

Let yourself be surprised by a "blindfolded" menu in which the chef will guide your choice according to your desires and tastes. Savor disruptive combinations whose hints will be revealed, yet without anticipating the textures of the ingredients. The chef blends North and South with ease, ranging from the Mediterranean variant of ossobuco alla milanese to specialties typical of the tuna fisheries of the South. The execution of the dishes will enhance the flair and inspiration of the moment, each bite will reveal a new conception of conviviality and hospitality.

*Let yourself be guided*

7 COURSE MENU: 190

The table becomes the calling card of an entire territory. Venture on a journey of colors, textures, savoriness, tradition. Savor the products that celebrate Ravello, a place where the sea and the mountains are protagonists of the cuisine in equal measure. Participate in the "carnival" of flavors at Campo Fiorito and Nu'Burdell, true virtuosic solos by the chef.

*Let's get to know each other*

5 COURSE MENU: 150

FLOWER FIELD

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

SCAMPI ON EXCURSION ©

Mushrooms, Cauliflower and Onion  
(GF) (2,7)

NU'BURDÈLL -- PASTA AND FISH. ©

Gagnano pasta , fish ristretto with raw and cooked seafood  
(1,2,4,9,12,14)

CRAZY WATER SEA BASS

Sea bass , aqua pazza reduction, parsnip root and sweet garlic from Ufita  
(GF) (4,9,12)

THE LAMB

Lamb from the Lattari Mountains, eggplant and Cilento buffalo provola cheese  
(GF) (1,3,7,9,12)

THE GIFFONI IGP HAZELNUT

Giffoni IGP hazelnut mousse, sorrentine oranges & coffee  
(1,3,7,8)

Unexpected pairings to satisfy green palates: love of cooking and careful choice of ingredients come together in a perfect marriage of horizons, not limits. The combinations are stunning: from artichoke to caper and lemon linguine to savor the Mediterranean, to a dessert that wraps pear with a tempting chocolate and the warm aroma of winter spices.

*Vegan menu*

5 COURSE MENU: 130

FLOWER FIELD

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

ARTICHOKE

Polenta, artichokes and parsley  
(GF,VG)

LINGUINE, LEMON AND CAPERS

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

THE CAULIFLOWER

Cauliflower, taurasi honey & salmoriglio  
(GF,VG)

THE PEAR

Pear, chocolate and winter spices  
(GF,VG) (6)

The celebrated sfusato amalfitano becomes the absolute protagonist, a multifaceted actor engaged in the courses as if they were the acts of a tasty opera. Chameleon-like and histrionic, it will appear in the dishes that evoke the sea and in those that celebrate the hinterland, guaranteeing an encore, standing ovation experience.

*Lemon tradition menu*

Peel, juice, the albedo and leaves  
4 COURSES MENU 130

OCTOPUS

Potatoes and lemon brodetto

NOODLES

Tagliolini, buffalo and lemon leaves  
(VG) (1,3,7)

SEA BASS

Lemon albedo steamed sea bass, spinach and mussels  
(4,14)

SFUSATO AMALFITANO IGP

The Amalfi Coast Lemon IGP  
(1,3,7,12)

*Hi*

Tradition, future and flavor are my motto. My cuisine celebrates products and exalts producers, and roots are a rope to climb to better look to the future. Armando Aristarco

*Starters*

28  
(1)

FLOWER FIELD 28  
Cooked and raw vegetables and fruits from the slopes of Vesuvius to the plains of Cilento  
(GF,VG)

ONION OF VATOLLA IN CARACCIOLO STREET 28  
Smoked vatolla onion, Neapolitan tarallo and Ravello beer  
(VG) (1,8,12)

CARPACCIO OF THE CATCH OF THE DAY © 38  
Raw fish, fava beans, buffalo yogurt and basil  
(GF) (4,7)

SCAMPI ON EXCURSION © 58  
Mushrooms, Cauliflower and Onion  
(GF) (2,7)

BACCALA 38  
Baccala, pane cafone, capers, ferrandina olives and oregano  
(1,4,7)

WHITE VEAL CALF 38  
Battuta di vitellone bianco dell'Appennino Centrale IGP, Puntarelle and seaweed  
(GF)

*First courses*

RISOTTO CAPRESE 28  
Carnaroli rice from Sibari, almonds, buffalo mozzarella cheese from Campania DOC, tomatoes and basil  
(V) (7,8,9)

LINGUINE, LEMON AND CAPERS 28  
Linguine, Sfusato Amalfitano and capers  
(VG) (1)

NU'BURDÈLL -- PASTA AND FISH. © 48  
Gagnano pasta , fish ristretto with raw and cooked seafood  
(1,2,4,9,12,14)

'E RAVIOL 38  
Handmade ravioli with pork genovese, Provolone del Monaco PDO and carrots  
(1,3,7,9,12)

SOUP 28  
Jerusalem artichokes, sweetbreads and truffles  
(GF) (7)

Main courses

THE CAULIFLOWER 35
Cauliflower, taurasi honey & salmoriglio
(GF, VG)
CRAZY WATER SEA BASS 48
Sea bass , aqua pazza reduction, parsnip root and sweet garlic from Ufita
(GF) (4, 9, 12)
CODFISH 48
Cod fillet, purple potato, cod mayonnaise and anchovy sauce
(GF) (3, 4, 7, 12)
FILET PIZZAIOLA 58
Fillet of beef beneventana, tomato, escarole and oregano
(GF) (7, 9, 12)
THE LAMB 48
Lamb from the Lattari Mountains, eggplant and Cilento buffalo provola cheese
(GF) (1, 3, 7, 9, 12)
U 'RAGOUT ... HIS MAJESTY 48
Knife-tipped sausage, chop, pork rib & crispy pork rind
(1, 7, 8, 9)

(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.