



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:

Zone di Caserta, Vulcano di Roccamonfina e Piana del Volturno

Olive di Gaeta DOP
Maialino nero casertano
Mozzarella e Ricotta di Bufala DOP
Papacella Napoletana

Avellino, Irpinia

Castagne di Montella IGP
Fagioli di Controne
Broccolo di Paternopoli
Cipolla Ramata di Montoro
Pecorino di Carmasciano
Tartufo nero Irpino

Cilento, Piana del Sele, Vallo di Diano

Carciofi di Paestum IGP
Nocciolo di Giffoni IGP
Caciocavallo Podolico
Colatura di Alici di Cetara DOP
Fico Bianco del Cilentano DOP
Cece di Cicerale
Patata Rossa del Vallo di Diano
Carne di Bufalo Cilentano

Vesuvio, Penisola Sorrentina, Agronocerino Isole e Mare del Golfo

Noce della Penisola Sorrentina
Olio extravergine DOP Penisola Sorrentina
Limone di Sorrento DOP
Pasta di Gragnano IGP
Provolone del Monaco DOP
Pomodorini "del Piennolo" Vesuviani DOP
Pomodori San Marzano DOP
Pomodorini lampadina
Albicocche Pelliccielle
Cipolla Bianca di Pompei
Cipollotto Nocerino DOP
Carciofi di Castellammare
Taralli Agerolesi
Piselli Centogiorni

Zone di Benevento e del Sannio

Vitellone bianco dell'Appennino DOP
Agnello Laticauda
Caciocavallo di Castelfranco
Mela Annurca IGP
Miele del Sannio
Liquore Strega
Funghi Porcini




VESUVIO

PANORAMIC RESTAURANT

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 seabass fillet, sorrel sauce, cucumber, wildflower salad

Hommage to Sorrento

Limoncello madeleine, lemon cream, white chocolate mousse and crust

€ 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

Calamari

Squid sausage, potato purée, local artichoke in different textures

€ 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

Slow-cooked 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

Spaghetti with zucchini blossom cream, sunflower, seasonal black truffle

€ 38.00

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 Gragnano, sea urchin,
clams, sea lettuce, samphire, mussel powder

€ 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

Turbot

Olive oil-poached turbot, local Controne bean cream in different textures,
parsley powder

€ 45.00

Seabass

Low temperature cooked seabass fillet, sorrel sauce, cucumber, wildflower salad

€ 45.00

Chicken

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

€ 38.00

Pork

Local pork belly, reinterpretation of the traditional Neapolitan “minestra maritata”,
sweet and sour 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

Limoncello madeleine, lemon cream, white chocolate mousse and crust
€ 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

Pasticciotto

Our chef's reinterpretation of local pasticciotto
with custard and sour black cherries
€ 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. Turbot | 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. Pork | 23. Pasticciotto |
| 6. Buffalo tartare | 12. Conchiglioni | 18. Buffalo | 25. Cheeses |

ALLERGENS

(The number corresponds to the dishes listed above)

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