



Gennaro Regina

Vesuvio Di Vino

The Restaurant:

“Vesuvius is our symbol around the world.

A Giant that defines both our history and our land.

The restaurant pays tribute to it in every detail:

from the artworks of Gennaro Regina to the use of volcanic stone in the decor.

Our menu and wine list take inspiration from this very origin.”



The Chef:

“I am deeply connected to the land.

My grandfather was a farmer,

and today, I tend the soil he once cultivated.

From our family garden in Sant’Agata sui Due Golfi, I can see the sea.

My cuisine starts from the land and arrives at the sea”

Nicola Celentano
Chef de Cuisine



Here are some of
Campania Region
Excellences that our Chef,
according to season and to his
inspiration, is using
to realize his recipes:

Here are some of
Campania Region
Excellences than our Chef,
according to season
and to his inspiration,
will use to realize
his menus:

Caserta, Roccamonfina Vulcan, Piana del Volturno Areas

Olive DOP from Gaeta
Buffalo Mozzarella Cheese and Ricotta Cheese DOP
Saffron

Avellino, Irpinia Area

Montella IGP chestnut
Controne typical beans
Cipolla Ramata (onion) from Montoro
Pecorino Cheese from Carmasciano

Cilento, Piana del Sele, Vallo di Diano Areas

Paestum IGP Artichokes
Giffoni IGP hazelnuts
"Caciocavallo" podolico cheese
Anchovies colatura from Cetara DOP
White figues from Cilento DOP
Chickpeas from Cicireale
Red Potato from Vallo di Diano
Buffalo meat from Cilento

Vesuvio, Sorrento Peninsula, Agronocerino, Islands and the Gulf

Walnut from Sorrento Peninsula
Extra vergin Olive oil Sorrento Peninsula DOP
Sorrento Lemon DOP
Gragnano Pasta DOP
Provolone del Monaco cheese DOP
"Pienolo" cherry tomato from Vesuvio DOP
San Marzano tomato DOP
"Lampadina" cherry tomato
"Pellecchielle" particular apricots
White onion from Pompei
Nocerino Spring onion DOP
Castellammare Artichokes
Tarallo from Agerola
"Centogiorni" particular pea
Yoghurt from Agerola typical cow

Benevento and Sannio Area

"Lauticauda" lamb
"Annurca" apple IGP
Sannio honey
Strega liqueur
Porcini mushrooms




VESUVIO
PANORAMIC RESTAURANT


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Our Tasting Menu

(To be ordered for the whole table, variations available)



The Land and the House

(homage to “Nonna Etta”)

A menu that re-proposes the dishes that grandmother "Etta", founder of the hotel, loved to cook in the 1950s for her guests and family members using local products growing in her garden.

Our Chef has interpreted these delicacies.

Food is life, culture, roots and innovation!

Zucchini

Chef's interpretation of traditional zucchini “parmigiana”:
Organic zucchini, béchamel sauce, jus of seasonal vegetables

Gnocchi

Red potatoes homemade “gnocchi” stuffed with caciocavallo and ricotta cheese,
Sorrento mozzarella fondue, tomato “corbarini” sauce

Chicken

Slow-cooked chicken breast,
Provolone del Monaco sauce, lettuce cream, chicken jus, wild salad

Strawberries

Dried strawberry tartlet, vanilla mousse, balsamic vinegar strawberries,
strawberry and ice cream foam

€ 100.00 pp — beverage not included

Our Tasting Menu

(To be ordered for the whole table, variations available)



Scoglio del Monaco

“Scoglio del Monaco”, a spur of the Sant’Agnello cliffside, is connected by an underground tunnel to the Convent of the Capuchin Friars, which gives our district its name.

In ancient times, fishermen brought here the fruits of their labor to the monks.

From the sea to the table... now as then!

Octopus

Octopus salad, its mayonnaise,
sweet local green pepper sauce, black lemon powder

Risone

“Risone” small pasta shaped as rice, yellow cherry tomato,
anchovy sauce “colatura” from Amalfi coast, fish butter

Seabass

Low-temperature cooked sea bass fillet, sorrel sauce,
scapece-style zucchini carpaccio

Hommage to Sorrento

Our Chef's reinterpretation of the typical
Delizia a limone Sorrento lemon delight

€ 120.00 pp — beverage not included

Our Tasting Menu

(To be ordered for the whole table, variations available)

Surprise!

Tell us your tastes and let yourself be carried away in a surprise 5-course tasting menu of the most representative dishes realized with all the excellences of Campania

€ 140.00 pp — beverage not included

Wine tales

In the hands of our Sommelier, each wine becomes a bridge between the Chef's vision and the soul of the land.

Every glass reveals stories of sun, soil, and centuries of passion.

Our pairings:

- “Volcanoes”: the peculiarity of the Campania and Italian volcanic terroir € 85.00 pp
- “Scugnizzi e Mammasantissima”: new discoveries and historic regional cellars € 100.00 pp
- “Olympics”: The perfect pairings according to our Sommelière € 135.00 pp

Starters



Zucchini

Chef's interpretation of traditional zucchini "parmigiana":
Organic zucchini, béchamel sauce, jus of seasonal vegetables
€ 30.00

Red prawns

Sicilian red prawn with "pizzaiola" sauce, foam of Neapolitan potatoes "gâteau"
€ 45.00

Squid

Squid sausage, local red potatoes in different textures, green beans
€ 32.00

Octopus

Octopus salad, its mayonnaise, sweet local green pepper sauce, black lemon powder
€ 32.00

Cod

"Baccalà" cod fillet cooked at low temperature, escarole in different textures, clam foam
€ 32.00

Buffalo

Buffalo tenderloin finely chopped, capers, Giffoni hazelnuts,
osmosis of "pastinaca" local carrot, quail egg fondant, seasonal black truffle
€ 32.00

Pasta course

Gnocchi

Red potatoes homemade “gnocchi” stuffed with caciocavallo and ricotta cheese,
Sorrento mozzarella fondue, tomato “corbarini” sauce

€ 33.00

Spaghetti

A surprising Chef's interpretation of Neapolitan “Scarpariello” tomato sauce

€ 35.00

Cappellacci

“Cappellacci” homemade pasta filled with red prawns, local potato cream,
“provola” cheese sauce

€ 45.00

Risone

“Risone” small pasta shaped as rice, yellow cherry tomato,
anchovy sauce “colatura” from Amalfi coast, fish butter

€ 38.00

Vesuviotti

Vesuviotti pasta from Gagnano, squid and ink, clams, lemon scent

€ 42.00

Conchiglioni

‘Conchiglioni’ pasta with traditional Neapolitan Genovese ragù and pecorino cheese

€ 35.00

Main course



Lobster

Lobster, raw “datterino” tomato sauce, buffalo mozzarella foam,
typical local wheat biscuit scented with wild fennel

€ 60.00

Local fisherman soup

Raw, cooked and marinated seafood from the Gulf,
“acqua pazza” light sauce, red and yellow cherry tomatoes, iced lemon

€ 50.00

Seabass

Low-temperature cooked sea bass fillet, sorrel sauce,
scapecce-style zucchini carpaccio

€ 45.00

Chicken

Slow-cooked chicken breast,
Provolone del Monaco sauce, lettuce cream, chicken jus, wild salad

€ 38.00

Rabbit

Rabbit, Pellecchiella apricot sauce from Mount Vesuvius,
seasonal fresh vegetables, Nocerino spring onion, Ischian-style sauce

€ 38.00

Buffalo fillet

Buffalo fillet, yellow and red pepper sauce, black olive powder,
marinated caper leaves, bread croutons crumble

€ 45.00

Dessert



Hommage to Sorrento

Our Chef's reinterpretation of the typical Delizia a limone Sorrento lemon delight

€ 20.00

Strawberries

Dried strawberry tartlet, vanilla mousse, balsamic vinegar strawberries,
strawberry and ice cream foam

€ 20.00

Pastiera

A reinterpretation of Neapolitan pastiera, inspired by the Chef's memories

€ 20.00

Hazelnut and fresh fruit

Hazelnut and milk chocolate brittle, hazelnut sable crumble, Pellecchiella apricot cream from
Mount Vesuvius, vanilla custard cream, toasted meringue, fresh seasonal fruit
blackberry sorbet, crystallized mint

€ 20.00

Chocolate and orange

Chocolate, Lavazza 1895 coffee 'Cocoa Reloaded', orange, rum, almonds

€ 20.00

Regional cheese selection

selection of regional cheeses with jams, honey and dried fruits

€ 25.00

Important information for your safety

In case of allergies or food intolerances please inform our staff immediately.

Following is a list of the principle allergens that can be found in our menu:

MENU

1. Zucchini parmigiana	7. Sorrento-Capri*	13. Lobster*	19. Hommage to Sorrento*
2. King prawns*	8. Spaghetti	14. Fisherman's soup*	20. Strawberries*
3. Calamari*	9. Cappellacci*	15. Seabass*	21. Pastiera*
4. Octopus*	10. Risone	16. Chicken	22. Chocolate and orange*
5. Cod*	11. Vesuviotti*	17. Rabbit	23. Hazelnut and fresh fruit*
6. Buffalo tartare*	12. Conchiglioni*	18. Buffalo	25. Cheeses

ALLERGENS

(The number corresponds to the dishes listed above)

- CEREALS WITH GLUTEN AND DERIVED PRODUCTS: 1,2,4,7,8,9,10,11,12,13,14,16,17,18,19,20,21,22,23,24
- MILK AND MILK BASED PRODUCTS 1,2,3,4,5,7,8,9,10,12,13,15,16,18,19,20,21,22,23,24
- NUTS AND THEIR PRODUCTS: 6,13,19,22,23,24
- PEANUTS AND PEANUT BASED PRODUCTS:
- CRUSTACEANS AND CRUSTACEAN BASED PRODUCTS: 2,9,13,14
- EGGS AND EGG BASED PRODUCTS: 2,6,7,9,18,19,21,22,23
- FISH AND FISH BASED PRODUCTS: 3,5,9,10,11,14,15
- SOY AND SOY BASED PRODUCTS: 1,4,9,10,12,16,17
- CELERY AND CELERY BASED PRODUCTS: 1,2,3,4,5,6,7,8,9,10,11,12,13,14,15,16,17,18
- MUSTARD AND MUSTARD BASED PRODUCTS: 16
- SESAME SEEDS AND SESAME SEEDS BASED PRODUCTS:
- SULFUR DIOXIDE: 1,2,3,4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,22,23
- LUPIN AND LUPIN BASED PRODUCTS: 5,11
- MOLLOSKS AND MOLLOSK BASED PRODUCTS: 3,4,5,11,14

In presence of this symbol “*” the product may be frozen or cold chilled