



*Casa Angelina*  
LIFESTYLE

GOURMET MENU

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## LET'S START...

\* RAW FISH AND GIN TONIC - based on the Catch of the Day

Oysters, Shrimps, Langoustine, Squid, White Fish, Tuna Tartar with Orange Sauce, Lemon Sauce, Squid Ink

€ 40.00

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\*Lobster on Neapolitan "Migliaccio", Parmesan sauce and crispy Bacon

€ 40.00

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THE CHEF'S GARDEN AT CASA ANGELINA

Raw and cooked Vegetables in season

€ 30.00

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\*Scallops with Asparagus, vegetable Cream and Hazelnut reduction

€ 30.00

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Slow cooked Pork with roasted Artichokes stuffed with Garlic and Parsley

€ 30.00

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\* THE TUNA

Herb-crustred red Tuna on whole Wheat Agerola Biscuit Caponata, Tomato Confit and green Chilli with Taggiasca

Olives and Basil Pesto

€ 30.00

## PASTA...

\*Risotto with Onion, Nocerino Bluefish and Cocoa cru

€ 30.00

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Homemade Tagliolini with Prawns, Lemon and Dill

€ 35.00

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Gnocchi with Sea Truffle, Turnip Greens and Mullet Bottarga

€ 35.00

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### OUR CHEF'S RAVIOLI

Stuffed Ravioli with Caciottina Cheese and Marjoram in light Cherry Tomato Sauce

€ 30.00

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Gentile Pasta Factory Spaghettone with Lobster, Peas and Crusco Pepper

€ 40.00

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Gragnano "Mischiato Potente" mixed Pasta with Mussels, Purple Potatoes and Tramonti Pecorino Cheese

€ 30.00

## FROM OUR SEA...

\*Slow-cooked Catch of the Day, "Torzelle" Cauliflower Soup, Rosemary smoked Bread

€ 35.00

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\*Salted Codfish Casserole with Piennolo cherry Tomatoes, Olives and Pantelleria Capers

€ 30.00

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\*Almond crusted John Dory with Artichokes and Potatoes

€ 40.00

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\* OUR CHEF'S FISH SOUP

"Dish for Two"

€ 160.00

## THE MEAT...

Marchigiana Beef Fillet, Bread Crouton, Stuffed Pepper, garnished with Roast Sauce and Broccoli

€ 35.00

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Veal Cheek, Cauliflowers, bitter Herbs and Irpinia Black Truffle

€ 30.00

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\* THE LAMB

Ribs and Leg, Green Peppers and fermented Garlic Sauce

€ 35.00

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\*Slow-cooked Chicken Breast and Legs Cacciatora style

€ 35.00

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Chef's suggestion

Fillet of Scottona Marchigiana IGP

€ 45.00

## A CULINARY ONE TO ONE

Guests who opt for the one-on-one dining experience will be introduced to our talented Executive Chef, Leopoldo Elefante, who will curate a special three-course meal.

Upon arrival, the diners will be asked about their dietary preferences and expectations before preparing an elegant, yet tailored menu that showcases the chef's gourmet touch.

Although the dishes vary depending on the available produce and diner's taste, Chef Elefante's cuisine will always reflect the culinary traditions and customs of the Amalfi Coast, creating a truly authentic and memorable Italian dinner.

Following the dining experience, guests will be able to meet with Un Piano del Cielo's Restaurant Manager or Maitre D', who will discuss and provide an overview of the chef's artful creations, including the origins, various preparation, and cooking methods involved.

Our Sommelier will also be delighted to help guests pair their dishes with the most appropriate wine from Un Piano del Cielo's diverse collection of Italian and International labels.

minimum for two people

€ 110.00 per person

## AMALFI CLASSIC MENU

### \* THE TUNA

Herb-crusted red Tuna on whole Wheat Agerola Biscuit Caponata Tomato Confit and green Chilli  
with Taggiasca Olives and Basil Pesto

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Gragnano "Mischiato Potente" mixed Pasta with Mussels, Purple Potatoes and Tramonti Pecorino Cheese

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### OUR CHEF'S RAVIOLI

Stuffed Ravioli with Caciottina Cheese and Marjoram in light Cherry Tomato Sauce

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\*Slow-cooked Catch of the day, "Torzelle" Cauliflower Soup, Rosemary smoked Bread

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Ricotta Cheese and Pear Dessert

minimum for two people

€ 130.00 per person

## TASTING MENU

\*Lobster on Neapolitan "Migliaccio", Parmesan sauce and crispy Bacon

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\*Scallops with Asparagus, vegetable Cream and Hazelnut reduction

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\*Risotto with Onion, Nocerino Bluefish and Cocoa Cru

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\*Homemade Tagliolini with Prawns, Lemon and Dill

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\*Almond crusted John Dory with Artichokes and Potatoes

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Veal Cheek, Cauliflowers, bitter Herbs and Irpinia Black Truffle

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### PARFAIT

Creamy Chocolate, Mou sauce with Pistachio Nut Crunchy nougat

minimum for two people

€ 150.00 per person



## IMPRONTA

A progressive wine pairing journey that will leave an indelible sign of your elevate wine and food experience at Casa Angelina.

Fiano d'Avellino Clos d'Haut – Pietracupa, Campania 2010

Etna Bianco doc – Salisire, Sicilia 2011

Pinot Grigio Riserva igt – Gravner, Venezia Giulia 2006

Rieslind doc Herzu – Ettore germano, Piemonte 2015

Moscato Rosa – Franz Haas, Alto Adige 2015

€ 50.00

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## OLTRE

A special wine pairing journey that will take you to infinity and beyond.

Greco di tufo docg - Pietracupa Campania 2010

Sauvignon doc - Pacherhof Alto Adige 2016

Chardonnay - Cervaro della Sala Umbria 2014

Essenza Di Nucillo E. Curti - Campania

Verdicchio dei Castelli Jesi - Villa Bucci Marche 2013

Refosco, Schiopettino, Oltre -Specogna Friuli 2015

Cocktail Bourbon Whisky, camomilla, muscovado, cioccolato amaro

€ 70.00

## HEALTHY VEGETARIAN MENU

THE CHEF'S GARDEN AT CASA ANGELINA  
Raw and cooked Vegetables in season

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OUR CHEF'S RAVIOLO  
Stuffed Raviolo with Caciottina Cheese and Marjoram in light Cherry Tomato Sauce

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OUR STUFFED VEGETABLES  
Artichokes, Peppers and Aubergine

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Fruit Salad with Lemon sorbet

minimum for two people

€ 110.00 per person

## ALLERGENS

Hotel guests are kindly required to ask the personnel on duty for the list of allergens. The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal with this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; so the possibility that the food come into contact with allergens cannot be excluded.

\*Marked products even if fresh, depending on seasonality and availability, are subjected to a fast cutting temperature of -18° C. to preparation needs.

Half portions

70% of the price

