(V) vegetarian - (VG) vegan - (GF) gluten-free Prices in euros, service included - VAT included - 7 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 tocophervl acetate, natural Dalpha tocophervl succinate derived from sov; c) vegetable oils derived from phytosterols and phytosterol esters based on sov; d) vegetable stanol esters produced from sovbean oil sterols. (7) Milk, except; a) when 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 illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Oueensland 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.

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.

## Beluedere

## Dolce Vita

SFUSATO AMALFITANO IGP The Amalfi Coast Lemon IGP (1,3,7,12) FOR TWO PEOPLE 48

THE GIFFONI IGP HAZELNUT 18 Giffoni IGP hazelnut mousse, sorrentine oranges & coffee (1,3,7,8)

IGP ANNURCA APPLE 18 IGP Annurca apple from Campania, grain, ricotta cheese and cedar (7)

THE BABA 18 Creamy Neapolitan baba, ice cream with cicerenella liqueur and aniseed (1,3,7,12)

> THE PEAR 18 Pear, chocolate and winter spices (GF,VG) (6)

The conclusion of a meal is comparable to a seal. It is the souvenir you are asked to wrap with care, the final memory, the last peek at the view an instant before closing your suitcase and leaving.

Dolce Vita, a mouth-watering and poetic epilogue to your gastronomic experience, possesses the juicy yellow notes of sfusato amalfitano, the full and satisfying softness and aromaticity of IGP hazelnut from Giffoni, the pleasant and balsamic tartness of annurca apple, all the sunny Neapolitan vivacity of baba and the almost maternal comfort of pear.

A colorful and flavorful tarantella that touches the Region at several points and in which the choreographers are the bounty of nature and the intuition and talent of the Chef.