

A LA CARTE

Flame-seared green beans, sea fennel, tart mustard seeds

Purple prawn from Ischia, Cicerale chickpeas, saffron gelée, Kristal caviar (*)

Tomato medley, sea anemone emulsion, rose infused broth

Calamarata pasta with mantis shrimp, fresh ginger, and roasted cacao nibs

Eggplant-filled buttons, almonds, fresh peppermint

Seared red mullet, carrot-seafood kimchi, iodized consommé

Laura Peri Farm pigeon, baby lettuce, summer black truffle

Charcoal-grilled octopus, Mediterranean garden and freshly crushed herbs

Wood-fired blue lobster, yellow zucchini confit
crispy blossoms, nasturtium oil (*)

Iced pistachio cream, orange blossom granita

Apricot from Vesuvius, Passito di Pantelleria, pollen ice cream, Marigold

Chocolate Soufflé, 75% cocoa, from La Manufacture Alain Ducasse a Paris

Bianco di bufala, bitter almond and tangy milk crisp

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250



(*) €50 supplement

PARTENOPE ESTATE

7 COURSES EXPERIENCE
305

Flame-seared green beans, sea fennel, tart mustard seeds

Tomato medley, sea anemone emulsion, rose infused broth

Chilled spaghettini with Kristal Caviar

Casarecce 28 Pastai with traditional neapolitan "Scarpariello"

Seared red mullet, carrot-seafood kimchi, iodized consommé

Local buffalo, Montoro onion and red tuna marrow

Chocolate mousse from La Manufacture Alain Ducasse a Paris
cocoa nib praliné, taggiasca olives

BRILLANTE

5 COURSES EXPERIENCE
270

Tomato medley, sea anemone emulsion, rose infused broth

Casarecce 28 Pastai with traditional neapolitan "Scarpariello"

Seared red mullet, carrot-seafood kimchi, iodized consommé

Roasted Laticauda lamb, smoked green beans, coastal herbs, pearled Jus

Chocolate mousse from La Manufacture Alain Ducasse a Paris
cocoa nib praliné, taggiasca olives

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill