

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:



Gennaro Regina

Vesuvio Di Vino

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

Babà

Babà flavored with rhum and black cherry, custard cream,
local biscuit “lingua di gatto” flavored with black cherry

€ 95.00 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

Linguine

“Linguine” flat spaghetti from Gragnano, yellow cherry tomato,
anchovy sauce “colatura” from Amalfi coast, fish butter

Snapper

Low temperature cooked snapper fillet, sorrel sauce, wildflower salad

Hommage to Sorrento

Limoncello madeleine, lemon cream, white chocolate mousse and crust

€ 110.00 pp — beverage not included



Gennaro Regina

Polipo

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



Gennaro Regina

Colpi Di Fortuna

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"
€ 40.00

Calamari

Squid sausage, potato purée, porcini mushrooms in different textures
€ 32.00

Octopus

Octopus salad, its mayonnaise, sweet local green pepper sauce, black lemon powder
€ 30.00

Cod

"Baccalà" cod fillet cooked at low temperature, escarole in different textures, clam foam
€ 30.00

Buffalo tartare

Buffalo fillet tartare, capers, spring onion, Giffoni hazelnuts,
osmosis of "pastinaca" local carrot, quail egg fondant
€ 30.00



Gennaro Regina

Aroma Napoletano

Pasta course

Gnocchi

Red potatoes homemade “gnocchi” stuffed with caciocavallo and ricotta cheese,
Sorrento mozzarella fondue, tomato “corbarini” sauce
€ 30.00

Spaghetti

Spaghetti with zucchini blossom cream, sunflower, seasonal black truffle
€ 35.00

Cappellacci

“Cappellacci” homemade pasta filled with red prawns, local potato cream,
“provola” cheese sauce
€ 40.00

Linguine

“Linguine” flat spaghetti from Gragnano, yellow cherry tomato,
anchovy sauce “colatura” from Amalfi coast, fish butter
€ 35.00

Risone

“Risone” small pasta shaped as rice, fish soup, salted orange,
fermented fennel, veils of tuna belly prepared as a “prosciutto”
€ 40.00

Lasagna

Tagliatelle homemade pasta with Neapolitan ragù, tomato and mozzarella craquelin,
meatballs, hard-boiled eggs
€ 35.00

Main course



Lobster

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

€ 60.00

Seabass

Seabass in cooking oil, pumpkin and potato cream, porcini mushrooms,
pumpkin prepared in different textures, mediterranean herbs

€ 45.00

Snapper

Low temperature cooked snapper fillet, sorrel sauce, wild flower salad

€ 45.00

Chicken

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

€ 38.00

Pork

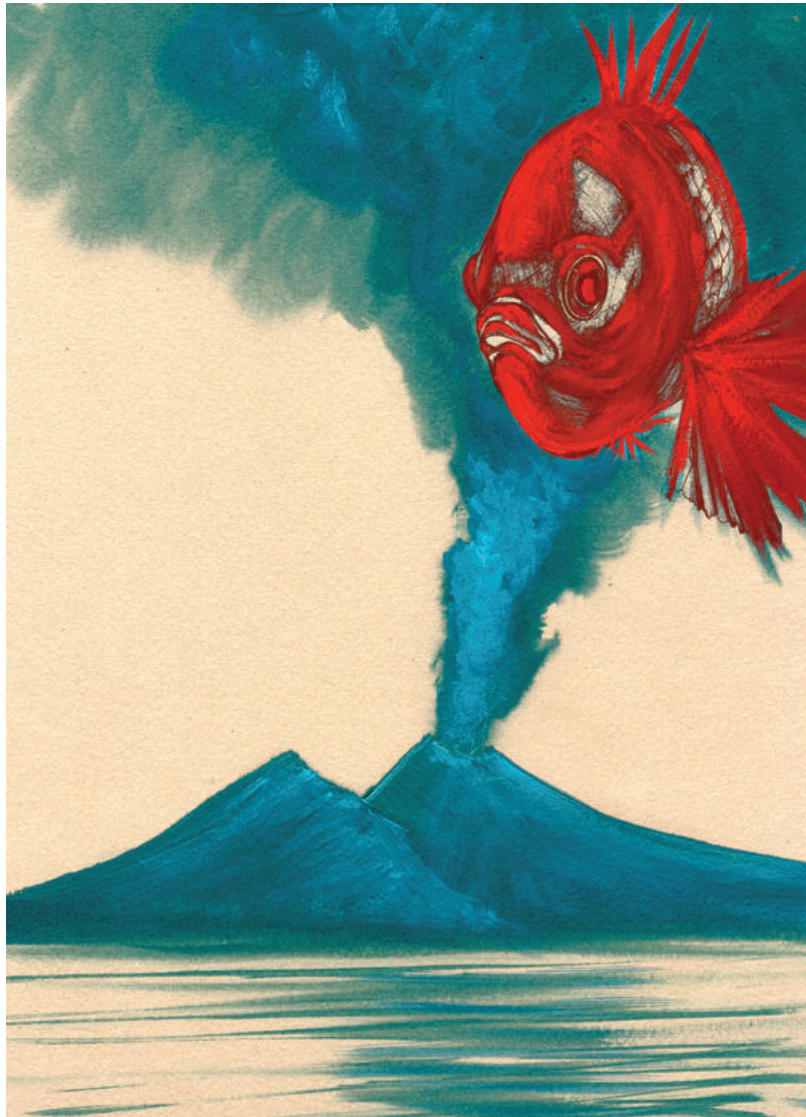
Pork belly, Annurca apple and potatoes tart-tatin, seasonal mixed vegetables, apple vinegar

€ 38.00

Buffalo fillet

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

€ 45.00



Gennaro Regina

Guarracino

Dessert

Hommage to Sorrento

Limoncello madeleine, lemon cream, white chocolate mousse and crust

€ 18.00

Strawberries

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

€ 18.00

Pastiera

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

€ 18.00

Babà

Babà flavored with rum and black cherry, custard cream,
local biscuit "lingua di gatto" flavored with black cherry

€ 18.00

Chocolate and orange

Chocolate mille-feuille, dark chocolate and orange mousse, praline almonds,
white chocolate and orange bar, orange and rum ice cream

€ 18.00

Autumnal pizza

Choux style pizza, chestnut paste, black truffle, caramel, whipped cream

€ 18.00

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. Seabass | 20. Strawberries |
| 3. Calamari | 9. Linguine | 15. Snapper | 21. Pastiera |
| 4. Octopus | 10. Risone | 16. Chicken | 22. Babà |
| 5. Cod | 11. Cappellacci | 17. Pork | 23. Chocolate and orange |
| 6. Buffalo tartare | 12. Lasagna | 18. Buffalo | 24. Autumnal pizza |
| | | | 25. Cheeses |

ALLERGENS

(The number corresponds to the dishes listed above)

- | | |
|---|---|
| • CEREALS WITH GLUTEN AND DERIVED PRODUCTS | 1,2,4,7,8,9,10,11,12,13,16,17,18,19,20,21,22,23,24,25 |
| • MILK AND MILK BASED PRODUCTS | 1,2,3,5,7,8,9,10,11,12,13,14,15,16,17,18,19,20,21,22,23,24,25 |
| • NUTS AND THEIR PRODUCTS: | 6,19,23,24,25 |
| • PEANUTS AND PEANUT BASED PRODUCTS: | |
| • CRUSTACEANS AND CRUSTACEAN BASED PRODUCTS: | 2,11,13 |
| • EGGS AND EGG BASED PRODUCTS: | 2,5,6,7,11,12,17,19,21,22,23,24 |
| • FISH AND FISH BASED PRODUCTS: | 3,4,5,9,10,11,13,14,15 |
| • SOY AND SOY BASED PRODUCTS: | 1,3,4,16 |
| • CELERY AND CELERY BASED PRODUCTS: | 1,2,3,9,10,11,13,14,15,16,17 |
| • MUSTARD AND MUSTARD BASED PRODUCTS: | 6,12 |
| • SESAME SEEDS AND SESAME SEEDS BASED PRODUCTS: | 15 |
| • SULFUR DIOXIDE: | 12,17,18,22,23 |
| • LUPIN AND LUPIN BASED PRODUCTS: | |
| • MOLLOSKS AND MOLLOSK BASED PRODUCTS: | 3,4,5 |