

Capitolo *Tre*

Cap.3

RACCONTI *di* MUSICA *e* SAPORI

Cap.3

Dear Guest,

With regards to allergens the customer is requested to inform the dining room staff of the need to consume food free of certain allergenic substances before ordering, since contamination cannot be excluded in the kitchen during preparations. Therefore our dishes may contain the following allergenic substances reported in accordance with EU Reg. 1169/11, Annex II: **fish** and fish-based products, **shellfish** and shellfish-based products, **crustaceans** and shellfish-based products, **cereals** containing gluten or **wheat** (including spelled and Khorasan), **rye**, **barley**, **oats**, **egg** and egg products, **soy** and soy products, milk and milk products, **sulfur dioxide** and sulphites, **nuts**, namely: **almonds**, **hazelnuts**, **walnuts**, **cashew nuts**, **pecans**, **Brazil nuts**, **pistachios**, **macadamia nuts**, or **Queensland nuts**; **celery** and celery products, **lupine** and lupine products, **peanuts** and peanut products, **mustard** and mustard products, sesame seeds and **sesame seed** products.

Should you need any further information our staff will be at your disposal.

Allergens

- | | |
|----------------|---------------|
| 1. Cereals | 8. Nuts |
| 2. Shellfishes | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Mollusk |
| 5. Peanuts | 12. Lupines |
| 6. Soy | 13. Sesame |
| 7. Dairy | 14. Sulphites |

Service 10%

APPETIZER

Cap.3

Seared Tuna Tartare

*with basil sauce scented with lemon, Cantabrian anchovy,
mozzarella foam, and semi-dry yellow tomato*

25

Old Style Beef Tartare

With savory Marsala sabayon and Neapolitan tarallo

20

The Unusual Catalan

*C.B.T. Monkfish Catalan style, pickled onion, potatoes,
oxheart tomato, and ice celery, with basil oil*

30

Grilled Octopus with Luciana Sauce

basil crumble, aioli sauce, and bottarga

20

Stuffed Anchovies

yellow cherry tomato, BBQ sauce, and caramelized Tropea onion

18

I.

MAIN DISHES

Cap.3

Red Shrimp Gnocchi

Gnocchi with red shrimp and Provolone del Monaco

22

Lobster Risotto

Blue lobster risotto, parsley powder, and truffle

38

Linguine with Clams

*Linguine with clams, semi-dry tomato, basil cream,
and candied lemon*

25

Stuffed Pasta with Ragù

*Pasta stuffed with buffalo mozzarella, basil, and sun-dried tomato,
Neapolitan ragù, and C.B.T. pork belly*

25

II.

SECOND CHAPTER

Cap.3

Little Italy

Pork ribs with Neapolitan broccoli (friarielli)

20

Grilled Cod

*C.B.T. cod, then roasted, served with sautéed escarole
and crystal basil*

20

A Glance at the Past

Fried shrimp and calamari with homemade sauces

25

Pezzogna in "Acqua Pazza"

Pezzogna fish in "acqua pazza" sauce with pickled vegetables

38

IV.

DESSERT

Cap.3

Exotic fruit cheesecake

12

**100% chocolate ingot
and Williams pear**

12

Sorrento lemons sphere

12

Chocolate bubble and neapolitan coffee

12

San Pellegrino water

3

Acqua Panna

3

Dear Guest,

Regarding raw food, dishes and or ingredients marked with (*) are prepared with raw material that was frozen and dishes or ingredients marked with (***) are at the origin to guarantee quality and food safety, in accordance with EC Reg. 852/04 and 853 / 04 and subsequent amendments or additions.

fin.

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