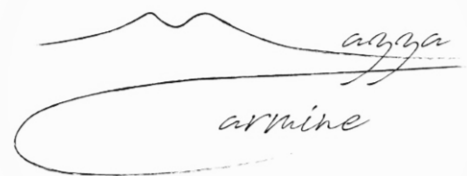


" The sense of inclusion, the bond between the people from Campania and their land is essentially untranslatable into words.

It is made of melancholy, love and volcanic lava, of passion, iodine and Mediterranean scrub, it is blue in color and is full of faith, but the line between sacred and profane has faded; It's full of pride that can't be explained and it smells like coffee."

Chef Carmine Mazza

A handwritten signature in black ink. The signature consists of a stylized, wavy line above the word "carmine" written in a cursive script. The word "carmine" is written in a smaller, more compact cursive style.A red logo featuring a stylized tree with many small leaves, positioned above the brand name.

Terrazza Fiorella

PARTENOPE

Welcome Aperitif

PRAWNS OF THE MEDITERRANEAN

Sorrento Tomato, Orange and Vanilla

CANDELS PASTA, COD FISH AND PEPPERS

Cod Hides a centuries-old tradition, born thanks to the Monks of the Madonna dell'Arco Abbey, they were the pioneers creating special tanks for soaking the cod fish

RED MULLET

Peas and ricotta cheese from sheep milk

LIMONCELLO SOUFFLE'

The true symbol of the Amalfi Coast, captured in a cloud

Sweet Treats

120 Euro

Wine Pairing: 3 Wines €50 | 5 Wines €75 | 6 Wines €90

Due to their complexity, tasting menus are intended for the entire table if possible.
The tasting menu is recommended for groups of more than 4 Guest



FILII VESUVII

Welcome Aperitif

FENNEL AND WALNUTS

Braised Fennel with Nocillo Liquor, walnut cream and wild fennel foam

GENOVESE

Beef Carpaccio, caramel and Montoro Onions and Parmesan croquettes

SPAGHETTI WITH FUJUTE CLAMS

The most striking example of the art of making do by the Neapolitans of the past, when they left small stones collected on the seashore to fry so that they released their flavour

GRILLED EGGPLANT FILLED PASTA

"Dedicated to the Chef's father-in-law, Onofrio Acampora, who used to cook eggplants in the wood-burning stove stuffed with garlic, cheese and oregano"

SEABASS, COFFEE AND LEMON

When the Amalfi sfusato Lemon meets a warm Neapolitan espresso it is immediately harmony

POMPEI 79 d.C. – LA CASA DEL FAUNO

Duck, Provolone del Monaco Cheese and Figs

SANT'ANTONINO

A classic dessert dedicated to the patron saint of Sorrento, reimagined with a French touch

Sweet Treats

170 Euro

Wine Pairing: 3 Wines €50 | 5 Wines €75 | 6 Wines €90

Due to their complexity, tasting menus are intended for the entire table if possible.
The tasting menu is recommended for groups of more than 4 Guest



ORA ET LABORA

“Transforming a job, even a humble one, into an act of LOVE”

Welcome Aperitif

EGGPLANT PARMIGIANA

RAVIOLI PASTA NERANO STYLE

BEEF FILLET BLACK PEPPER AND BLACK TRUFFLE

DELIZIA LEMON CAKE

Sweet Treats

90 Euro

Wine Pairing: 3 Wines €50 | 5 Wines €75 | 6 Wines €90

Due to their complexity, tasting menus are intended for the entire table if possible.
The tasting menu is recommended for groups of more than 4 Guest

Information on substances and products that cause allergies or intolerances is available by contacting the dining room staff.



“The power of opera, where every drama is a lie, and with a little makeup and mimicry, you can become someone else.”

APPETIZERS

PATH OF THE GODS

Squid, mushrooms and blueberris

34 Euro

LOVE SEASON

Amberjack, Almonds and Basil

38 Euro

PRAWNS OF THE MEDITERRANEAN

Sorrento Tomato, Orange and Vanilla

40 Euro

GENOVESE

Beef Carpaccio, caramel and Montoro Onions and Parmesan croquettes

36 Euro

FENNEL AND WALNUTS

Braised Fennel with Nocillo Liquor, walnut cream and wild fennel foam

30 Euro

Information on substances and products that cause allergies or intolerances is available by contacting the dining room staff.



FIRST COURSES

CANDELS PASTA, COD FISH AND PEPPERS

Cod Hides a centuries-old tradition, born thanks to the Monks of the Madonna dell'Arco Abbey, they were the pioneers creating special tanks for soaking the cod fish
36 Euro

LANGOSTINE RISOTTO, BROAD BEANS AND GINGER

Primavera, se sente addore 'e mar
44 Euro

SPAGHETTI WITH FUJUTE CLAMS

The most striking example of the art of making do by the Neapolitans of the past, when they left small stones collected on the seashore to fry so that they released their flavour
40 Euro

GRILLED EGGPLANT FILLED PASTA

"Dedicated to the Chef's father-in-law, Onofrio Acampora, who used to cook eggplants in the wood-burning stove stuffed with garlic, cheese and oregano"
34 Euro

LAGANE PASTA AND CHICKPEAS

A Dish from farmer culture that has its origins in Magna Graecia
34 Euro

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MAIN COURSES

RED MULLET

Peas and ricotta cheese from sheep milk
44 Euro

MEERSCHAUM

Black Truffle, whisky and tobacco
50 Euro

SEABASS, COFFEE AND LEMON

When the Amalfi sfusato Lemon meets a warm Neapolitan espresso
it is immediately harmony
46 Euro

POMPEI 79 d.C. – LA CASA DEL FAUNO

Duck, Provolone del Monaco Cheese and Figs
44 Euro

Information on substances and products that cause allergies or intolerances is available by contacting the dining room staff.



DESSERT

LIMONCELLO SOUFFLE'

The true symbol of the Amalfi Coast, captured in a cloud
26 Euro

SANT'ANTONINO

A classic dessert dedicated to the patron saint of Sorrento, reimagined with a French touch
22 Euro

BANANA, RICOTTA, AND CARAMEL

The perfect balance of ricotta from the Lattari Mountains,
melting banana and salted caramel
22 Euro

PEANUT AND TONKA BEAN CHOCOLATE

Araguani 72% chocolate flavored with tonka bean and salted peanuts:
a captivating treat for those with a sweet tooth
26 Euro

Pastry Chef
Emilia Maresca

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