

Starters

*Lobster scented with tea, baby veggies,
pecorino cheese mousse and ginger mayonnaise*
€ 40.00

Tuna and tuna tartare, quinoa salad and cardamom dressing
€ 35.00

Red mullet with thyme, chickpea cream, broccoli florets with garlic
€ 30.00

Organic pigeon trilogy, mushrooms, crunchy corn and wildberry jelly
€ 28.00

*Piedmontese beef rolls, stuffed with buffalo cheese,
tomato confit and parmesan chips.*
€ 25.00

First course

*Risotto "Reserve San Massimo" with garlic, olive oil,
lupine clams and dried mullet fish roe*
€ 32.00

*Linguine with fresh anchovies, squid, yellow tomatoes,
green pepper and origan*
€ 26.00

*Tortelli stuffed with potatoes and lemon, crustaceans
and bisque scented with chiver*
€ 30.00

*Home made tagliolini, cheese and pepper corn,
genovese sauce, crispy bacon and black truffle*
€ 26.00

Mezzi paccheri pasta in a tomato trilogy (for 2 persons)
€ 50.00

Second Course

*Cod fillet "cooked at low temperature" on a cream of cannellini beans
and spicy turnip green*

€ 32.00

*Roast red snapper fillet, soft Jerusalem artichoke, escarole and
marinara sauce*

€ 35.00

Poached sea bass fillet in a citrus fruit broth and vegetables

€ 35.00

*"Barberis" duck, foie gras, peach chutney,
artichokes and potato quiche*

€ 35.00

Lamb ribs with aromatic herbs, golden potatoes and red sauerkraut

€ 32.00

Meats

Chateaubriand with selection of vegetables and sauce (for 2 persons)

€ 90.00

Heifer beef tenderloin with golden potatoes and artichokes

€ 45.00

Ribeye Wagyu steak with calabrian broccoli and potato quiche

€ 50.00

Beef tagliata with turnip tops and crispy potatoes

€ 30.00

Grilled florentine t-bone with vegetables and various sauces

(for 2 persons)

€ 100.00

The Classic traditional dishes of Terrazza Vittoria

Capri fantasies

€ 25.00

*Assorted raw fish platter ***

€ 50.00

Crispy octopus mediterranean style and citronette sauce

€ 30.00

Risotto with vegetables and local provolone cheese

€ 25.00

*Spaghetti with a ragout of scorpion fish, courgette flowers, bottarga
and dried tomato pesto*

€ 28.00

*Cream of potatoes with mixed pasta, smoked cheese, bacon and basil
pesto*

€ 22.00

*Eggplant „Parmigiana“ with San Marzano tomato ragù,
mozzarella foam and basil dressing*

€ 22.00

Grouper with tomatoes, potato quiche and escarole

€ 33.00

Loin of suckling pig, potato millefeuille and broccoli

€ 30.00

Tasting Menu

*Lobster scented with tea, baby veggies, pecorino cheese mousse and
ginger mayonnaise*

Tuna and tuna tartare, quinoa salad and cardamom dressing

*Risotto "Reserve San Massimo" with garlic, olive oil, lupine clams
and dried mullet fish roe*

*Linguine with fresh anchovies, squid, yellow tomatoes, green pepper
and origan*

*Roast red snapper fillet, soft Jerusalem artichoke, escarole and
marinara sauce*

Pre dessert

Sorrento Coast - Lemon delight

€ 120.00