

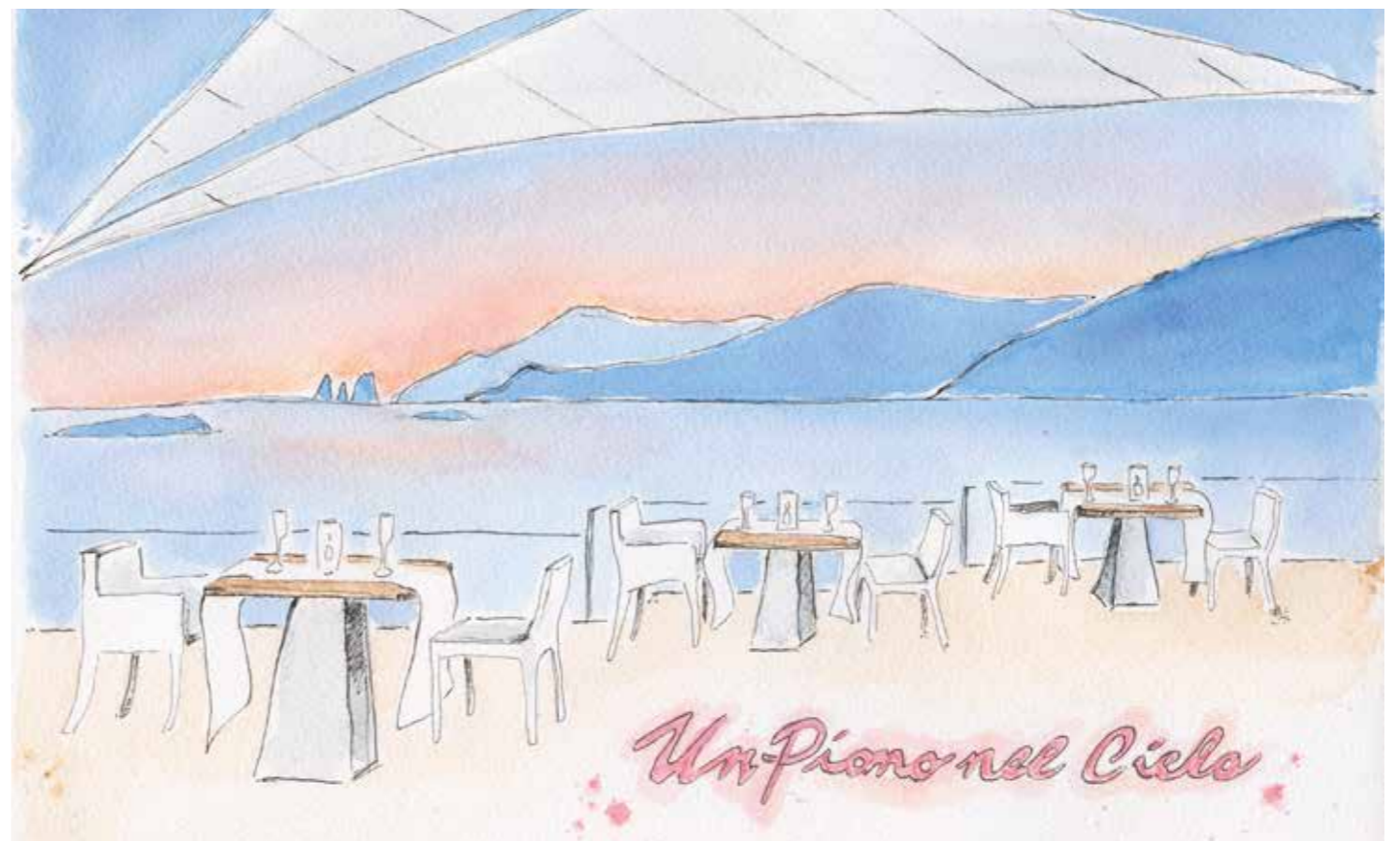
CA

---

*Casa Angelina*

GOURMET MENU

Menus at Un Piano Nel Cielo take a seasonal slant and borrow from the rich cultural tradition of Campania, with our Chef sourcing the bulk of his produce locally to be used in reimagined classic dishes.



## Un Piano Nel Cielo SIGNATURE DISHES

\* [CRUDO]

Raw Oyster, Prawn, Shrimp, Squid, Fish Carpaccio, Tuna Tartare

..... 60

2 - 4 - 14

---

[TAGLIOLINO 36 TUORLI]

36-Egg Yolk Tagliolini Pasta, Amalfi Lemon, Dill and Prawns

..... 40

1 - 2 - 3 - 11

---

[PESCATO DEL GIORNO]

Low-Temperature Cooked Catch of the day, Leek, Lupins and roasted Tomato

..... 40

4 - 14

## TASTING MENU

5 Course Meal | Minimum for Two people

..... 130 per person

\*Black Cod, marinated Lettuce, Sea Fennel flavored Mayonnaise

1 - 3 - 13

---

Mischiato Potente Pasta, Squid and Potatoes

1 - 6 - 14

---

36-Egg Yolk Tagliolini Pasta, Amalfi Lemon, Dill and Prawns

1 - 2 - 3 - 11

---

John Dory, Zucchini Flowers, Potato and Mint

4

---

Apricot and Rosemary Goat Cheese

1 - 3 - 11 - 13

Sommelier Wine Pairing

..... starting from 60 per person

## TASTING MENU

7 Course Meal | Minimum for Two people

..... 160 per person

\*Foie Gras, Langoustine, Cucumber, Finger Lime

1 - 2 - 3 - 11

---

\*Squid, local Eggplant, Raspberries, Buffalo Mozzarella

4 - 11 - 13

---

"Pastificio Dei Campi" Linguine Pasta, Tomato Water, Sea Snails and Sea Lettuce

1 - 4 - 6

---

Acquerello Risotto, Burnt Onion, Mantis Shrimp and Bottarga Caviar

2 - 6 - 11

---

\*White Sesame-crusted Red Tuna, Currant and Summer Vegetable Salad

4 - 12 - 13

---

Laticauda Lamb, Provola Cheese, Eggplant Cream and local Black Truffle

1 - 6 - 11 - 13

---

62% Chocolate Brownies, Pear and Perla Carta Anejo Rum

1 - 3 - 11 - 12

---

Sommelier Wine Pairing

..... starting from 80 per person

## VEGETARIAN TASTING

4 Course Meal | Minimum for Two people

..... 120 per person

THE CHEF'S GARDEN  
Seasonal Vegetable Selection

3 - 11

---

Acquerello Risotto, Amalfi Lemon and Sichuan black Pepper

2 - 6 - 11

---

Vegetables and Sprouts

---

Mango, Mint and Lemon Sorbet

## STARTERS

\* [CALAMARO]  
Squid, local Eggplant, Raspberries, Buffalo Mozzarella ..... 35  
4 - 11- 13

---

\* [FOIE GRAS]  
Langoustine, Cucumber, Finger Lime ..... 40  
1 - 2 - 3 - 11

---

[CAPASANTA]  
Scallop, Asparagus, Quail Egg, Reduced Cashew Nuts ..... 35  
2 - 3 - 13

---

\*[BLACK COD]  
Marinated Lettuce, Sea Fennel flavored Mayonnaise ..... 40  
1 - 3 - 13

---

[MAIALINO CASERTANO]  
Suckling Pig, Carrots, Pappa al Pomodoro and BBQ Sauce ..... 35  
1 - 6

## FIRST COURSES

[MISCHIATO POTENTE] "Pastificio dei Campi" Mischiato Potente Pasta, Squid and Potatoes 1 - 6 - 14	..... 35
[RISO ACQUERELLO] Acquerello Risotto, burnt Onion, Mantis Shrimp and Bottarga Caviar 2 - 6 - 11	..... 35
[LINGUINA DEI PASTAI GRAGNANESI] "Pastai Gragnanesi" Linguina Pasta, Tomato Water, Sea Snails and Sea Lettuce 1 - 6 - 14	..... 35
[TORTELLO] Home-made Tortello fresh Pasta stuffed with "Dubl Esse" Rosé sparkling wine flavored Veal Shank, Saffron and Carmasciano Pecorino Cheese 1 - 3 - 6 - 11 - 12	..... 30
[GNOCCHI DI PASTA COTTA] Pasta Cotta Dumplings, marine Plankton with Clams and Kefir 1 - 3 - 6 - 11 - 14	..... 35



## FISH MAIN COURSES

[RICCIOLA]  
Amberjack, Peach, Celery and Ginger ..... 40

4 - 6 - 14

---

[SAN PIETRO]  
John Dory, Zucchini Flowers, Potatoes and Mint ..... 40

4

---

\* [TONNO BOLFEGO]  
White Sesame-crusted Red Tuna, Currant and summer Vegetable Salad ..... 45

4 - 12 - 13

## MEAT MAIN COURSES

### [AGNELLO DI LATICAUDA]

Laticauda Lamb, smoked Provola Cheese, Eggplant cream and local Black Truffle

..... 45

1 - 6 - 11 - 13

---

### [FILETTO DI MARCHIGIANA]

Marchigiana Beef Fillet, Potato Chip, sweet green Peppers and roast Sauce

..... 45

1 - 6 - 13

---

### [PICCIONE]

Star Anise marinated Pigeon, Pak Choi and Flambeed Pear

..... 40

1 - 3 - 12

## DESSERTS

Black Pepper Crumble, "Bronte" Pistachio and Mango ..... 20

1 - 3 - 11 - 13

---

Goat Cheese, Apricot and Rosemary ..... 20

1 - 3 - 11 - 13

---

Affogato Coffee, white Chocolate Mousse and crunchy Corn ..... 20

1 - 3 - 11

---

62% Chocolate Brownies, Pear and Perla Carta Anejo Rum ..... 20

1 - 3 - 11 - 12

---

Annurca Apple Mousse, Ginger and Cinnamon ..... 20

1 - 3 - 5 - 11

---

### ARTISANAL SORBETS SELECTION

Annurca Apple / Lemon / Orange / Red Berries / Pineapple / Mint ..... 20

---

### ARTISANAL ICE-CREAM SELECTION

Chocolate / Vanilla / Hazelnut / Pistachio / Coffee / Yogurt ..... 20

3 - 11 - 13

---

Our Selection of seasonal Fruits ..... 20

## CHEESES

Provolone del Monaco

---

Parmigiano Reggiano 36 mesi

---

Ricotta affumicata

---

Taleggio di Bufala

---

Sancarlone al Caffé

---

Blue del Moncenisio

---

Erborinato di Capra

---

Pecorino di Fossa

---

Toma al Tartufo

---

Small Tasting

..... 30

The Full Tasting

..... 40

## 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; hence the possibility that food comes into contact with allergens cannot be excluded.

### ALLERGENS 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

\*Marked products to ensure their freshness, depending on seasonality and availability, are subject to a fast cutting temperature of -18° C.

EXECUTIVE CHEF  
Leopoldo Elefante

SOUS CHEF  
Giuseppe D'Urso

F&B OPERATION MANAGER  
Vito Esposito

RESTAURANT MANAGER  
Rosario Landi

