

INNOVAZIONE

Parmigiana di Melanzane

baked aubergine, parmigiano reggiano and san marzano

Linguine alla Nerano

pastificio dei campi, zucchini, basil,
provolone del monaco and parmigiano reggiano

"Crudo"

marinated monkfish with fennel seeds and lemon, tomato
water with stracciatella emulsion, oregano, bergamot

"Agnello"

loin of lamb, roasted paprika, turnip, samphire, pickled wild
garlic capers, roasted hazelnuts with lamb Jus

Formaggio

parmigiano reggiano 48m with aged balsamico

Sorbetto di Limone

amalfi lemon sorbet with limoncello

"Crema di Panna"

white chocolate cream, herbal infusion, grapefruit and
rosemary gelato

1050

Wine
pairing

900

Non-alc̄oholic
pairing

550

Connoisseur
pairing

1700