

The treasures from our Coast

OYSTERS
48 / 72 6 pcs / 12 pcs (14)

For two

PLATEAU ROYAL © **190**
(GF) (2,4,14)
MOZZARELLA & TOMATO **38**
Selection of local organic buffalo milk mozzarella ‘Caseificio Unica’,
Fior di latte and Fior di Jersey mozzarella with local tomatoes (7) (GF,V)

To start
Armando’s surprises

TOMATO AND SCAMPI **48**
Cold soup of local tomatoes and scampi tartare,
organic oil and lovage (2) (GF)
FISH OF THE DAY CARPACCIO
WITH PEACH AND SAMPHIRE © **38**
Carpaccio of the day, local peaches and sea asparagus,
organic oil 'San Salvatore', Amalfi Sfusato lemon (4) (GF)

OCTOPUS **28**
Roasted octopus with chickpea spread and tasty bread (1,9,14)

MUSSEL SOUP **30**
Local mussels with organic cherry tomatoes and garlic bread (1,14)

TRADITIONAL PARMIGIANA **28**
Eggplant, local cherry tomatoes,
Fior di Jersey mozzarella and basil (1,7) (V)

First courses
Listen to Armando

SPAGHETTI WITH LOBSTER	68
Fresh homemade spaghetti, lemon and lobster (1,2,3,9)	
SEAWEED RISOTTO	28
Riso Carnaroli <i>Riserva San Massimo</i> and seaweeds whipped with organic oil San Salvatore (7,8) (V,GF)	
CALAMARATA WITH SQUID RAGOUT	35
Calamarata durum wheat pasta with local squid ragout (1,14)	
SPAGHETTO CARUSO	28
<i>Spaghetto Vicidomini</i> with 3 local tomatoes and basil from our garden (1,7) (V)	
POTATO GNOCCHI	48
Zucchini and red prawns (1,2,7)	
LINGUINE, CLAMS, BASIL AND LEMON	38
Linguine, Mediterranean clams, Amalfi lemon and basil (1,14)	
MEZZI PACCHERI ALLO SCOGLIO	40
Durum wheat mezzi paccheri with Mediterranean clams, mussels, Venus clams and smooth clams (1,2,4,9,14)	

Between land and sea
Trust Armando

FROM THE AMALFI GULF

Catch of the day ⁽⁴⁾ (GF)

16 / hg

STEAMED RED LOBSTER

Tomato, onion and basil ^(2,9)

23 / hg

FISH OF THE DAY IN SALT CRUST ⁽⁴⁾

16 / hg

FRIED FISH 38

Local calamari and red prawns with Caruso dip ^(1,2,3,4,14)

MIXED GRILLED FISH 88

Prawns, scampi, calamari and fish of the day ^(2,4,14)

GRILLED SCAMPI AND PRAWNS 88

⁽²⁾

FISH SOUP 48

Selection of local fish, crustaceans and molluscs ^(1,2,4,9,14)

GRILLED FISH FILLET OF THE DAY 38

Cherry tomatoes, parsley and olive oil ^(1,4) (GF)

BENEVENTO T-BONE STEAK

WITH GRILLED VEGETABLES (GF)

16 / hg

RACK OF LAMB ^(FORTWO) 68

Local lamb from Monti Lattari with grilled vegetables and
roasted potatoes

BENEVENTO BEEF ENTRECÔTE 58

Beef tagliata, wild herbs and seasoned ricotta ⁽⁷⁾

^(V) vegetarian ^(VG) vegan ^(GF) gluten-free

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

INFORMATION ON FOOD ALLERGIES: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. 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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies) come from local suppliers.
Our coffee and tea are green certified and come from fair trade partnerships.

100% recycled paper

Wood-fired Pizza

Our pizza is an endless search starting from the use of a sustainable wood.

Our dough is made with Santo Stefano natural water that gushes from an un-spoilt source of the National Park of Cilento and Vallo di Diano. A pure and light water mixed with organic flour and ancient grains, local organic Datterino tomatoes, local organic mozzarella *Caseificio Unica*, organic extra virgin olive oil *Azienda San Salvatore* and Amalfi Coast basil.

- PIZZA MARINARA 24

Tomato sauce, Ufita garlic and oregano (1)
- PIZZA MARGHERITA 28

Tomato sauce, mozzarella and basil (1,7)
- PIZZA CARUSO 32

Tomato sauce, buffalo milk mozzarella, capers, Cetara anchovies Ferrandina olives and oregano (1,4,7)
- PIZZA QUATTRO STAGIONI 32

Tomato sauce, mozzarella, mushrooms, ham, artichokes and Amalfi coast oregano (1,7)
- CALZONE ALLA NAPOLETANA 32

Tomato sauce, Tramonti Fior di latte cheese, ricotta cheese and sausage (1,7)
- PIZZA CARNA 32

Tomato sauce, Fior di latte cheese, spicy salami, buffalo stracciatella cheese (1,7)
- PIZZA AL TONNO 34

Fior di latte cheese, capers, sweet and sour onion, smoked tuna, lemon (1,4,7,12)

Pizza d’Auteur

- DOLCENERA 58

Bonfatti pistachio mortadella, smoked provola cheese, mozzarella, Jersey ricotta and Irpinia black truffle (1,7,8)
- DOLCE MARE © 58

Tramonti Fior di latte cheese, Piennolo yellow cherry tomatoes, raw Praiano red prawns, pork cracklings, buffalo stracciatella, Amalfi coast lemon and extra virgin olive oil (1,2,7)

Desserts

- WARM MINI CAKE 15

with buffalo ice cream (1,3,7)
- TRADITIONAL TIRAMISÙ 15

(1,3,7)
- BERRY TART 15

with buffalo milk mascarpone cheese (1,3,7,8,12)
- SEASONAL FRUIT MOSAIC 18

(GF,VG)
- HOMEMADE ICE CREAM AND SORBET SELECTION 15

lemon (VG)

strawberry (VG)

vanilla (3,7)

hazelnut (7,8)

pistachio (7,8)

chocolate (7,8)