



Thursday 8<sup>nd</sup> | June 2023

## Franco PEPE

PEPE IN GRANI • CAIAZZO (CASERTA)

In collaboration with Parmigiano Reggiano

Entrée by Identità Golose Milano

### Nerano on the hill

Cream of cheeses (Parmigiano Reggiano, pecorino romano and caciocavallo) and zucchini, fior di latte cheese, evo oil, julienne cut zucchini marinated in apple vinegar with mint and garlic, caciocavallo cheese

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### Vulcanica

Paté of black olives from Caiazzo, Agro Nocerino Sarnese tomato purée, buffalo cheese, fresh origano, evo oil

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### La Scarpetta

Cream of Parmigiano Reggiano 12 months aged, fior di latte cheese, tomato compote, lyophilized pesto, flakes of Parmigiano Reggiano aged over 20 months

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### Fungitella

Eggplant "a funghetto", buffalo stracciata cheese, black olives, powdered Mediterranean herbs, fresh basil, eco oil

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### Gelsomina

Dab of butter, lemon scented pasticceria cream, mulberry syrup, violet crystals, icing sugar, lime zest

Euro 65,00 including wine pairings | Beverages, coffee and service not included

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

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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

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Service Euro 3,00

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

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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.