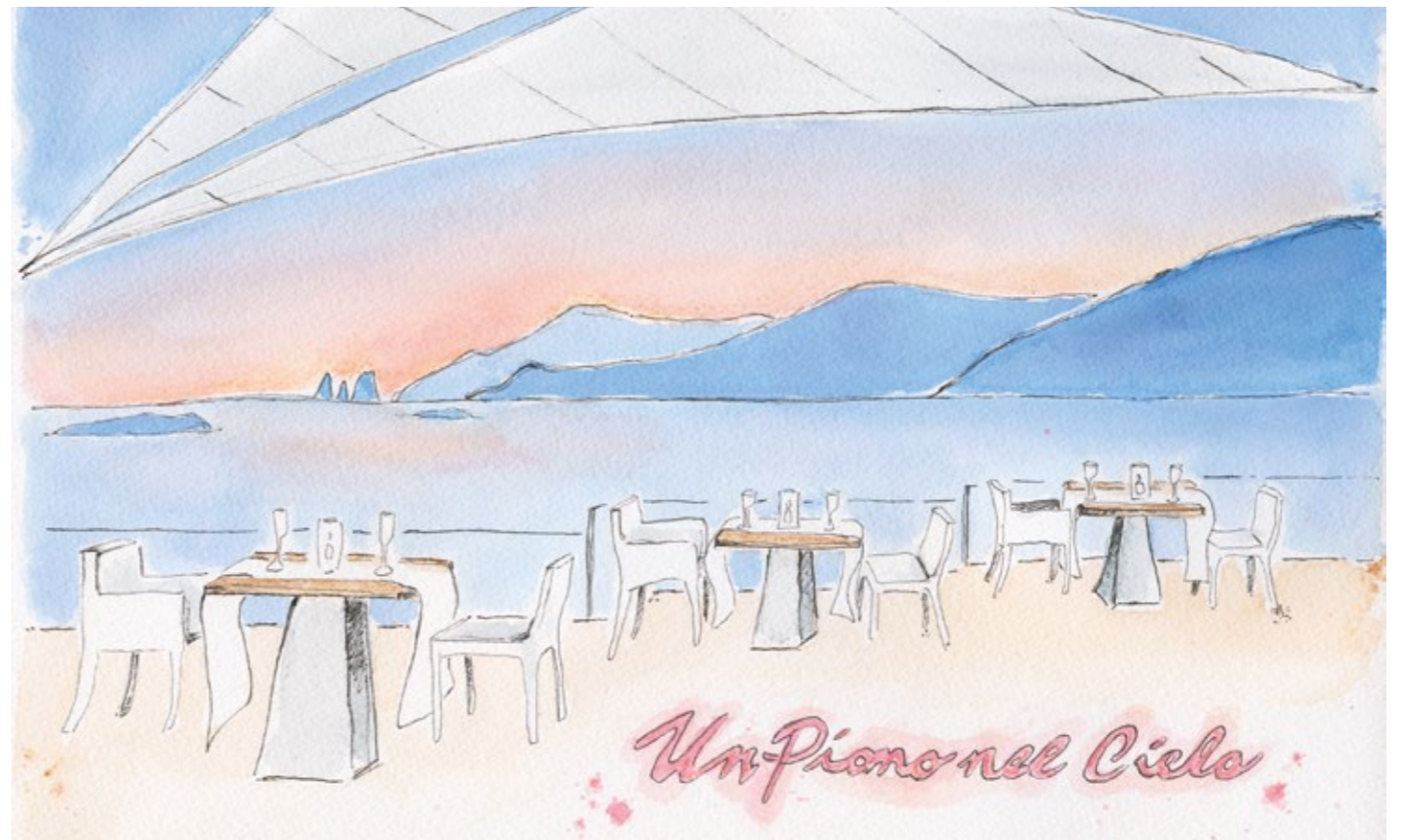


UN PIANO NEL CIELO FINE DINING

*Casa Angelina*

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

### IL CRUDO

Raw Fish Platter:

Oyster, Shrimp, Langoustine, Squid, White Fish Carpaccio, Tuna Tartare ..... 80

2 - 4 - 14

### IL TAGLIOLINO 36 TUORLI

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

1 - 2 - 3 - 6 - 11

### IL RAVIOLO DI PASTA COTTA

Ravioli stuffed with Ricotta Cheese, Marjoram and Piennolo Vesuviano Tomato Sauce ..... 40

1 - 3 - 6 - 11

### IL DENTICE

Red Snapper, Potato, Lupine Clams and roasted Tomato Soup ..... 45

4 - 6 - 14

## TASTING MENU

5-Course Meal

..... 160 per person

Squid

Pumpkin and Sea Razor Clams

1 - 5 - 6 - 13 - 14

Gragnano Linguine

Endive, Amalfi Pesto and Rye Bread

1 - 4 - 6 - 13

Homemade Gnocchi

Spring Onions, sour Butter and Mussels

1 - 3 - 6 - 11 - 12 - 14

Red Snapper

Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

Amalfi Lemon

Ravece Olive Oil and Buffalo Cheese

3 - 11 - 12 - 13

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 100 per person

## TASTING MENU

7-Course Meal

.....200 per person

Scallop  
Porcini Mushrooms, salted Almond and Amalfi Lemon Mayonnaise  
3 - 13 - 14

Smoked Amberjack  
Persimmon and Sunflower Seeds  
4 - 13

Vialone Nano Risotto  
Buffalo Blue Cheese, Scampi and Autumn wild Fennel  
4 - 6 - 12

Cannoletto Pasta  
with Neapolitan Ragout  
1 - 3 - 6 - 11 - 13

Balfegò Tuna  
Grain Mustard, Roast Sauce, "Friarielli" Broccoli, Herb flavored Potatoes  
4 - 6 - 12 - 13

Marinated Duck  
Black Cabbage and Walnuts  
6 - 8 - 12 - 13

Porcini Mushrooms  
Lovage, Strawberry Grapes  
3 - 6 - 11 - 12 - 13

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

.....120 per person

## VEGETARIAN TASTING

5-Course Meal

..... 160 per person

The Casa Angelina Vegetable Garden  
Cooked and Raw Vegetables

6 - 12

Tubetti Pasta with Beans

1 - 6

Risotto

Amalfi Lemon, Pepper and wild Fennel flavored Tarallo

1 - 11

Radicchio and Almond

6 - 12 - 13

Sugar dipped Fruit and Vegetables

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 100 per person

## STARTERS

Scallop Porcini Mushrooms, salted Almond and Amalfi Lemon Mayonnaise 3 - 13 - 14	..... 45
Smoked Amberjack Persimmon and Sunflower Seeds 3 - 6 - 13 - 14	..... 40
Squid Pumpkin and Sea Razor Clams 1 - 5 - 13 - 14	..... 40
Cod Fish Chickpeas, Crusco Peppers and Rosemary 1 - 4 - 5 - 6 - 13	..... 40
Organic Egg Leek, Chestnut and black Truffle 3 - 6	..... 50
"Nero Casertano" Suckling Pig Cabbage and spicy Piennolo Tomatoes 1 - 6 - 9 - 12	..... 40

## PASTA COURSES

Gragnano Linguine Endive, Amalfi Pesto and Rye Bread 1 - 4 - 6 - 13	..... 40
Mischiato Potente Pasta Squids and Potatoes 1 - 6 - 12 - 14	..... 40
Vialone Nano Risotto Buffalo Blue Cheese, Scampi and Autumn wild Fennel 4 - 6 - 12	..... 40
Homemade Gnocchi Spring Onions, sour Butter and Mussels 1 - 3 - 6 - 11 - 12 - 14	..... 40
Cannoletto Pasta with Neapolitan Ragout 1 - 3 - 6 - 11 - 12 - 13	..... 40



## FISH MAIN COURSES

Rockfish in Soup, Chard and Seaweed 4 - 6 - 12 - 13	..... 50
Balfegò Tuna Grain Mustard, Roast Sauce, "Friarielli" Broccoli, Herb flavored Potatoes 4 - 6 - 11 - 12 - 13	..... 45
Red Mullet in Puttanesca Sauce 1 - 4 - 6 - 13	..... 40

MEAT MAIN COURSES

Lamb Wild Blueberry and Finferli Mushrooms 1 - 3 - 5 - 6 - 11 - 12 - 13	..... 45
Chianina Beef Cheek Cacciatora Style 6 - 12	..... 40
Marinated Duck Black Cabbage and Walnuts 6 - 8 - 12 - 13	..... 45

## OUR SIGNATURE DESSERTS

Amalfi Lemon  
Ravece Olive Oil and Buffalo Cheese ..... 30  
3 - 11 - 12 - 13

Mille-Feuille ..... 30  
1 - 3 - 11

62% Chocolate  
Almond and Raspberry ..... 30  
3 - 11 - 13

## DESSERTS

Soufflè  
Blackberries and Cashew Nuts ..... 30  
3 - 11 - 13

Porcini Mushrooms  
Lovage, Strawberry Grapes ..... 30  
3 - 6 - 11 - 12 - 13

Chestnut  
Tangerine and Wild black Rice ..... 30  
3 - 11

## HOMEMADE ICE-CREAMS AND SORBETS

Chocolate, Vanilla, Hazelnut, Pistachio, Coffee 11	..... 30
Lemon, Orange, Strawberry, Annurca Apple, Pineapple	..... 30

## CHEESES

Provolone del Monaco	
60-Month Parmigiano Reggiano	
Carmasciano Pecorino Cheese	
Organic Sheep Blue Cheese	
Organic Smoked Cacioricotta	
Organic Bianco di Montegalba	
Castelmagno	
Camembert	
Tête de Moine	
The Tasting	..... 50
	..... 60

## 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

EXECUTIVE CHEF  
Leopoldo Elefante

SOUS CHEF  
Giuseppe D'Urso

PASTRY CHEF  
Raffaele D'Urso

