









A LA CARTE

Tomato, sea anemone, pomegranate and rose	55
Mediterranean purple prawns from Ischia island grapefruit and Kristal caviar	160
Calamarata pasta with matis shrimp, ginger and cocoa nibs	65
Wild herbs spaghetti, sea urchins and coral	70
	
Grilled red snapper, watercress, shellfish and saffron	105
Chargrilled Mediterranean blue lobster, radishes chanterelle mushrooms and almond	145
Red mullet cooked on Vesuvio stones with trombetta zucchini edible blossoms and nasturtium leaves	85
Local buffalo fillet, smoked eggplant, tomato confit and fresh organ	95
	
Sorrento citrus, fresh herb sorbet and premium olive oil by Cédric Casanova	30
Fresh cherries, yogurt, elderflower granita and vermouth	30
Chocolate soufflé crafted by Alain Ducasse Manufacture in Paris accompanied by Madagascar sorbet	30
Bianco di bufala, almond milk and a touch of bitter almond	30

FRESCA AURORA

COMPLETE EXPERIENCE - 9 COURSES
315

Chilled spaghettini with caviar

Cuttlefish tagliatella with marinated cucumber and fresh green river chili

Tomato with sea anemone, pomegranate and rose

Duck foie gras raviolo, chicken consommé and coffee cascara

Tagliolini made with day-old bread, smoked yogurt and Kristal caviar

Local John Dory served with rockfish broth, tangy agretti and sea asparagus

Local buffalo fillet, smoked eggplant, tomato confit and fresh organ

Fresh cherries, yogurt, elderflower granita and vermouth

Bianco di bufala, almond milk and a touch of bitter almond

COLLEZIONE SOLARE

6 COURSE MENU ACCORDING TO CHEF' SELECTION
260

GIARDINO ESTIVO

6 COURSE MENU ACCORDING TO CHEF' SELECTION
235