



THE DISHES OF OUR TRADITION...

STARTER

Buffalo mozzarella D.O.P “Caseificio Unica Bio”

tomatoes from Campania and our basil pesto (GF) (V) 29

Aubergine parmigiana

with San Marzano tomatoes and Tramonti fior di latte and smoked provola cheese (GF) (V) 28

PASTA AND SOUP

3 - tomatoes Spaghetti di Gragnano “Vicidomini”

and basil from our garden (VG) 34

Homemade “Maltagliati” pasta

with Teano chickpeas, rosemary and extra virgin olive oil (VG) 33

Paccheri pasta from Gragnano

with seafood and lemon from the Amalfi Coast I.G.P. 43

Black cabbage soup

pork sausage from the Monti Lattari and bread croutons 27

MAIN COURSE

Slice of sea bream all’Acqua pazza”

with cherry tomatoes, olives, capers and Montoro potatoes (GF) 49

T. bone “Manza Beneventana”

with a selection of seasonal vegetables (2 pax) (GF) 135

TO START...

Raw fish and shellfish

Praiano scampi and red prawns, amberjack carpaccio, red tuna tartare from Cetara and Asetra (GF) 70

The scampi in the woods

mashed potato crumble, porcini mushrooms, shellfish sauce and dried leaves (GF) 58

Teano chickpea cream

Praiano red prawns scented with aromatic herbs from our garden 36

Beef tartare from Benevento

bernese sauce, Tovere pecorino cheese fondue and Aglianico sauce (GF) 39

Millefeuille of Parmigiano Reggiano

asparagus, black truffle and golden egg yolk (V) 42

Autumn on the table

yellow pumpkin cooked at low temperature, annurca apple carpaccio, broccoli and pomegranate sauce (VG) 34

PASTA AND RISOTTO

Organic linguine pasta “Pastificio Gentile”

with red prawns, yellow datterino tomatoes and anchovy sauce from Cetara **45**

Homemade squid ink tagliatelle

with scampi and buffalo stracciata “Caseificio Unica Bio” **49**

Risotto “Riserva San Massimo”

with lobster, honey mushrooms and beef sauce (GF) **58**

Homemade egg noodles

with white truffle from Alba (V) **80**

addition of truffle **16 (gr)**

Fresh pasta ravioli

with beetroot, neapolitan beef ragù and provolone del Monaco D.O.P. cheese **38**

FROM THE SEA AND THE LAND...

From the fishermen from the Costiera...

Our selection of whole fishes: seabass, sea bream and pezzogna sold by weight: (GF) **17 (100 gr)**

Sea bass escalope

scented with white butter, lemon and Amalfi leek (GF) **46**

“Frittura di paranza”

with homemade tarragon mayonnese **44**

Scampi and red prawns from Praiano

steamed, with pink grapefruit citronette **70**

Lamb rack

scented with thyme and sweet and sour annurca apple **47**

Beef fillet

with porcini mushrooms and red wine sauce (GF) **49**

THE ESSENCE OF OUR CHEF...

Collection of experiences, ingredients and culinary preparations aimed at creating a unique combination of emotions - Minimum 2 pax

Six tastings of our chef's signature dishes **155**

Wine pairing by our Sommelier **100**

CARUSO'S DELICACIES

Tiramisù “Caruso” 21

Buffalo mascarpone and neapolitan espresso coffee (GF) (V)

Lemon ... first flower of winter 23

Lemon mousse, semi candied albedo, rice crumble and sorbet (GF) (V)

“Il babà Caruso senza pensieri”

Babà savarin with wholemeal flour, yellow cream and black cherry combined with a choice of aged rums:

Appleton Extra, Bacardi 8 **25**

Diplomatico Reserva Exclusiva – Venezuela **28**

Zacapa Centenario 23 yrs old – Guatemala **32**

Milk and biscuits from Monti Lattari 23

Chestnut flan, milk cream, cocoa crunch and burnt milk ice cream (V)

Lemon delights from the Amalfi Coast I.G.P (V) 20

Anacaprese “Caruso” 22

Anacaprese cake with white chocolate, lemon peel and vanilla ice cream (GF) (V)

Selection of seasonal fruit 19

Artisanal ice creams (V) and sorbets (VG) (GF) (V) 18

CAMPANIA AND ITALIAN CHEESES

“The small selection” 22

Selection of fresh and matured cheeses and homemade compote

“The large selection” 30

Selection of fresh and matured cheeses and homemade compote

(GF) Gluten-free diet products (VG) Vegan option (V) Vegetarian Option

Prices in euros, service included - VAT included

Information on food allergens: Certain dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.

Relevant documentation is available to view upon request by asking the service staff. We cannot guarantee complete absence of traces of these allergens in all of our dishes and beverages.

Executive Chef: Roberto Villa - Restaurant Manager: Mario Rando

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

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

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