



Casa Angelina
LIFESTYLE

GOURMET MENU

LET'S START...

* RAW FISH AND "WRONG" NEGRONI - based on the Catch of the Day Oysters, Shrimps, Langoustine, Squid, White Fish, Tuna Tartar with Orange Sauce, Lemon Sauce, Squid Ink allergens 2 - 4	€ 40.00
* Scallops with Porcini Mushrooms, Vegetable Cream and Hazelnut Sauce allergens 3 - 13 - 14	€ 30.00
* Foie Gras, Orange-flavored Scampi and Autumn Salad allergens 2 - 3 - 11 - 13	€ 40.00
* THE TUNA Herb-cruste d red Tuna on whole Wheat Agerola Biscuit Caponata, Tomato Confit and green Chilli with Taggiasca Olives and Basil Pesto allergens 1 - 4	€ 30.00
* Redfish in wheat Tempura Batter, Cauliflower, Sea Truffles and Dill Emulsion allergens 4 - 5 - 14	€ 35.00
* Ear of wheat, Shrimp and Sweetbreads allergens 14	€ 30.00
THE CHEF'S GARDEN AT CASA ANGELINA Raw and cooked Vegetables in season allergens 6	€ 30.00

PASTA...

* Fresh hand-made Tagliolini Pasta with Shrimps, Sfusato Amalfitano Lemon and Calabria Locorice € 35.00
allergens 1 - 2 - 3 - 14

* "Pastificio dei Campi" Linguine, Sea Urchins, yellow Cherry Tomatoes and local "Sconcigli" shellfish € 35.00
allergens 1 - 14

* Gragnano "Mischiato Potente" mixed Pasta with Squid Ragout € 35.00
allergens 1 - 14

OUR CHEF'S RAVIOLI € 30.00
Stuffed Ravioli with Caciottina Cheese and Marjoram in light Cherry Tomato Sauce
allergens 1 - 3 - 11

* Ziti Pasta "alla Genovese" with Carmaschiano Pecorino Cheese € 30.00
allergens 1 - 6 - 11

* Porcini Risotto, Tub Gurnard and Provolone del Monaco Cheese Sauce € 35.00
allergens 14 - 11

FROM OUR SEA...

* Low-temperature cooked Catch of the Day in stewed Lupines, ash-roasted Potatoes and Leek € 35.00
allergens 1 - 4 - 6 - 11

* Cod Meunière, Aubergine Parmigiana and Chicory Salad € 35.00
allergens 1 - 4 - 11

* Salt crusted John Dory, with Citrus Fruit, Potato Flan and black Soup € 40.00
allergens 1 - 3 - 4 - 11

* Spollichini Beans Vellutata, Fennel flavoured Tarallo biscuit and trawler Fish € 35.00
allergens 1 - 4 - 6

* OUR CHEF'S FISH SOUP € 160.00
"Dish for Two"
allergens 1 - 2 - 4 - 14

THE MEAT...

* Marchigiana Beef Fillet, with Savoy Cabbage and glazed Chestnuts € 35.00
allergens 1 - 6 - 11 - 13

* Veal Cheek, Pumpkin, Red Cabbage and Irpinia black Truffle € 30.00
allergens 6

* Slow-cooked Chicken Breast and Legs Cacciatora style € 35.00
allergens 3 - 6

* LAMB € 35.00
Ribs and Leg in fermented Garlic Sauce, stewed Broccoli and Polenta
allergens 1 - 11

CHEF'S SUGGESTION € 45.00
* Fillet of Scottona Marchigiana IGP
allergens 1 - 6 - 11 - 13

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.

A customised selection of wines to pair with your One-to-One Culinary dining experience by Chef Leopoldo Elefante.

minimum for two people

€ 120.00 per person

WINE - TO - WINE

Delicate to delicate, bold to bold, to mirror or to contrast... It is a personalised journey with no territorial boundaries through which I will have the pleasure to accompany you along our meal.

I will be your 'Personal Sommelier' this evening!

€ 60.00 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

allergens 1 - 4

* Gragnano "Mischiato Potente" mixed Pasta with Squid Ragout

allergens 1 - 14

OUR CHEF'S RAVIOLI

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

allergens 1 - 3 - 11

* Low-temperature cooked Catch of the Day in stewed Lupines, ash-roasted Potatoes and Leek

allergens 1 - 4 - 6 - 11

Our Chef's Tiramisù

allergens 1 - 3 - 11 - 13

minimum for two people

€ 130.00 per person

TASTING MENU

* Foie Gras, Orange-flavored Scampi and Autumn Salad

allergens 2 - 13

* Redfish in wheat Tempura Batter, Cauliflower, Sea Truffles and Dill Emulsion

allergens 4 - 5 - 14

* "Pastificio dei Campi" Linguine, Sea Urchins, yellow Cherry Tomatoes and local "Sconcigli" shellfish

allergens 1 - 14

* Porcini Risotto, Tub Gurnard and Provolone del Monaco Cheese Sauce

allergens 4 - 11

* Salt crusted John Dory, with Citrus Fruit, Potato Flan and black Soup

allergens 1 - 3 - 4 - 11

* Veal Cheek, Pumpkin, Red Cabbage and Irpinia black Truffle

allergens 6

PARFAIT

Creamy Chocolate, Mou sauce with Pistachio Nut Crunchy nougat

allergens 1 - 3 - 5 - 11 - 13

minimum for two people

€ 150.00 per person

THE PAIRING...

From the wine-to-wine concept two tasting experiences originate.

During your gourmet dinner, Tania will propose two wine-pairing experiences. You will be able to taste some Italian wines made with different methods production. The tasting journey and the pairing choice will consider all Italian regions and always include a wine from the Amalfi Coast.

The balanced addition of a cocktail or a spirit that Tania will delicately select for your pairing, gives to your experience an even more memorable twist.

OLTRE

A more complex and articulated pairing proposal - consisting of 7 choices

€ 80.00

IMPRONTA

Well-balanced pairing proposal with great identity - consisting of 5 choices

€ 70.00

A GLASS OF WINE

€ 20.00 / € 25.00 / € 35.00

SPECIAL OCCASION WINE BY THE GLASS

€ 50.00

Sommelier: Tania Solito

HEALTHY VEGETARIAN MENU

THE CHEF'S GARDEN AT CASA ANGELINA

Raw and cooked Vegetables in season

allergens 6

OUR CHEF'S RAVIOLO

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

allergens 1 - 3 - 11

OUR STUFFED VEGETABLES

Artichokes, Peppers and Aubergine

allergens 1 - 3 - 11

Fruit Salad with Lemon sorbet

allergens 3 - 11 - 13

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.

LEGEND

- 1 gluten
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanuts
- 6 celery
- 7 sesame
- 8 soy
- 9 mustard
- 10 lupins
- 11 milk / dairy
- 12 sulfur dioxide
- 13 nuts
- 14 molluscs

Half portions

70% of the price

