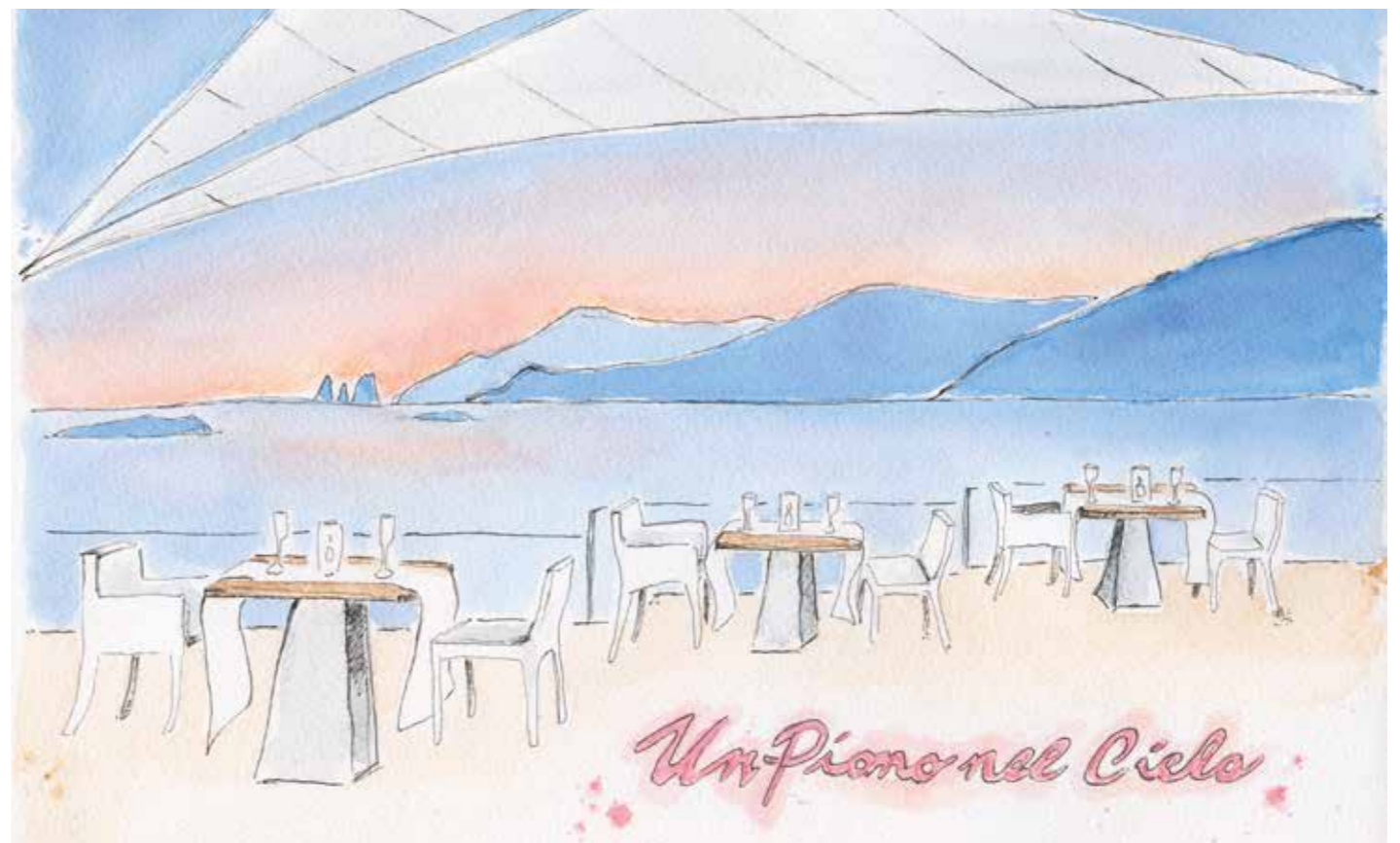


CA

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

2 - 4 - 14

TAGLIOLINO 36 TUORLI

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

1 - 2 - 3 - 6 - 11

Mischiato Potente Pasta, Squid and Potatoes

..... 40

1 - 6 - 12 - 14

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

..... 160 per person

Salted Cod Fish, Endive, Olives and Crusco Peppers

1 - 4 - 5 - 13

Homemade Gnocchi, Spring Onions, sour Butter and Mussels

1 - 3 - 6 - 11 - 12 - 14

Mischiato Potente Pasta, Squid and Potatoes

1 - 6 - 12 - 14

White Fish, Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

Amalfi Lemon, Ravece Evo Oil and Buffalo Cheese

3 - 11 - 12 - 13

A dedicated selection of wines to enhance your dining experience

..... starting from 80 per person

TASTING MENU

7-Course Meal | Minimum for Two people

.....200 per person

Smoked Amberjack, Persimmon, Raw Cocoa and Sunflower Seeds

4 - 13

Scallop, Cardoncelli Mushrooms, Peanuts and Quail Eggs

3 - 5 - 6 - 13 - 14

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

1 - 2 - 6 - 12 - 14

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

1 - 3 - 6 - 11 - 12 - 13

Bread Crusted Red Mullet, Vegetable Cous Cous, Chard and Pine Nuts

1 - 4 - 6 - 12 - 13

Quail, Blueberry, Chestnut and Pak Choi

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

Blackberry, Cashew Nuts and Licorice

11 - 13

A dedicated selection of wines to enhance your dining experience

..... starting from 100 per person

VEGETARIAN TASTING

4-Course Meal | Minimum for Two people

..... 140 per person

Casa Angelina Vegetable Garden

Cooked and Raw Vegetables with Champagne Vinaigrette Dressing

6 - 12

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

1 - 6 - 11

Organic Egg, Red Cabbage and Autumn Porcini Mushrooms

3 - 6

Pomegranate, Chestnut and Wild Fennel

3 - 11 - 13

STARTERS

Salted Cod Fish, Endive, Olives and Crusco Peppers 40

1 - 4 - 5 - 13

Scallop, Cardoncelli Mushrooms, Peanuts and Quail Eggs 40

3 - 5 - 6 - 13 - 14

Smoked Amberjack, Persimmon, Raw Cocoa and Sunflower Seeds 40

4 - 13

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

2 - 4 - 12

Suckling Pig, Carrots, Pappa al Pomodoro and its Sauce 40

1 - 6 - 9 - 12

PASTA COURSES

"Vialone Nano" Rice, Porcini Mushrooms, Juniper, Oyster marinated with Gin Skin Casangelina 40

6 - 11 - 12 - 14

Homemade Gnocchi, Spring Onions, sour Butter and Mussels 40

1 - 3 - 6 - 11 - 12 - 14

Linguine di Gragnano Pasta, Sea Anemoni, "Gobbetti" Shrimps and Piennolo Tomato Water 40

1 - 2 - 6 - 12 - 14

Fettuccine Pasta, Chickpeas, Clams and Lemongrass 40

1 - 3 - 6 - 14

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

1 - 3 - 6 - 11 - 12 - 13

..... 40

FISH MAIN COURSES

John Dory, Sea Snails, Roman Broccoli and Camomille 40

4 - 6 - 14

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

4 - 6 - 12 - 13

Bread Crusted Red Mullet, Vegetable Cous Cous, Chard and Pine Nuts 40

1 - 4 - 6 - 12 - 13

MEAT MAIN COURSES

Laticauda Lamb, Pumpkin, San Carlone Cheese and Autumn Truffle 45

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

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

6 - 11 - 12 - 13

Quail, Blueberry, Chestnut and Pak Choi 40

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

DESSERTS

Pomegranate, Chestnut and Wild Fennel 30

3 - 11 - 13

Porcini Mushrooms, Lovage, Strawberry Grapes 30

3 - 6 - 11 - 12 - 13

Blackberry, Cashew Nuts and Licorice 30

11 - 13

Sea Buckthorn, Caramel, Lemon Verbena 30

3 - 11

Amalfi Lemon, Ravece Evo Oil and Buffalo Cheese 30

3 - 11 - 12 - 13

62% Chocolate, Almond and Raspberry 30

3 - 11 - 13

CHEESES

Provolone del Monaco

60-month Parmigiano Reggiano

Blue Buffalo

Castelmagno

Lagrein

Pecorino Gran Canestrato

Grotta di Montegalda Goat Cheese

Fourme d' Ambert au Sauternes

Chaource

Small Tasting	45
The Full Tasting	55

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

