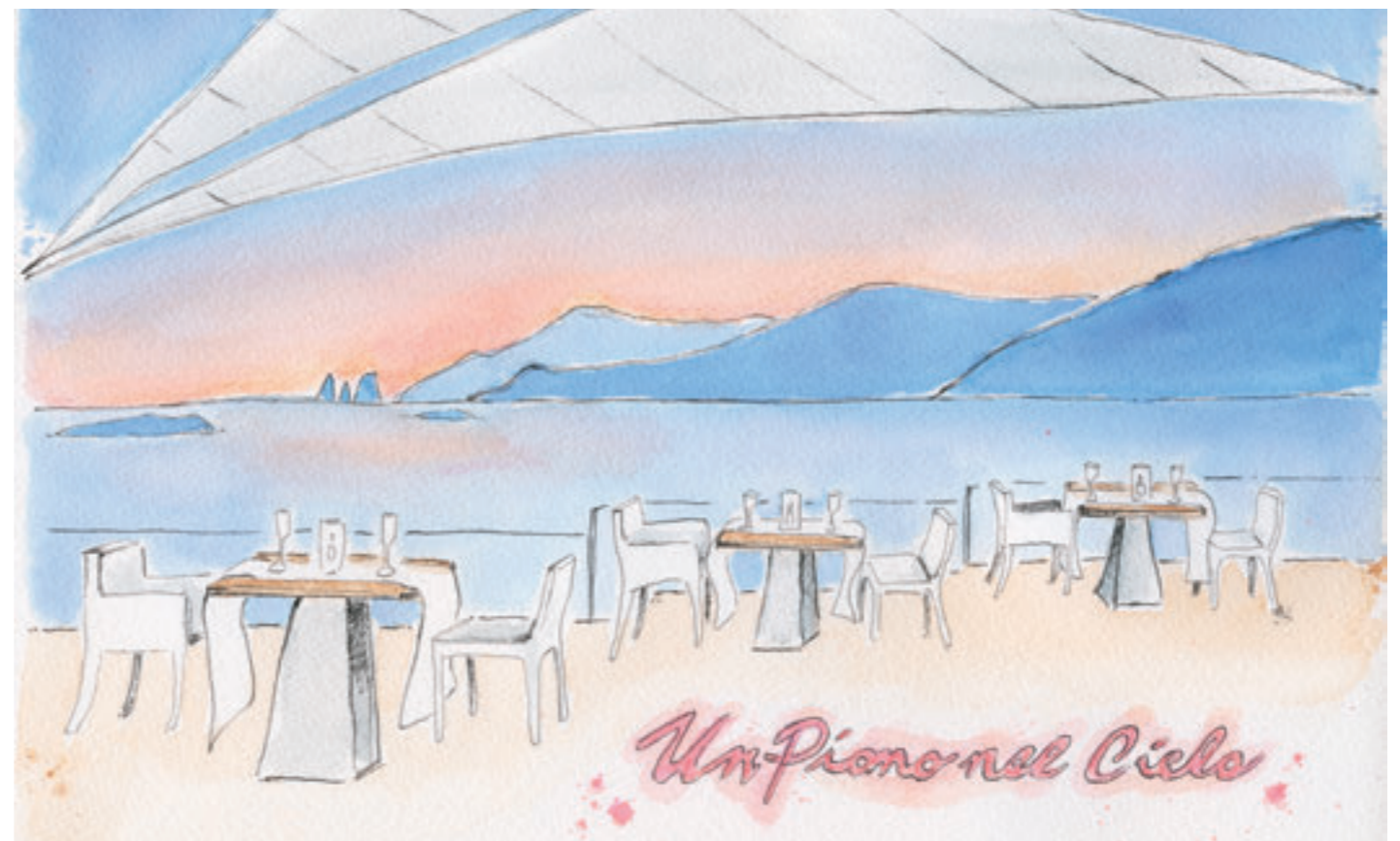




UN PIANO NEL CIELO FINE DINING

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
 The Casa Angelina Vegetable Garden Cooked and Raw Vegetables 6 - 12	45
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	45
Il Dentice Red Snapper, Potato, Lupine Clams and roasted Tomato Soup 4 - 6 - 14	50

STARTERS

Scallop Avocado, Walnut and Amalfi Lemon 3 - 13 - 14 50
Squid "Cuore di Bue" Tomato, Celery and Barattiere Melon 6 - 14 45
Cod Fish Yellow Cherry Tomato and "Friggitelli" Peppers 4 45
Foie Gras Peach, Champagne Ruinart Millésimé 2016 and Royal Calvisius Caviar 1 - 3 - 4 - 12 80
Smoked Bonito Fish Cherries and Sunflower Seeds 1 - 3 - 4 - 12 - 13 45
Suckling Pig Butirri Beans and Spicy Piennolo Tomatoes 6 - 13 45

PASTA COURSES

Gragnano Linguine
Amberjack, Tomato Water and Sfusato Amalfitano Lemon
1 - 4 - 6 - 12 45

 Pasta with Beans
1 - 6 40

Risotto
Salted Cod Fish, Buffalo Mozzarella and Sweet green Peppers
4 - 6 - 11 45

Potato Gnocchi
Crab, Zucchini and Basil
1 - 2 - 3 - 6 - 11 - 12 50

Tortello
Capon, Purple Potatoes, Provolone del Monaco Cheese and Black Truffle
1 - 3 - 6 - 9 - 11 - 12 50

FISH MAIN COURSES

John Dory
Endive, Almond and green Apple
4 - 11 - 13

..... 50

Balfegò Tuna
Lettuce, Corn and Radish
3 - 4 - 6 - 12 - 13

..... 50

Scabbard Fish
Zucchini Scapece style
3 - 4 - 12 - 13

..... 45

MEAT MAIN COURSES

Lamb
Provola Cheese, Aubergine and Basil 45
6 - 11 - 12 - 13


Veal
Potatoes, green Beans and black Garlic 50
1 - 6 - 11 - 12 - 13


Pigeon
Cardoncello Mushroom, Spring Onion and San Carlone Cheese 50
11 - 12 - 13

VEGETARIAN TASTING

5-Course Meal

..... 160 per person

 Carrot
Carob and Ginger

 Fettuccine Pasta
Peppers and Olives


1 - 6

 Risotto
San Marzano Tomato and Amalfi Lemon

6

 The Aubergine

13

 Tomato
Soy Milk and EVO Oil

1 - 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
yellow Cherry Tomato and "Friggitelli" Peppers

4

Mischiato Potente Pasta
Squids and Potatoes

1 - 6 - 12 - 14

Potato Gnocchi
Crab, Zucchini and Basil

1 - 2 - 3 - 6 - 11 - 12

Red Snapper
Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

Amalfi Lemon, Strawberry and Basil

1 - 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

..... 220 per person

Scallop
Avocado, Walnut and Amalfi Lemon

3 - 13 - 14

Foie Gras
Peach, Champagne Ruinart Millésimé 2016 and Royal Calvisius Caviar

1 - 3 - 4 - 12

Risotto
Salted Cod Fish, Buffalo Mozzarella and Sweet green Peppers

4 - 6 - 11

Tortello
Capon, Purple Potatoes, Provolone del Monaco Cheese and
black Truffle

1 - 3 - 6 - 9 - 11 - 12

Balfegò Tuna
Lettuce, Corn and Radish

3 - 4 - 6 - 12 - 13

Pigeon
Cardoncello Mushroom, Spring Onion and San Carlone Cheese

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

Amalfi Lemon, Strawberry and Basil 1 - 3 - 11 30
From Bean to Cocoa 3 - 11 50
Figs, Leaves, Provolone del Monaco Cheese and Walnuts 11 - 13 30
Raspberry, Coffee and black Garlic 1 - 3 - 11 30
Apricot and Vanilla Soufflé 3 - 11 40
Black Sesame, Thyme Crumble and Tangerine 7 - 11 30
Peach, Almond and Elderflowers 13 30
Green Apple and Eucalyptus 30
Lemon, Basil and Grappa 1 - 3 - 12 30

CHEESES

Provolone del Monaco

60-Month Parmigiano Reggiano

Carmasciano Pecorino Cheese

Organic Buffalo Blue Cheese

Organic Smoked Cacioricotta

Organic Goat's Stracchino

Castelmagno

Camembert

Tomme aux 7 fleurs

The Tasting

.....60

.....70

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

