Santa Elisabetta

CHEF EXPERIENCE *9 courses* — *€ 285 per person*

Ouverture , let's get to know each other in a glass
Amuse bouche : audacity, innovation, territory
9 course surprise menu, selected by our Executive Chef Rocco De Santis

Wine Pairing 9 selected by our Sommeliers — *€ 215 per person*
Premium "Sommelier Experience" selected by the Head Sommelier — *€ 275 per person*

IN-CONTAMINAZIONE *7 courses* — *€ 265 per person*

Ouverture , let's get to know each other in a glass
Amuse Bouche: audacity, innovation, territory

Eel y*akitori, tosazu, almond, tarragon*

Beef carpaccio *pine nuts, green and marinara sauces, black truffle*

Spaghetti *with algae butter sauce, bergamot, sea urchins and tuna bottarga*

Parthenope *napolitan ragoût, bufala ricotta cheese, basil*

Sea espression *Red Mullet in Saffron Bread crust "2015"*

Charboiled pigeon, *annurca apple, Jerusalem artichoke and teriyaki*

Pre - Dessert

Pomegranate *creamy brie, green coffee sorbet, pomegranate variation and cotton candy*

Wine Pairing 7 selected by our Sommeliers — *€ 175 per person*

TRACES OF INNOVATION *5 courses* — *€ 235 per person*

Ouverture , let's get to know each other in a glass
Amuse Bouche: audacity, innovation, territory

Raw red Prawn*, sweet and sour panzanella, caviar and Nocellara olive soup*

Smoked Amberjack, b*ernese sauce, Sorrento lemon jelly and celery*

Bottoni *pasta stuffed with provola cheese, chard in stew of cuttlefish in "inzimino"*

Turbot-fish *beurre blanc, cabbage and brushwood, mushrooms*
Pre - dessert

Mandarin & honey *madeleine in chestnut honey, olive oil ice cream, creamy oil and pollen mandarin variation*

Wine Pairing 5 selected by our Sommeliers — *€ 135 per person*