

ristorante
BELVEDERE

Executive Chef Armando Aristarco
Restaurant Manager Alfonso Amatruda

(V) vegetarian - (VG) vegan - (GF) gluten-free

Prices in euros, service included - VAT included - 10 Euro cover charge per person

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

Territoriality, respect, tradition, the avant-garde that is diluted and indeed almost dissolved in the awareness that there can be no future that turns its back on the past and that the present is a tray on which both can sit but without one doing without the 'other. The cuisine of Executive Chef Armando Aristarco can be summarized in this way: sea and land, past and future, wave and rock, volcano and Partenope, therefore strength and sparkle, power and attraction, that which comes from an area full of contrasts and beauty. A frank, explosive, genuine inspiration: very recognizable flavors which, if they try to hide and play, leave on the palate the simple and direct form of a memory, a reference to something else, which could be a sauce in which a piece of children's bread, the vanilla of a sweet sweet at a birthday party, a consistency of cotton candy or the scent of mussels that open their valves like eyelids in the pan that sends forth aromas.

And this memory, a bit like the shadow that the passage of the sea casts on the shoreline, remains delicate but tenacious. A Campania that lends itself and wants to have fun, dressed with strong features. Those with whom Armando Aristarco bridges distances thanks to talent and inspiration: and so there is a bit of Cilento in the internal valleys of the Coast, and that the clayey fertility of the volcanic earth rises up the taste buds and then becomes essence, perfume. Whether it is citrus or salty, whether it is sfusato or clod, it does not matter: because everything participates in an equally relevant way and everything creates memories. And desire.

A.A.

Let Yourself Be Guided

7 COURSE MENU: 180

The charm of this menu is the equivalent of a spell, a tasty temptation that has disparate origins. Sometimes it comes from the north, from the Lattari Mountains, from the dirt lanes once traveled by brigands, today dotted with chestnut trees or rows of flocks and traditions, or from the south, from below, from the dozens of coastal inlets that cross the territory with beautiful joints wonderful, in which rock and rock participate in a puzzle that creates wonders. Armando Aristarco plays with the ingredients not only by combining them, a too simple challenge, but even inviting them to a

IL POMO D'ORO

Carpaccio, tartare and tomato soup from Campania
(GF, VG) (12)

SHRIMPS ON EXCURSION

Shrimps, mushrooms, peppers and onion from Vatolla
(GF) (2)

RICE FROM CAMPANIA

Hera nei Campi rice, tomato, basil and oil from Cilento
(V) (1,7,9)

TAGLIOLINO SEAFOOD STYLE

Clams, seaweed T and Lemon Amalfitano Sfusato IGP
(1,3,14)

VENTRESCA OF TUNA

Ventresca of tuna from Mediterranean sea, astaraceae and mustard
(GF) (4,9,10,12)

THE LAMB

Lamb from the Lattari's Mountains, eggplant and buffalo's Provola cheese from Cilento
(1,3,7,9,12)

THE GIFFONI IGP HAZELNUT

Giffoni IGP hazelnut mousse, oranges from Sorrento and coffee
(V) (1,3,7,8)

Sea Tradition

4 COURSE MENU: 160

The scent of the ports is unmistakable: it is in the fishing nets, it is on the fishermen, it is in the views of the sea, views of houses and balconies, of small windows that cut the coastal landscape in several places. The evening is made of that scent, even up on the hills, when the wind is so favorable that it makes the seagulls and the waves feel closer, when on the tables of the Belvedere Restaurant, it seems as if the sea has almost gone the wrong way and decided to try to enter forcefully, yes right at the top, 365 meters above its level, where Ravello and Caruso stand, without haughtiness, but with awareness. Armando Aristarco "tames" the sea in a series of creations that make us completely forget the difference between rock and seabed.

CARPACCIO OF THE DAILY CATCH ©
Smoked raw fish, wild fennel and citrus
(GF) (4,7,12)

NU'BURDÈLL... PASTA AND FISH ©
Mixed Vicidomini pasta , fish reduction with raw and cooked seafood
(1,2,4,9,12,14)

SEA BASS IN ACQUA PAZZA
Sea bass fillet, acqua pazza reduction, parsnip root
(GF) (4,9,12)

RICOTTA CHEESE AND PEARS
Ricotta cheese "Jersey", meringue and basil
(GF,V) (3,7,8)

Earth Tradition

4 COURSE MENU: 150

We all have a Sunday in our hearts: a Sunday of well-ironed tablecloths, of numerous chairs approaching the table, of sauces that have been bubbling for hours in a pot, of temptations that cannot be resisted and that are overcome and overcome with an almost stolen taste, with a "slipper" that resembles a successful theft. In this menu the Italian tradition is celebrated in the most sincere and obvious way: aubergines, ragù, onion, everything that is home-made, Italy, grandmother, lace, sofa, ladle that dances swirling, scent of basil on the tomato, flag and banner, comes back domineering and victorious.

THE QUEEN.... PARMIGIANA
Eggplant, tomatoes, mozzarella from Campania and basil
(V) (1,3,7)

'E RAVIOL
Ravioli genovese style, Provolone del Monaco DOP cheese and carrots
(1,3,7,9,12)

U 'RAGOUT ... HIS MAJESTY
Knife-tipped sausage, pork rib and crispy pork rind
(1,3,7,8,9)

THE BABA'
Chantilly cream, rum and local liqueurs
(V) (1,3,7,12)

Vegan Menu

4 COURSE MENU: 130

The earth returns but in the most pleasant and sincere way. We don't indulge in trends, we don't bow down to clichés. Armando's is a real pentagram of notes with a strong character, a phrasing in which the talent of the Executive Chef becomes virtuosity and as in any self-respecting solo, transforms simple ingredients into local hosannas. There is probably no other way to define the journey around the land of Campo Fiorito: countless consistencies of fruit and vegetables which, once again, make Campania not a region but a single city, in which plains and slopes embrace each other, coasts and hills, rivers and ravines, just as if they were neighborhoods.

FLOWER FIELD

Cooked and raw vegetables and fruits, from the slopes of Mount Vesuvius, to the plains of Cilento
(GF, VG)

LINGUINE, LEMON AND CAPERS

Linguine, Sfusato Amalfitano IGP and capers
(VG) (1)

THE COURGETTE

The courgette and the flower blossom
(GF, VG) (12)

THE CHERRY

Cherry, its reduction and its preserve
(GF, VG) (12)

A la Carte

2 COURSE MENU: 100

3 COURSE MENU: 125

Guest participation is essential. The paths are never necessarily defined a priori and the choice, as well as the variation, resembles a curve in a path that had been straight. So, here the curve requires attention, awakening from the easy torpor of a habit, even culinary, gustatory, and dictates new rules, those of a personal action, of a collaboration. The guest therefore chooses and the choice is equivalent to taking his seasons of talent from Armando's fertile creativity, to combine textures and flavours, ranging from the sea to the mountains, once again, from the clod to the shore. A game, yes, perhaps that too: in which one cannot get enough of experimenting, of approaching, of trying. After all, you do this at home too, when you try something new in the kitchen and pinch the pan just enough to understand if you've made the right choice. Satisfied and curious, attentive and perhaps even hungrier.