

The Vesuvius: our symbol around the world.  
We were inspired by this icon from Campania  
not only for the splendid views we appreciate from here.  
Vesuvius is much more than a beautiful view.  
It is the Giant that characterizes our history and our territory.  
Our restaurant pays it homage in all respects:  
from the beautiful artworks of Gennaro Regina  
to the use of lava stone for decorations.  
Our Menu and wine list start from here:  
a unique territory, rich in excellence.  
Chef Giuseppe Saccone's reinterpretations aim to enhance  
the flavors of the best products while respecting their own characteristics.  
We hope you enjoy a special evening!

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“Life is a combination of Pasta and Magic”

Federico Fellini

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

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## 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  
“Piennolo” 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

## Benevento and Sannio Area

“Lauticauda” lamb  
“Annurca” apple IGP  
Sannio honey  
Strega liqueur  
Porcini mushrooms





Gennaro Regina

Vesuvio Di Vino

# Our Tasting Menu

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

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## Our Tradition: 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. Our Chef has interpreted these delicacies using our special local products. Food is life, culture and roots!

### Artichoke

grilled with aromatic herbs, crouton with local butter and anchovies, black garlic mayo, lemon hint

### Reviewing the tradition

Sorrento style potato dumplings reinterpreted by our Chef

### Seabass

browned seabass, poached in a light celery and “Piennolo” cherry tomato sauce,  
with roasted local potatoes

### A Frenchman in Naples

traditional Neapolitan babà, raspberry

€ 90.00 pp — beverage not included

## Our Tasting Menu

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

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### 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

€ 110.00 pp — beverage not included

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### Let's try a bit of everything!

A tasting inspired by the informal way of service of ancient "trattorias".

We will start with a wide selection of dishes served as "tapas".

Followed by a main course of your choice.

It ends the best way possible, with a selection of our desserts.

For those who want to try more dishes but don't want to spend too much time at the table!

€ 120.00 pp — beverage not included

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### Let's drink up!

The Sommelier will be glad to accompany your gastronomic journey with exquisite wines from Campania. We offer 3 selections:

"The Volcanoes": the peculiarity of the Campania and Italian volcanic terroir € 85.00 pp

"Gli Scugnizzi": discover with us some upcoming regional wine producer € 70.00 pp

"I Mammasantissima": experience to the most iconic Campania wines € 100.00 pp



Gennaro Regina

Polipo

## Starters



### Spring Vegetable Garden

cooked and raw seasonal vegetables, aromatic herbs, dried fruits,  
beetroot jelly, mustard dressing, seasonal fresh black truffle

€ 25.00

### Artichoke

grilled with aromatic herbs, crouton with local butter and anchovies, black garlic mayo, lemon hint

€ 20.00

### Neapolitan seafood salad

A selection of the best crustaceans and molluscs from the gulf,  
lemon caviar, seaweed homemade focaccia

€32.00

### Cod

seared "baccala" cod with rosemary flavoured hazelnuts crust, purple potato cream and sorrel

€ 22.00

### Rabbit

rabbit with local herbs, capers, olives  
served with cherry tomatoes from Vesuvius and lemon flavoured potato

€ 24.00

### Buffalo

homemade local dry-marinated buffalo carpaccio, buffalo stracciata fresh cheese,  
Sorrento citrus fruits, flaxseed crouton flavoured with tomato

€ 22.00





Gennaro Regina

Colpi Di Fortuna

## Pasta course

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### Reviewing the tradition

Sorrento style potato dumplings reinterpreted by our Chef

€ 25.00

### Tagliatelle

“tagliatelle” homemade pasta with seaweed, seafood, crustaceans,  
mollosks and Sorrento lemon aroma

€ 35.00

### Eliche Pasta

“eliche” pasta from Gragnano with lobster, local potatoes, smoked “provola” cheese sauce

€ 45.00

### Risotto

“Carnaroli” risotto, yellow “corbarino” cherry tomato, olives and capers in various textures,  
hint of “colatura di alici” Cetara anchovies sauce

€ 28.00

### Lasagne

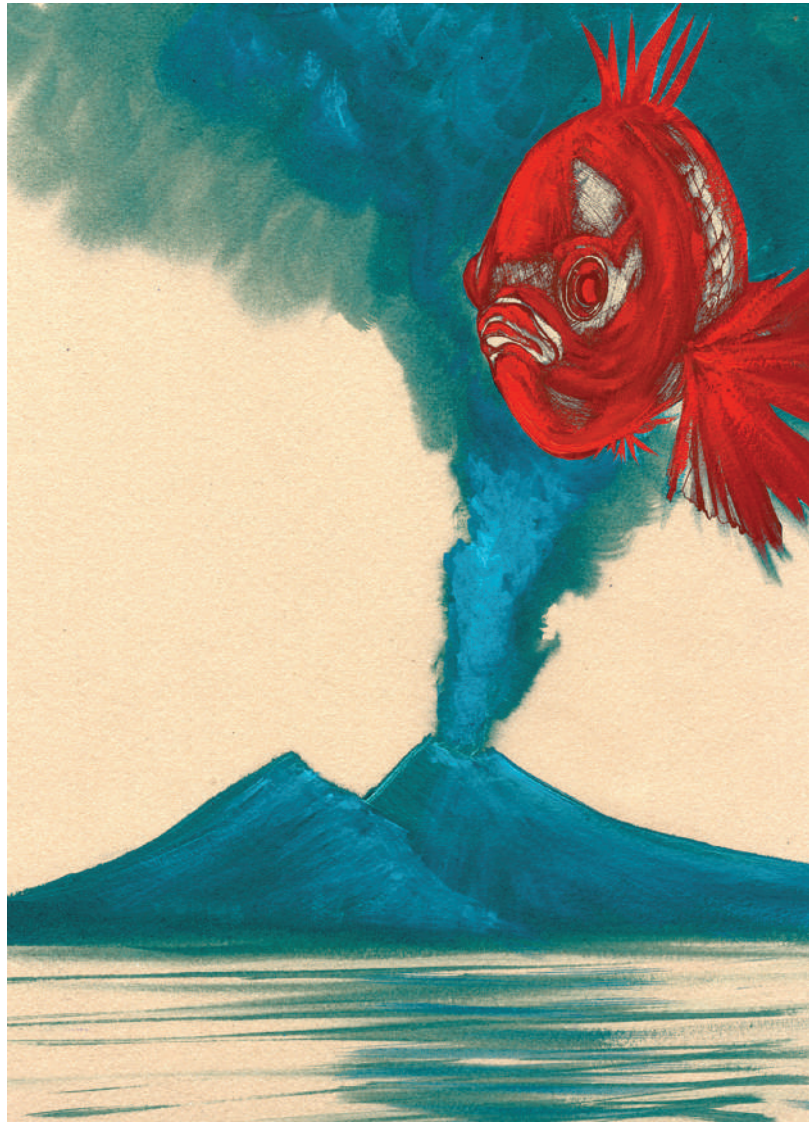
Our chef's reinterpretation of neapolitan lasagne

€ 28.00

### Candele

“candele” pasta Genovese style: slow-cooked beef and onions traditional sauce

€ 28.00



Gennaro Regina

Guarracino

## Main course

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### Green Garden

spring mixed vegetables rolled in toasted cabbage leaf, pumpkin cream, fresh seasonal black truffle

€ 30.00

### Seabass

browned seabass, poached in a light celery and “Piennolo” cherry tomato sauce,  
with roasted local potatoes

€ 38.00

### Amberjack

amberjack cooked on salt flavoured with local herbs, mint flavoured, sautéed Neapolitan escarole

€ 38.00

### Mixed sea food

deep fried fishes, molluscs, crustaceans and vegetables with Mediterranean gazpacho

€ 40.00

### Sorrento style chicken

chicken breast and thigh cooked oil, breaded mozzarella cheese,  
“datterini” tomatoes confits

€ 32.00

### Neapolitan ragout

chef's interpretes a traditional recipe: different meat cuts slow cooked in a flavoured tomato sauce  
served with broccoli “friarielli” sautéed

€ 35.00



Gennaro Regina

Aroma Napoletano

## Dessert



### Lemon

a dessert to taste our iconic “limone sorrentino”

€ 16.00

### Tartlet

shortbread tartlet with custard cream and red fruit

€ 16.00

### A Frenchman in Naples

traditional neapolitan babà with raspberry sauce

€ 16.00

### Sfogliatella

chef's interpretation of the neapolitan dessert “sfogliatella”

€ 16.00

### Hazelnut

hazelnut bavarois with salted caramel heart, on flavored coffee bisquit

€ 16.00

### Cheese assiette

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.  
Despite our efforts to minimize the cross contamination, we cannot guarantee a completely allergen-free environment.

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

## MENU

- |                                |                |                    |                  |
|--------------------------------|----------------|--------------------|------------------|
| 1. Spring Vegetables           | 7. Gnocchi     | 13. Green Garden   | 19. Lemon        |
| 2. Artichoke                   | 8. Tagliatelle | 14. Seabass        | 20. Tartlet      |
| 3. Neapolitan Seafood<br>salad | 9. Eliche      | 15. Amberjack      | 21. Babà         |
| 4. Cod                         | 10. Risotto    | 16. Mixed sea food | 22. Sfogliatella |
| 5. Rabbit                      | 11. Lasagne    | 17. Chicken        | 23. Hazelnut     |
| 6. Buffalo                     | 12. Candele    | 18. Ragout         | 24. Cheeses      |

## ALLERGENS

(The number corresponds to the dishes listed above)

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