

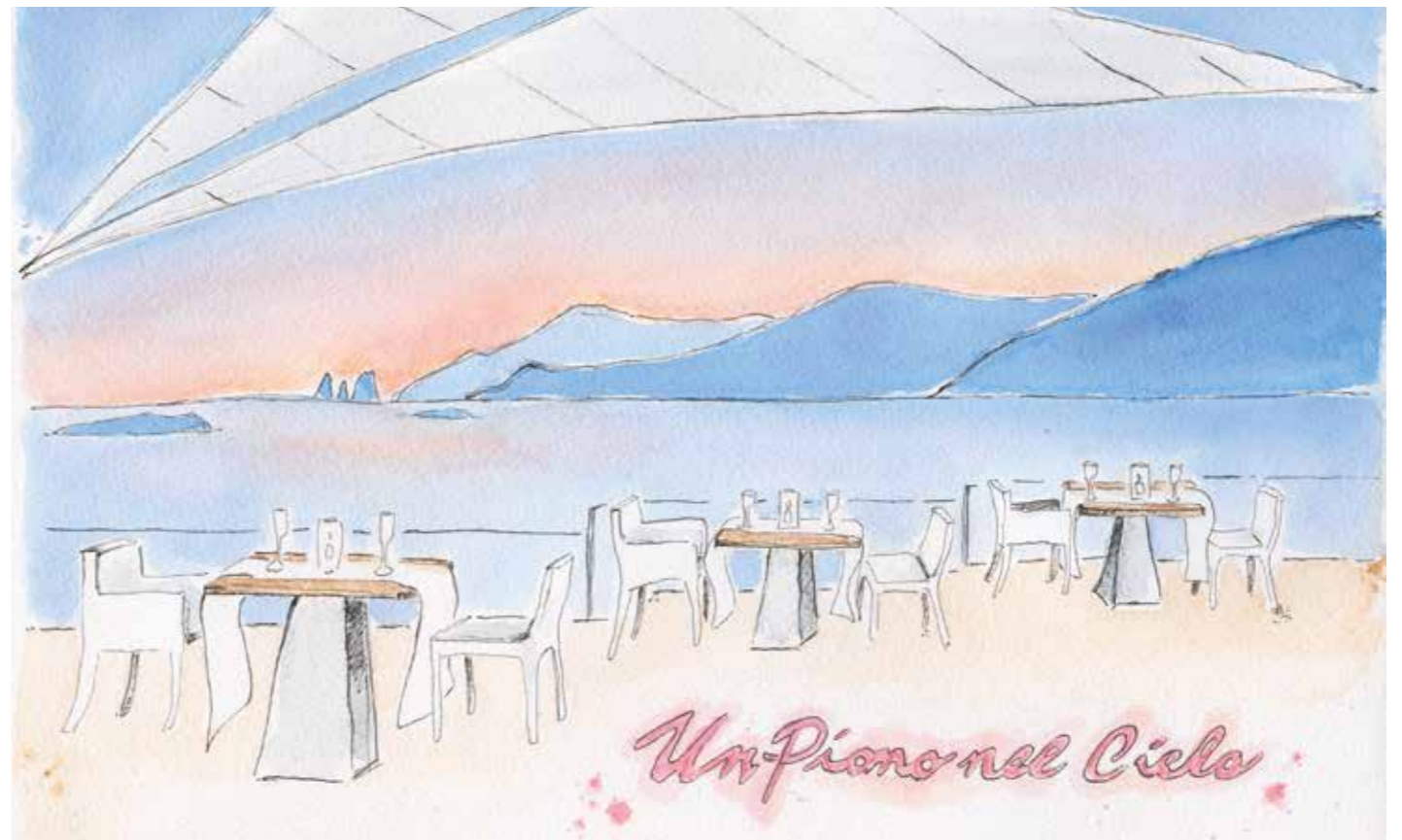
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*Casa Angelina*

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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Mischiato Potente Pasta, Squid and Potatoes

..... 35

1 - 6 - 12 - 14

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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

Salted Cod Fish Mugnaia style with its Bloody Mary

1 - 4 - 6 - 12 - 13

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Homemade Gnocchi, Spring Onions, sour Butter and Mussels

1 - 3 - 6 - 11 - 12 - 14

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Mischiato Potente Pasta, Squid and Potatoes

1 - 6 - 12 - 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

Smoked Amberjack, Figs, Raw Cocoa, and Sunflower Seeds

4 - 13

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Scallop, Avocado, Peanuts and Lemon Thyme

3 - 5 - 11 - 13 - 14

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Linguine di Gragnano Pasta, Sea Anemones, "Gobbetti" Shrimps and Tomato Water

1 - 2 - 6 - 12 - 14

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Tortelli, Beef Cheek cooked in Ruinart Millesimè 2011 and its Reduction, Amalfi Saffron and Provolone del Monaco Cheese

1 - 3 - 6 - 11 - 12 - 13

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Bread Crusted Red Mullet, Vegetable Brunoise, Coriander and Lime

1 - 4 - 6 - 12

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Quail, Corn, Annurca Apple and Hop

1 - 3 - 6 - 12 - 13

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Blackberry, Cashew Nuts and Licorice

11 - 13

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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

6 - 12

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"Vialone Nano" Rice, Amalfi Lemon, Sichuan Pepper and wild Fennel flavored Tarallo

1 - 6 - 11

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Organic Egg, Tomatoes and Basil

3

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Sugar dipped Fruit and Vegetables

3 - 6 - 11 - 13

## STARTERS

Squid, Eggplant, fermented Raspberries and Buffalo Mozzarella Cheese ..... 40

3 - 11 - 13 - 14

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

1 - 4 - 6 - 12 - 13

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Scallop, Avocado, Peanuts and Lemon Thyme ..... 40

3 - 5 - 11 - 13 - 14

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Smoked Amberjack, Figs, Raw Cocoa and Sunflower Seeds ..... 40

4 - 13

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Foie Gras, Langoustine, Caviar, Cucumber and Finger Lime ..... 50

1 - 2 - 11 - 12

## PASTA COURSES

"Vialone Nano" Rice, Cacio e Pepe, Slipper Lobster e Mizzuna Leaves ..... 35

2 - 6 - 11

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

1 - 3 - 6 - 11 - 12 - 14

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Linguine di Gragnano Pasta, Sea Anemoni, "Gobbetti" Shrimps and Tomato Water ..... 35

1 - 2 - 6 - 12 - 14

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Parsley Fettuccine Pasta, Clams, Caviar Tradition Royal and Cherry Tomatoes ..... 40

1 - 3 - 6 - 14

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Tortelli, Beef Cheek cooked in Ruinart Millesimè 2011 and its Reduction, Amalfi Saffron  
and Provolone del Monaco Cheese ..... 35

1 - 3 - 6 - 11 - 12 - 13



## FISH MAIN COURSES

John Dory, Zucchini Flowers and Leaves, Potatoes and Mint ..... 40

3 - 4 - 6

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Balfegò Tuna, Mustard, Roast Sauce and Sweet and Sour Daikon ..... 45

4 - 6 - 12 - 13

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Bread Crusted Red Mullet, Vegetable Brunoise, Coriander and Lime ..... 40

1 - 4 - 6 - 12

## MEAT MAIN COURSES

Laticauda Lamb, Sweet green Peppers, San Carlone Cheese and Irpinia black Truffle ..... 45

5 - 6 - 11 - 12 - 13

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Chianina Picanha, Its Sauce, Herb flavored Potatoes and braised Endive ..... 45

1 - 5 - 6 - 11 - 12

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Quail, Corn, Annurca Apple and Hop ..... 40

1 - 3 - 6 - 12 - 13

## DESSERTS

Blackberry, Cashew Nuts and Licorice ..... 25

11 - 13

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Peach, Soy and Tonka Beans ..... 25

3 - 8 - 11 - 13

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Sea Buckthorn, Caramel, Lemon Verbena ..... 25

3 - 11

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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

PASTRY CHEF  
Raffaele D'Urso

