



pasta
COURSE

The power of taste.

*A great meeting between
traditional flavours and modern times.*

*The main courses are respecting old
traditions while looking forward to
the innovative gastronomy of today.*

*In this way we are not forgetting the past
but we are carefully moving on to
re-elaborate and improve our dishes.*

*The future will not delate
the past, but it will improve it.*

LINGUINE

with Mediterranean Urchin and Mango Cream

----- €

PACCHERO

*with Squid Ink, stuffed with Lemon Buffalo Ricotta
on Flying Squid Cream*

----- €

RISOTTO

with Zucchini, Royal Red and Burrata Cheese

----- €

FUSILLONE

with Seafood and Sea Asparagus with Tomatoes

----- €

RAVIOLO

*San Marzano Tomatoes, Aubergine
and Provolone del Monaco*

----- €

AGNOLOTTO

*Overcooked Pork and Apple Annurca on Cream
of Pumpkin and Tuscan Cheese*

----- €

GNOCCO

*Homemade Dumplings Sorrento Style stuffed
with Provola Cheese and Parmisan*

----- €