

Taste

Mediterranean Contemporary Dining

Vista
SKYBAR & DINING

A decorative border consisting of multiple rows of light blue zigzag lines, alternating between pointing up and pointing down, framing the central text.

At Vista Skybar & Dining, the menu is designed for shared enjoyment rather than formal courses.

Dishes arrive as they are prepared, encouraging a relaxed and sociable pace that adapts naturally to the evening.

The selection draws from the wider Mediterranean, combining exceptional ingredients with a light, contemporary touch.

Guests may choose rely, ordering to the table and building the experience organically, whether for an aperitivo that extends into dinner or a full evening of tasting and conversation.

The approach is understated yet precise, focusing on quality, ease, and atmosphere rather than structure, allowing the setting, the food, and the ambiance to guide the experience.

Bites

Small plates inspired by Italian aperitivo culture



Organic chickpea hummus, smoked paprika, tahini sauce, crispy pita bread
€ 20,00

Mediterranean oysters (3 pcs), fresh cucumber and celery juice
€ 25,00

Yellowtail carpaccio, local citrus dressing, organic vegetable julienne
€ 25,00

Mini buns with steamed lobster, lettuce, Sorrento lemon mayo, chives
€ 28,00

Crispy kataifi king prawn tails with sweet-and-sour apple vinegar sauce
€ 25,00

Salt cod black tempura, Sorrento tomato emulsion
€ 25,00

Brioche toast with "chianina" beef tartare, caper leaf, mustard,
organic lemon-scented ricotta
€ 25,00

Herb-cruste chicken meatball skewers, Greek yogurt sauce
€ 22,00

Spanish ham "Pata Negra" (40 gr), local bread, Sorrento tomato cream
€ 30,00

Crunchy fried eggplant parmigiana bites,
San Marzano tomato sauce and buffalo mozzarella cream
€ 20,00

Vista Sky Signatures

More substantial chef's signature dishes, still designed for sharing



Tuna tartare, citrus-marinated green chili peppers,
local tarallo crumble with fennel, spicy sauce

€ 35,00

Grilled octopus, sea urchin emulsion, parsley flavoured potatoes

€ 40,00

Seared scallops, sautéed broccoli, tuna bottarga,
almond-scented Agerola fresella

€ 40,00

Baked seabass fillets, organic lemon leaf, black olive pesto,
Neapolitan-style sautéed escarole

€ 45,00

Seared amberjack, locally sourced zucchini in different textures

€ 45,00

Herb-crusted premium "chianina" beef cuts,
Tropea red onion marmalade, seasonal vegetables

€ 50,00

Grilled Ibérico pork "pluma" with sweet and sour Passito di Pantelleria
wine reduction, black truffle mashed potatoes

€ 60,00

Cous cous with local vegetables, Middle Eastern spices, dried fruits,
Sicilian dressing, honey-glazed grilled feta

€ 35,00

For the Table

Convivial platters for the whole table,
crafted for a true epicurean experience



Mediterranean crudo selection

Sicilian red prawns (4 pcs), Mediterranean oysters (4 pcs)
with cucumber and celery juice, amberjack with local citrus
dressing and organic vegetable julienne,
tuna tartare with green chili peppers and spicy sauce

€ 150.00

Catalan-style shellfish

lobster, red prawns, scampi, potatoes,
Vesuvius cherry tomatoes, marinated Tropea red onions

€ 170,00

Caviar Service

Beluga caviar (30 gr), homemade bread croutons, pickles,
roasted potatoes and salted butter

€ 220,00

Mediterranean Garden

Plant-based meat with Mediterranean herb sauce, organic chickpea hummus with
smoked paprika, tahini sauce and crispy herb pita bread, crunchy fried eggplant
parmigiana bites with San Marzano tomato sauce and buffalo mozzarella
cream, cous cous with seasonal vegetables, Middle Eastern spices, dried fruits, Sicilian
dressing and spiced honey-glazed grilled feta

€ 120,00

To finish

Desserts conceived as light conclusions,
to be shared or enjoyed individually.



Crème Catalana infused with Calabrian liquorice
€ 20.00

Greek yogurt cheesecake, almond crumble,
strawberries in different textures
€ 20.00

Our coffee tiramisù
€ 20.00

Three chocolate different textures with raspberry
€ 20.00

Organic Sorrento lemon and basil sorbet
€ 18.00

Seasonal fruit platter with an assortment of homemade sorbets
€ 35.00

Selection of premium regional cheeses with dried fruits,
marmelades, honey
€ 35,00



Please inform staff of any allergies or intolerances and request the allergen list.
We take precautions but cannot guarantee a completely allergen-free environment.



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