



(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included

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.

TASTY TASTINGS

OUR SELECTION OF 3 10G CAVIAR 190  
Oscietra Royal, Sevruga Royal, Tradition Royal and its  
classic seals  
(1,7)

OYSTERS  
(GF) (14)  
3 pieces 28 / 6 pieces 56

BREAD, ANCHOVIES AND BUTTER 18

HOT FOCACCINE 28  
Stracciatella cheese and Culatello di Zibello Oro  
Spigaroli - aged 24 months  
(1,7)

FRIED CODFISH 22  
Lemon mayonnaise  
(1,3,4)

COURGETTE FLOWERS 22  
With cottage cheese  
(1,3,7)

POTATO CHIPS 22  
Caciocavallo And Truffle  
(7,14)

THE EVER-PRESENT

CAESAR SALAD 25  
With romaine lettuce, Caesar dressing, garlic bread  
croutons and Parmesan cheese  
(V) (1,3,7)

Add on: Rosemary-scented grilled chicken breast 35

Add on: Grilled praiano red prawns 48

MOZZARELLA WITH TOMATOES AND BASIL 28  
Sorrento cherry tomatoes and buffalo mozzarella  
campana DOP Bio  
(GF,V) (7)

CURED RAW HAM 24 MONTHS 30  
With yellow or cantaloupe melon

TOAST 28  
Bread with cooked ham, buffalo cheese from Campania  
(1,7,11)

HAMBURGER 38  
Beef in sesame bread with fondant cheese and strained  
bacon  
(1,7,11)

CARUSO'S CLUB SANDWICHES

TRADIZIONALE 40  
White bread chicken breast, organic egg, Sorrento  
tomato, bacon, lettuce and mayonnaise  
(1,3,7)

RAVELLO 38  
Spinach bread, sun-dried tomatoes, pesto, grilled  
vegetables & spinach  
(1)

MARE FUORI 48  
Black bread, crab, hard-boiled egg, salad, salicornia and  
lemon mayo  
(1,3)

## OUR DISHES AT THE BAR

MINESTRONE 25

Vegetable soup

GNOCCHI ALLA SORRENTINA 32

Tomato sauce, basil and buffalo mozzarella di bufala  
campana DOP Bio

(V) (1,3,7)

PENNE WITH PESTO SAUCE 28

Basil, parmesan and pine nuts

TAGLIATELLE WITH BUFFALO SAUCE 35

(1,9,12)

LINGUINE GERARDO DI NOLA 38

With seafood and Piennolo cherry tomatoes

(1,2,4,14)

SPAGHETTI VICEDOMINI 28

San marzano tomato sauce and organic basil from our  
garden

(VG) (1)

GRILLED CATCH OF THE DAY 48

With grill vegetables

(GF) (4,7)

BEEF TENDERLOIN 58

Grilled, arugula, cherry tomatoes and parmesan cheese  
shavings

(GF) (7)

PRAIANO RED SHRIMP AND SQUID GRILLED 68

Seasonal vegetables

(GF) (2,14)

THE GRILLED NOSTRALE CHICKEN 32

Seasonal vegetables and new potatoes

(GF)

PALETTE OF SALUMI AND CHEESES FROM  
CAMPANIA

Cured sausage, Monti Lattari crudo, capocollo,  
pecorino di Tovere, Provolone del Monaco DOP and  
goat cheese from Tramonti

(7)

for 2 pax 49

## DESSERT

DELIGHT 18

Lemon costa d'amalfi i.g.p.

(V) (1,3,7)

TIRAMISU CARUSO 18

Buffalo mascarpone

(1,3,7,12)

BABA 18

Mini baba with limoncello

(V) (1,3,7,12)

SLICED FRUIT 18

Our seasonal fruit

ICE CREAMS AND SORBETS 15

Lemon, strawberry(VG), vanilla (3.7), hazelnut (7.8),  
pistachio (7.8), chocolate (7.8)

(7)