

Campania

Amuse-Bouche: Mozzarella di Bufala with a Drizzle of Honey

A small bite of fresh mozzarella di bufala, renowned from the region, lightly drizzled with local honey and a sprinkle of sea salt.

Pizza Margherita (Mini Version)

A miniature version of the world-famous pizza, with a thin crust, fresh tomato sauce, mozzarella di bufala, basil, and a drizzle of olive oil

Frittura di Paranza

A light, crispy fried fish medley consisting of anchovies, smelts, and squid, seasoned with sea salt and lemon zest.

Limoncello Sorbet

A refreshing intermezzo of lemon sorbet made with the famous Amalfi lemons, served with a splash of limoncello to cleanse the palate.

Gnocchi alla Sorrentina

Soft potato gnocchi baked in a rich tomato sauce with mozzarella and basil, a true representation of the flavors of Sorrento.

Risotto alla Pescatora

A creamy risotto made with a variety of seafood—mussels, clams, squid, and prawns—cooked in a flavorful seafood broth with a touch of white wine.

Torta di Baccalà

A savory salted cod cake, often enjoyed in the coastal regions, with a crispy exterior and tender interior, served with a side of seasonal greens.

Limoncello Tartufo

It's a rich and indulgent dessert that blends the tartness of lemon with the creaminess of a traditional Tartufo. Tartufo is a gelato or ice cream

