



Chef's welcome

Escarole focaccia

Rustic brioche

Glass of prosecco- Hamsik Winery

To start

Carpaccio of Trentino "Carne Salada" with a dressing of black olives and capers, aged Grana cheese and EVO oil;

Eggplant parmigiana;

Fried mozzarella in carrozza;

Buffalo mozzarella DOP;

Steamed Bao bun filled with slow-cooked beef "alla Genovese" with onions;

First course

Homemade raviolo stuffed with buffalo "stracciata" cheese, served on a velvety tomato sauce with golden eggplants and the scent of fresh basil;

Second course

Casertano black pig burger with Neapolitan-style friarielli and creamy smoked provola fondue;

On the side

Traditional cauliflower salad;

Traditional desserts

Classic panettone;

Mini white and dark cassatine;

Mini pastiere.

New Years land menu



New Year's sea menu

Chef's welcome

Escarole focaccia;
Rustic brioche;
Glass of prosecco- Hamsik Winery

To start

Citrus-marinated red tuna tartare with pure EVO oil;
Fresh oyster with citrus topping;
Octopus salad;
Crispy shrimp wrapped in kataifi pastry;
Stuffed calamari with aromatic breadcrumbs, olives, capers and its own tentacles, served on Neapolitan-style escarole;

First course

Homemade raviolo filled with Buffalo "stracciata" served on a bisque of Mazara del Vallo red prawns and stracciata;

Second course

Slow-cooked catch of the day fillet, finished in the oven with crispy aromatic crust, served with curly escarole dressed with Gin Mare citronette;

On the side

Traditional cauliflower salad;

Traditional dessert

Classic panettone
Mini with and dark cassatine
Mini pastiere

Children New Year's Menu



Chef's welcome

Mini pizzas margherita
Mini hot dogs

To start

Prosciutto and Buffalo mozzarella DOP;

First course

Homemade potato gnocchi sorrentina style

Second course

Oven-baked veal cutlet served with crispy potatoes;

Dessert

Double chocolate cake;

Drinks

Water;
Orange soda or Coca-cola.