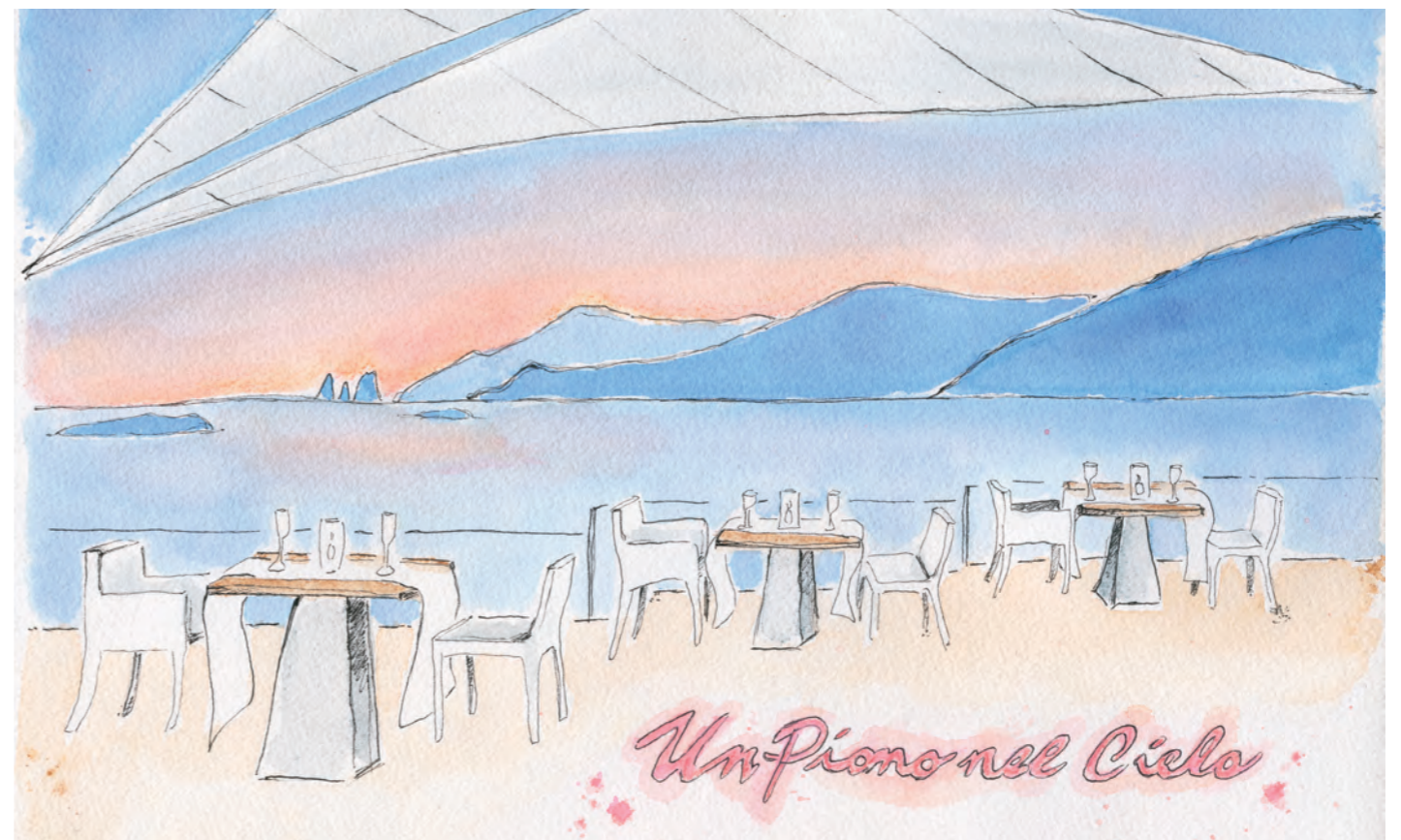


UN PIANO NEL CIELO FINE DINING

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, Prawn, Langoustine, Squid,
White Fish Carpaccio, Tuna Tartare, Saury, Mullet, Bonito, Mackerel, Cuttlefish

2 - 4 - 14

..... 100

IL TAGLIOLINO 36 TUORLI

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

1 - 2 - 3 - 6 - 11

..... 45

MISCHIATO POTENTE PASTA

Squids and Potatoes

1 - 6 - 12 - 14

..... 45



IL RAVIOLO DI PASTA COTTA

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

1 - 3 - 6 - 11

..... 40

IL DENTICE

Red Snapper, Potato, Lupine Clams and roasted
Tomato Soup

4 - 6 - 14

..... 45

STARTERS

Scallop
Glasswort, Hazelnut and Amalfi Lemon Mayonnaise
3 - 13 - 14 45

Squid
Peas and Potatoes
6 - 11 - 13 - 14 45

Cod Fish
Its sauce, black Cabbage and Marinated red Onion
4 - 5 - 6 - 11 - 12 45


Foie Gras Escalope
White Asparagus, smoked Amberjack and Cardamom
1 - 3 - 4 - 11 50

Organic Egg
Pecorino Cheese, Broad Beans and Bacon
3 - 6 - 11 40

 The Casa Angelina Vegetable Garden
Cooked and Raw Vegetables
6 - 12 45

PASTA COURSES

Gragnano Linguine
Sea Snails, Sea Urchins and Samphire
1 - 4 - 14 45

 Pasta with Peas
1 - 6 45

Risotto
Montoro Onions, Anchovies and its Sauce
4 - 6 45

Potato Gnocchi
Friarelli Broccoli, Prawns and smoked Fior di Latte Cheese
1 - 2 - 3 - 6 - 11 45

Tortello
Capon, Artichokes, Provolone del Monaco Cheese and Black Truffle
1 - 3 - 6 - 9 - 11 - 12 45

FISH MAIN COURSES

John Dory Potatoes, Lettuce and Venus Clams 4 - 14 50
Balfegò Tuna Grain Mustard, Chard and grilled Carrots 4 - 6 - 9 - 12 50
Crispy Scabbard Fish and Marinara Sauce 3 - 4 - 5 - 13 45


MEAT MAIN COURSES


Lamb Polenta and Peas 1 - 3 - 5 - 6 - 12 45
Veal Chicory, Pioppini Mushroom and black Garlic 1 - 6 - 12 - 13 50
Pigeon Marinated in Casa Angelina Gin, San Carlone Cheese, Radish and Baby Leaf Salad from our Garden 1 - 5 - 6 - 11 - 12 - 13 45

VEGETARIAN TASTING

5-Course Meal


..... 160 per person

 Leek Soup
Purple Potatoes and Nasturtium
6

 Fettuccine Pasta
Artichokes, Bread and Mint
1 - 6

 Risotto
Broadbeans, Amalfi Lemon and Thyme

 Roasted Artichokes

 Tomato
Soy Milk and EVO Oil
8

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 100 per person

TASTING MENU

5-Course Meal

..... 160 per person

Cod Fish

Its Sauce, black Cabbage and Marinated red Onion

4 - 5 - 6 - 11 - 12



Pasta with Peas

1 - 6

Potato Gnocchi

Friarelli Broccoli, Prawns and smoked Fior di Latte Cheese

1 - 2 - 3 - 6 - 11

Red Snapper

Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

The Lemon

3 - 11

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

Glasswort, Hazelnut and Amalfi Lemon Mayonnaise

3 - 13 - 14

Foie Gras Escalope

White Asparagus, smoked Amberjack and Cardamom

1 - 3 - 4 - 11

Risotto

Montoro Onions, Anchovies and its Sauce

4 - 6

Tortello

Capon, Artichokes, Provolone del Monaco Cheese and black Truffle

1 - 3 - 6 - 9 - 11 - 12

Balfegò Tuna

Grain Mustard, Chard and grilled Carrot

4 - 6 - 9 - 12

Pigeon

Marinated in Casa Angelina Gin, San Carlone Cheese,
Radish and Baby Leaf Salad from our Garden

1 - 5 - 6 - 11 - 12 - 13

Raspberry, Coffee and black Garlic

1 - 3 - 11

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 140 per person

DESSERTS

.....30

Chocolate, Walnut, Miso and Ryoma Rhum

3 - 11 - 13

Strawberry, Lychee and Rose Water

11

The Lemon

3 - 11

Raspberry, Coffee and black Garlic

1 - 3 - 11

Pastiera Soufflé

1 - 3 - 11

Black Sesame, Thyme Crumble and Tangerine

7 - 11

Fig leaves, Walnuts and Chamomile

11 - 13

Green Apple and Eucalyptus

Lemon, Basil and Grappa

12

CHEESES

Provolone del Monaco

60-Month Parmigiano Reggiano

Carmasciano Pecorino Cheese

Organic Buffalo Blue Cheese

Organic Smoked Cacioricotta

Organic Bianco di Montegalba

Castelmagno

Camembert

Tomme de Chèvre al Jurancon

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

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

ICONS LEGEND

 vegetarian

 vegan

EXECUTIVE CHEF
Leopoldo Elefante

SOUS CHEF
Giuseppe D'Urso

PASTRY CHEF
Raffaele D'Urso

