

*" 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.
This is my belief and I transmit it in my cooking "*

Chef Carmine Mazza

Carmine Mazza


Terrazza Fiorella

CAMPANIA FELIX

5 course – vegetarian

This happy land boasts a fortuitous combination of climate and fertility that has given us priceless products. History tells it to us; we have the pleasure of exalting it and passing it down.

ZUCCHINI SCAPECE STYLE

A combination of techniques embraces all the elements that make up this classic Neapolitan dish, presenting it in a futuristic version but bringing the mind and the palate back to the usual taste

IMPRESSIONISM OF PASTA AND POTATOES

Many variations, "unfinished" and evolved tradition

TAGLIOLINI PASTA WITH LEMON

Homemade pasta, with Massa Lubrense lemons

CHEESE AND EGGS

Egg 64°, caciocavallo cheese foam, licorice

DessART : PABLO PICASSO

Vegetal contemporaneity, hidden by the creative hand of Picasso

90 Euro

The tasting menus are intended for all guests at the table

For tables of more than 4 guests, the tasting menu is recommended

Paired with wine selected by our Sommeliers Luciano and Tiziano – 70 Euro



ORGOGGIO TERRITORIALE

6 course

From ancient recipe books, the evolution of the classics

EGGPLANT PARMIGIANA

A classic dish at the table

OCTOPUS OCTOPUS OCTOPUS**

The evolution of octopus in three of its most famous variations: salad; o'bror e purpo (octopus broth);
Octopus beaten and eaten raw

NeraNO 1952

Cappelletti pasta filled with Provolone del Monaco and courgettes

VESUVIAN COD

Two excellences that make the history of the Vesuvian territory: the apricot and the piennolo tomato

DUCK, PROVOLONE DEL MONACO CHEESE AND FIGS

... a 2000 year long tale

O'BABBÀ

Born in Poland, married in Paris, in love with Naples

100 Euro

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For tables of more than 4 guests, the tasting menu is recommended

Paired with wine selected by our Sommeliers Luciano and Tiziano – 80 Euro



FILII VESUVII

7 course

Sons of Vesuvio was born to interpret local cuisine, enhancing its raw materials, peculiarities, flavours; celebrates its traditions and authenticity.

SCAMPO AND PEPPER**

Marinated scampi and pepper textures

CUTTLEFISH**

A single ingredient for a complex dish

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

ALMOND, CHERRY AND SHRIMP RISOTTO

The season of love

SEABASS, COFFEE AND LEMON

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

CUNICULUM CONDITUS

Rabbit, carrots and capers with Moroccan spices

THE LEMON TREE

The scent, flavor and memory of the coast

110 Euro

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For tables of more than 4 guests, the tasting menu is recommended

Paired with wine selected by our Sommeliers Luciano and Tiziano – 90 Euro



À LA CARTE

It is also possible to choose à la carte, from the tasting menus and the dessert menu:

2 course - 50 Euro

3 course - 75 Euro

In case of food intolerances and/or allergies, please contact the Restaurant Staff to view the allergen book.

For reasons of availability, fish products can be frozen depending on the season.

**Frozen product*

*** Artisanal product blast chilled to -18°/*

Raw or partially cooked fish products and in particular those subjected to marination, simple salting, cold smoking or partial cooking are subjected to preventive reclamation treatment in accordance with the provisions of Reg. 853/04 Allegato III sez. VIII Cap. 3 lettera D punto3.

