



— *our* —

CLASSIC DISHES

*A pleasant routine,
a taste that becomes
an unforgettable memory.*

*A recipe that comes back to mind
with every taste.*

*The long-awaited homecoming,
thanks to a selection of our
most representative courses
that are already waiting for you.*

*Because when you let in some emotions...
it is impossible to get them out.*

...our Classic Dishes

CHEESE

Selection of sweet and salted seasoned Cheeses

----- €

FRIED FISH "DON FRANCO"

(with the catch of the day)

----- €

MEAT SELECTION

Min. per 2 pers.

----- €



— *main* —
COURSES

*A rendezvous with a delicate flavor,
an appointment with a strong taste
halfway between sea & land.*

*The unique Gulf of Naples aroma
that you can try in a golden
fry or in a mixed grill.*

*The softness of the finest quality
meats served with local side dishes.*

*All genuineness
of the Sorrento Peninsula.*

...fish course

FISH SLICE OF THE DAY

Seared Savoy Cabbage, Crispy Sesame and Rosemary Lentils

----- €

TURBOT FISH

gratin with Almonds, Soy Onion, Pumpkin and Ginger

----- €

AMBERJACK

with crispy Batavian Endive and Mediterranean sauce

----- €

LA NOSTRA GRIGLIATA

Seafood Grill

----- €

CATCH OF THE DAY

Salt encrusted, "all'acqua pazza", grilled

----- €

...meat course

BEEF FILLET

Smoked Potato mousse and Sorrento Broccoli

----- €

LAMB

*served with Tropea Onion, Hazelnuts
on roasted Artichoke cream and Potatoes*

----- €

VEAL

*breaded with Agerola's Biscuit, fillets of Aubergine,
Tomato confit and Lemon sauce*

----- €