



Tuesday 31th | May 2023

Ciccio VITIELLO

CAMBIA-MENTI • CASERTA

Nancy SANNINO

CELESTINA PASTICCERIA • POLLENTE TROCCHIA (NAPOLI)

In collaboration with Latteria Sorrentina

Entrée

Deep-fried pasta frittatina with Piedmontese Fassona beef,
Latteria Sorrentina stracciatella and lemon thyme

Pan brioche with dry aged ricotta, eggplants caviar, semidry Corbara tomato,
toasted almonds with aromatized crunchy bread and basil pesto

Deep-fried and oven-cooked montanara with Marzara red prawns,
Latteria Sorrentina provola di Napoli, grey mullet cured roe, fried artichoke and crunchy basil

Savoury baba with a mousse of Tahiti vanilla and ricotta Fuscella di Napoli Latteria Sorrentina,
mango mayonnaise, salmon tartare, mango gelée, mixed leaves and exotic water

Double texture pizza cooked in baking tray, fiordilatte di Napoli Latteria Sorrentina,
Piennolo tomato compote, 'nzogn e pepe (lard and pepper) tarallo, origano chips and quenelle
of basil ice-cream and Naples fuscella

Margherita

Euro 65,00 including wine pairings | Beverages, 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.