

Armando's "Surprises"

TIMBALLO PASTA 32
Timballo of pasta, mushrooms, Provola cheese sauce and autumn truffle
(VG) (1,3,7,14)

Listen to Armando

CANDELE PASTA WITH NEAPOLITAN RAGÙ 28
Neapolitan ragù, sausage, tender belly and chops
(1,7,8,9)

One foot in the boat and the other in the field

Trust Armando

SEA BASS IN CRUST OF SALT 158
Sea bass in crust of salt, with vegetables and salad
(GF) (3,4,12)

GRILLED LANGOUSTINE, PRAWNS AND SLICE OF FISH
OF THE DAY 88
Served with grilled vegetables
(GF) (2,4)

VEAL CHEEK 45
Served with potatoes, truffle and saffron
(GF) (7,9)

T-BONE STEAK 188
T-Bone steak with vegetables and roasted potatoes
(GF)

Dolce Vita

LEMON DELIGHT 18
Amalfi Coast I.G.P. organic lemon delight.
(1,3,7,12)

LIMONCELLO BABÀ 18
Neapolitan Babà with lemon cream and Limoncello
(1,3,7,12)

TRADITIONAL TIRAMISÙ 18
Home made Savoiardi biscuits, buffalo Mascarpone cheese, coffee
(1,3,7,8,12)

SLICED SEASONAL FRUITS 18
(GF,VG)

SELECTION OF HOMEMADE ICE CREAMS AND
SORBETS 18
Lemon, strawberry, vanilla (3.7), hazelnut (7.8), pistachio (7.8), chocolate
(7.8)
(VG) (3,7,8)

(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.

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.