

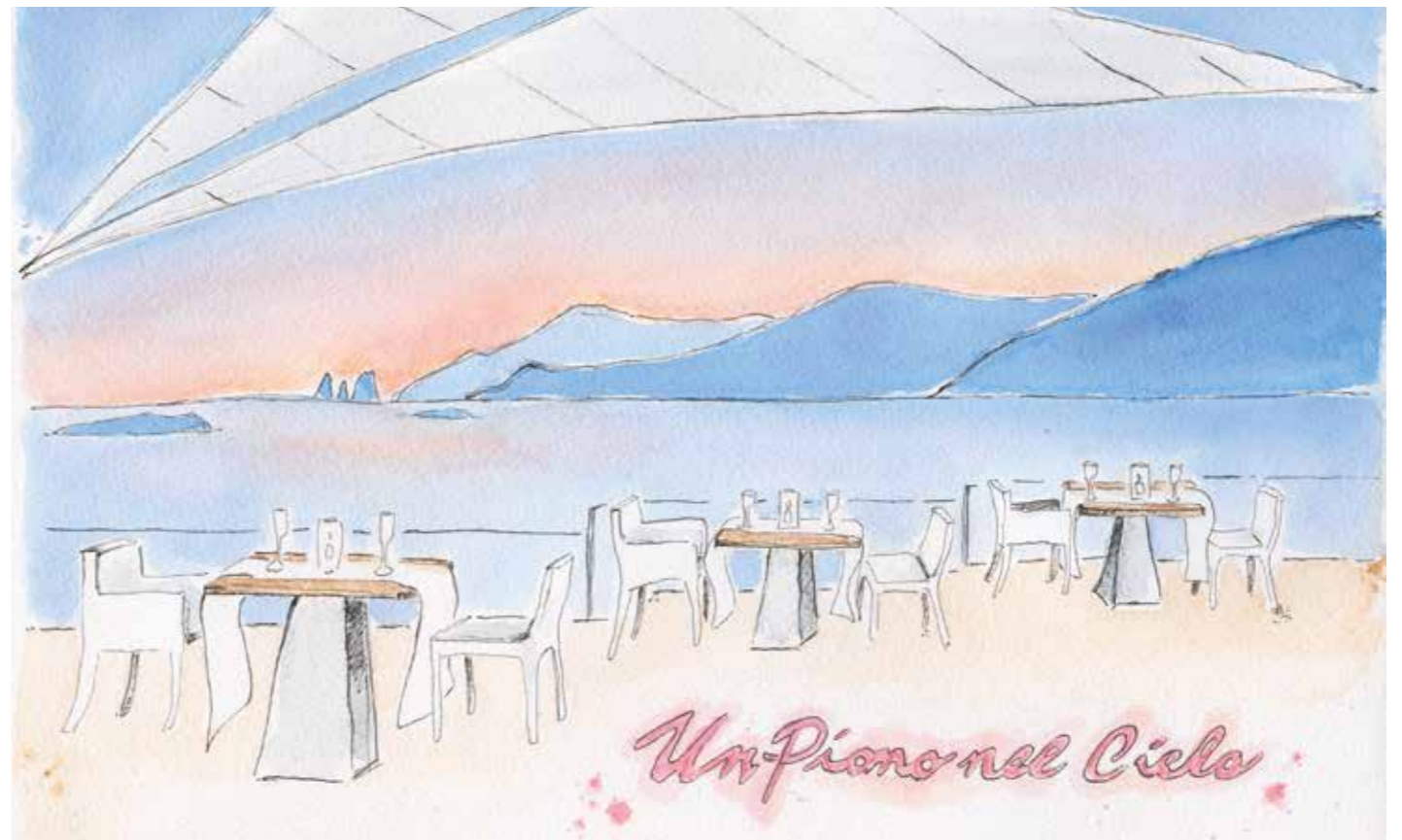
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*Casa Angelina*

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 Fish Platter: Oyster, Shrimp, Langoustine, Squid, White Fish Carpaccio, Tuna Tartare ..... 70

2 - 4 - 14

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### TAGLIOLINO 36 TUORLI

36-Egg Yolk Tagliolini Pasta, Amalfi Lemon, Prawns and Dill ..... 40

1 - 2 - 3 - 6 - 11

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### BIANCO DI PESCE

White Fish, Potato, Lupine Clams and Roasted Tomato Soup ..... 40

4 - 6 - 14

## TASTING MENU

5-Course Meal | Minimum for Two people

..... 150 per person

Squid, Potatoes and Peas

3 - 6 - 11 - 13 - 14

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Gragnano Linguine Pasta, Endive, Cetara Anchovies and Rye Bread

1 - 4 - 6

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Homemade Gnocchi, Spring Onions, sour Butter and Mussels

1 - 3 - 5 - 6 - 11 - 14

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White Fish, Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

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Amalfi Lemon, Ravece Evo Oil and Buffalo Cheese

3 - 11 - 12 - 13

A dedicated selection of wines to enhance your dining experience

..... starting from 70 per person

## TASTING MENU

7-Course Meal | Minimum for Two people

..... 190 per person

Salted Cod Fish Mugnaia style with its Bloody Mary

1 - 3 - 4 - 6 - 11 - 12 - 13

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Scallop, Radish, salted Almond and Samphire Mayonnaise

3 - 5 - 11 - 13 - 14

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Carnaroli Rice, Artichokes, Potatoes, Sea Bass and Amalfi Lemon

4 - 6 - 11

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Plin, Beef Cheek and its Reduction, Amalfi Saffron, Provolone del Monaco Cheese

1 - 3 - 6 - 11 - 12

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Balfegò Tuna, Mustard, Roast Sauce and white Asparagus

4 - 6 - 12 - 13

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Laticauda Lamb, Peas, Sprouts, Coffee flavored San Carlone Cheese, Grilled Polenta

1 - 5 - 6 - 11 - 12

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Apple, Sesame, Saffron and Kefir

3 - 7 - 11 - 13

A dedicated selection of wines to enhance your dining experience

..... starting from 90 per person

## VEGETARIAN TASTING

4-Course Meal | Minimum for Two people

..... 130 per person

Casa Angelina Vegetable Garden

Cooked and Raw Vegetables with Champagne Vinaigrette Dressing

3 - 6 - 11 - 12

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Carnaroli Rice, Amalfi Lemon, Sichuan Pepper and wild Fennel flavored Tarallo

1 - 6 - 11

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Roasted Artichoke, Potatoes, Garlic and Oil

5 - 6 - 11

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Sugar dipped Fruit and Vegetables

3 - 6 - 11 - 13

## STARTERS

Lobster, Neapolitan "Migliaccio", black Cabbage and its Reduction ..... 50

1 - 2 - 3 - 5 - 6 - 11 - 13

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Salted Cod Fish Mugnaia style with its Bloody Mary ..... 40

1 - 3 - 4 - 6 - 11 - 12 - 13

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Scallop, Radish, salted Almond and Samphire Mayonnaise ..... 40

3 - 5 - 11 - 13 - 14

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Squid, Potatoes and Peas ..... 40

3 - 6 - 11 - 13 - 14

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Foie Gras, Artichoke, Brioche Bread, Langoustine and Finger Lime ..... 50

1 - 2 - 3 - 5 - 6 - 11

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Organic Egg, Buffalo Toma Cheese, black Truffle and Broadbeans ..... 40

1 - 3 - 6 - 11 - 13

## PASTA COURSES

Carnaroli Rice, Artichokes, Potatoes, Sea Bass and Amalfi Lemon ..... 35

4 - 6 - 11

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Homemade Gnocchi, Spring Onions, sour Butter and Mussels ..... 35

1 - 3 - 5 - 6 - 11 - 14

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Gragnano Linguine Pasta, Endive, Cetara Anchovies and Rye Bread ..... 35

1 - 4 - 6

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Tubetti Rigati Pasta, Cauliflower, Glassworth and Venus Clams ..... 35

1 - 6 - 11 - 14

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Plin, Beef Cheek and its Reduction, Amalfi Saffron, Provolone del Monaco Cheese ..... 35

1 - 3 - 6 - 11 - 12



## FISH MAIN COURSES

Turbot, Artichokes, Potatoes and Amalfi Coast scents ..... 40

1 - 3 - 4 - 5 - 6 - 11 - 13

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Balfegò Tuna, Mustard, Roast Sauce and white Asparagus ..... 45

4 - 6 - 12 - 13

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Red Mullet, Celeriac, Plankton and Sea Snails ..... 40

1 - 4 - 5 - 6 - 11 - 14

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Red Gurnard in a Razor Clam, Broccoli and Crusco Pepper Soup ..... 40

4 - 14

## MEAT MAIN COURSES

Laticauda Lamb, Peas, Sprouts, Coffee flavored San Carlone Cheese, Grilled Polenta ..... 45

1 - 5 - 6 - 11 - 12

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Chianina Rump Steak, Potatoes, Broccoli, black Garlic and Roast Sauce ..... 45

1 - 3 - 5 - 6 - 11 - 12

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Pigeon marinated with Star Anise, Pak-Choi and Annurca Apple ..... 40

1 - 3 - 5 - 6 - 11 - 12 - 13

## DESSERTS

Apple, Sesame, Saffron and Kefir ..... 25

3 - 7 - 11 - 13

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Blueberry, Horseradish and 32% white Chocolate ..... 25

11 - 12

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Pollen, Camomille and Honey ..... 25

3 - 11 - 12 - 13

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Amalfi Lemon, Ravece Evo Oil and Buffalo Cheese ..... 25

3 - 11 - 12 - 13

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62% Chocolate, Almond and Raspberry ..... 25

3 - 11 - 13

## CHEESES

Provolone del Monaco

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60-month Parmigiano Reggiano

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Blue Buffalo

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Castelmagno

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Lagrein

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Pecorino Gran Canestrato

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Grotta di Montegalda Goat Cheese

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Fourme d' Ambert au Sauternes

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Small Tasting	.....	35
The Full Tasting	.....	45

## 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.

### 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 even if fresh, depending on seasonality and availability, are subjected to a fast cutting temperature of -18° C.

EXECUTIVE CHEF  
Leopoldo Elefante

SOUS CHEF  
Giuseppe D'Urso

