lightly marinated bonito fish with foie gras and roasted corn ^(4,6,12)

Peas, ham and tuna botargo ^(4,9)

Risotto with crusco sweet peppers, cod cheek essence and oregano ^(4,7,9)

Homemade tagliatelle with artichokes, sea truffles and seaweed ^(1,3,4,14)

Roasted monkfish with garlic mousse, fava beans and agretti ^(4,8)

Spit-roasted lamb with tomato bread soup, white turnip, nduja and nolche olives ^(1,8,9)

Iced cloud with wild herbs, buffalo kefir and Sorrento walnuts ^(7,8)

Like a lemon delight ^(1,3,7,8)

€ 280,00

8 COURSES PROPOSAL

An 8 courses journey relying to the Chef

€ 220,00

5 COURSES PROPOSAL

A 5 courses journey relying to Chef

€ 190,00

À LA CARTE

Nocerino spring onion cooked under the ashes with papacelle sweet-pepper mousse and crunchy parmesan cheese ^(7,8)

€ 46,00

Grilled Miseno lake eel with Jerusalem artichokes, tamarind and annurca apple purée ^(1,4,9)

Controne chickpeas soup with clams, celery gnocchi and cod tripes ^(9,14)

Rabbit royale “Ischitana style” ^(1,9,12)

€ 50,00

Lightly cooked codfish in fennel oil with its emulsion and remoulade sauce ^(4,9,14)

Red mullet, its crunchy skin and saffron essence ^(4,8,12)

€ 55,00

Our raw fish interpretation ^(2,4,14)

€ 90,00

Homemade wild herbs ravioli with walnuts, lemon albedo and wild chicory ^(1,3,8)

Mezzi paccheri with spiny dye murex, frying pans and sea urchins ^(1,14)

Mixed pasta soup with shellfish and rock fish ^(1,2,4,14)

€ 50,00

The whole roasted squid ⁽¹⁴⁾

Slow-cooked catch of the day, mazzancolle local prawns, swiss chard and cuttlefish sauce with truffles ^(3,4,8,9,12,14)

€ 58,00

Spit roasted pigeon with cashews, Montechiaro sour cherries and black truffle ^(5,8)

€ 60,00

Like a Saint Honorè ^(1,3,7,8)

Tonka bean delicious, seasonal fruit and crunchy meringue

Coffee madeleine anise flavoured and yoghurt ice cream^(1,3,7,8)

Neapolitan rhum Babà according to the tradition^(1,3,7,8)

How much chocolate from one chocolate bean.....!^(1,3,7,8)

€ 28,00

Tasting menus must be identical for the whole table