










A LA CARTE

Purple artichokes from Castellammare di Stabia, leaf broth and scallions	65
Green asparagus from Pernumia, seaweed, sea fennel and citrus	55
Lightly seared amberjack, watercress condiment, Kristal caviar	110
Charred gambero rosso, spaghettone, sea scented emulsion	85
Mushroom ravioli, ginger and wild garlic, seitan our way	80
	
Grilled sea bass, agretti, razor clams and mint al pil pil	85
Mediterranean blue lobster on the embers, cime di rapa and wild myrtle	120
Seared matured beef tenderloin, radicchio and rosehip	90
Milk-fed lamb, courgette, caper leaf, green olive and confit lemon	95
	
Grapefruit from Sorrento region, bitter 'snow'	30
Chocolate and coffee from Alain Ducasse Manufacture in Paris, buckwheat ice cream	30
All about vanilla delight	30
Marinated strawberries, ginger, lemongrass and Vin Santo ice cream	30

DEUSILLA

FULL EXPERIENCE - 8 COURSE MENU
300

Green asparagus from Pernumia, seaweed and sea fennel, citrus

Purple artichokes from Castellammare di Stabia, leaf broth and scallions

Charred gambero rosso, spaghettone, sea scented emulsion

Grilled sea bass, agretti, razor clams and mint al pil pil

Mediterranean blue lobster on the embers, cime di rapa and wild myrtle

Seared matured beef tenderloin, radicchio and rosehip

Grapefruit from Sorrento region, bitter 'snow'

Chocolate and coffee from Alain Ducasse Manufacture in Paris, buckwheat ice cream

ESPERIENZA

6 COURSE MENU ACCORDING TO THE CHEF SELECTION
235