

I MAESTRI DELLA PIZZA

in partnership with



Wednesday 25th May 2022

Ciro SALVO

50 KALÒ • NAPOLI

Lucio D'ORSI

DRY MARTINI DEL MAJESTIC PALACE HOTEL
SORRENTO | NAPOLI

Entrée

MONTANARA

Organic tomato sauce, 24 months aged Parmigiano Reggiano PDO

MARGHERITA WITH BUFFALO MOZZARELLA

Organic tomato by Casa Marrazzo, buffalo mozzarella,
24 months aged Parmigiano Reggiano PDO, Idra Fattoria Ambrosio EVO oil, basil

TUNA, ONIONS AND GREEN BEANS

Yellow cherry tomatoes from the Piennolo, buffalo mozzarella,
filets of Mediterranean tuna, onion from Tropea, green beans with EVO oil and lemon

50 KALÒ (Marinara with escarole)

Torpedino tomatoes, steam cooked escarole, garlic from the Ufita,
black olives from Caiazzo, capers from Salina, Mediterranean anchovies, Irpinia Fam PDO EVO oil

DESSERT BY IDENTITÀ GOLOSE MILANO

Pineapple, Valrhona Opalys white chocolate and coconut

Euro 68,00 | Bibite Sanpellegrino Cocktails included
Other drinks, coffee and service not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

Service Euro 3,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.