

APPETIZERS

Beef Carpaccio with Tuscan Pecorino with Truffle

Shrimp-Stuffed Calamari

Artichokes with Grana Padano

Beef Carpaccio with Truffle

Served with truffles sauce, arugula, sliced Portobello caps and Grana Padano cheese flakes.

Tuna Carpaccio with Pepper Crust

Salmon Carpaccio Served with Caviar and Capers Dressing

Octopus Carpaccio

Meat and Cheese Board

Our fine selection of meat and cheese. Pair with your favorite wine.

Classic Caprese Salad with Burrata

Bruschetta with Burrata

Cold Tomato Soup with Burrata

Penne alla Sorrentina with Burrata

Sautéed in a delicious tomato and oregano sauce, broiled with Burrata.

SALADS

Contadina Salad

Made with fresh spinach, mushrooms, pine nuts and Grana Padano cheese.

Valentina Salad

A delicious lettuce mix, with goat cheese, mushrooms, and balsamic house dressing. Served in a Grana Padano cheese basket.

Parmesan Style Salad

Served with croutons and our aioli house dressing.

Del Casale, with Pear, Brie Cheese and Prosciutto

Mixed lettuce, avocado, pear, mushrooms, red onion, grape tomatoes, carrots, pecans, and Brie cheese, served with raspberry vinaigrette and baked prosciutto.

SOUPS

“Della Nonna” Minestrone

Fresh vegetables of the day, served with croutons and Grana Padano cheese.

PIZZAS

Classic Margherita with Truffles

Four Cheese

Mozzarella, Parmigiano, Taleggio and Gorgonzola.

Shrimp and Arugula

The Classic Lentil with Pasta

Prosciutto and Arugula Pizza with House Truffle Sauce

Lobster (150 gr)

RISOTTI

Quattro Formaggi Risotto – Four Cheese Risotto

Made with Parmesan, Pecorino, Gorgonzola and Taleggio cheese.

Porcini Risotto with Gorgonzola Cheese and Truffle

Mare Risotto

One of the classics of the Italian coasts; clams, shrimp and squid flavored with white wine.

Adriatic White Risotto

Made with shrimp and zucchini, perfumed with white wine and a touch of fresh parsley.

Lobster Risotto (150 gr)

Risoro

SPECK: Unique in its genre and representative of the fine meats of northern Italy over 1,000 years ago. Its unique intense flavor is the result of two ancient techniques: the “light smoked” and the “aged under salt for 22 weeks”, additionally a lot of fresh air that comes directly from the Alps; hence the saying: “little salt, little smoke and lots of air”, now imagine all this with saffron and gold flakes.

HANDMADE PASTA

100% ORGANIC

The real tradition of our gastronomy is pasta made entirely by hand. It only requires one man’s strength applied to a wooden rolling pin, a table and a knife. This is hard and persistent work, resulting in an unmatched quality.

Fettuccine alla Bolognese

Made with the classic home recipe, so simple it only requires 8 hours of slow cooking.

High Seas Fettuccine

Shrimp sautéed in white wine, served with tomato sauce and a touch of cream.

Green Hats

Our most famous since 1988, stuffed with Ricotta cheese, with a touch of butter and fresh sage.

Gorgonzola Ravioli

Sautéed with butter, grated on your table with aged Tuscan Pecorino with black truffle.

Classic Ravioli

Ravioli stuffed with Ricotta cheese and spinach, served on tomato sauce with peas.

Don Tino Ravioli

Stuffed with soft cheeses in a homemade salsiccia sauce.

Garden Ravioli

Spinach ravioli, stuffed with artichoke core and zucchini. It’s served with mild cheese, Grana Padano cheese sauce, and sprinkled with pepper.

Bolognese Lasagna

Traditional lasagna prepared “Romagnolo style”.

Red Marinara Black Guitar Spaghetti

Made with frutti di mare: shrimp, calamari, and clams, served in tomato sauce with a touch of parsley.

Guitar Spaghetti with Lobster (150 gr)

Gnocchi Sorrentina

500 years ago, directly from America, the potato arrives in Sorrento and the local gastronomy includes it in the traditional recipe of gnocchi (famous dish used in local celebrations) served with fresh tomato, Mozzarella and basil, creating the famous “Gnocchi a la Sorrentina”, the mother of all gnocchi.

\$270

MADE ON YOUR TABLE PASTA

Diabla Penne

Prepared at your table mixing pasta, tomato sauce, garlic, oregano, and red chilies in a Pecorino cheese wheel.

Cheese Wheel Spaghetti

Prepared at your table by mixing pasta, tomato sauce, and a touch of basil, in a Grana Padano cheese wheel.

All’Amatriciana Spaghetti

A classic dish from southern Italy. We prepare it at your table, with Guanciale spicy red sauce.

Classic Carbonara Spaghetti

We do it the right way.

Fresh Pesto Gnocchi

Watch it while we make it at your table.

MEAT

Mauro’s Belly

Beef tripe cooked Romagnolo style, for experts only.

Salsiccia Romagnola

Handcrafted Italian salsiccia, served with potatoes, peppers, zucchini, asparagus, and house-made bread.

PRIME

Rosemary Steak (240 gr)

Prime beef steak, prepared with thick sea salt, garlic and rosemary. Served with garnish of baby vegetables, mushrooms and baked potato.

Gorgonzola Steak (240 gr)

Prime beef steak in Gorgonzola sauce with a touch of white wine. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

SEAFOOD

Salmon with Spinach

Salmon laden with tomato, served on a bed of sautéed spinach and capers.

Mad Giant Shrimp

Baked in serving dish with our special hot tomato sauce.

Cartoccio Fish

Catch of the day prepared with white wine. Served with potatoe, leek, olives, capers and cherry tomato.

Tuna with Orange and Passion Fruit

Fresh tuna, mixed lettuce, carrots, mushrooms, grape tomatoes, cucumber, and chia, served on a quinoa bed, with a touch of house-made tamarind sauce.

White Fish of the Day

In a beet-baked bed with a squid ink sauce. (Available only with fresh fish).

PASTAS

Gluten Free Pasta (optional)

Spaghetti Aglio Olio in a Pan

It’s totally different when made with authentic ingredients! Made with garlic, P.O.D. extra virgin olive oil, peperoncino, abundant Grana Padano and a touch of fresh parsley.

Adriatic White Spaghetti

Prepared with shrimp, zucchini and asparagus, perfumed with white wine and a touch of parsley.

Vodka Penne

Vodka flamed shrimp in tomato sauce with a touch of cream.

“Alle Vongole del Capitán” Spaghetti in a Pan (800 gr)

Made with daily fresh clams in white wine and parsley. (Only available with live clams).

IF YOU’D LIKE TO HAVE CHEESE ON YOUR SEAFOOD PASTA, YOU’D BETTER MAKE SURE MAURO IS NOT AROUND.

“Pepe Verde” Beef Steak (240 gr)

Prime beef steak flambé with brandy, in Madagascar green pepper cream. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

Tagliata (240 gr)

Prime beef steak prepared with grated Grana Padano cheese, fresh arugula, coarse sea salt, and house balsamic glaze. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

Marsala Steak (240 gr)

Sicilian Wine known throughout Europe since 1700, the favorite of Admiral Nelson, the direct competition of Sherry and Madeira.

Sicilian di Salmon and Feta

Fresh salmon, feta cheese, served with sautéed vegetables and Couscous, topped with house-made white sauce.

Divorced Bowl

We suggest that you ask for a bib!

When returning to land, seafarers – who were starving – cooked a delicious bowl with the fresh catch of the day. Once they had eaten all the seafood, and after licking their fingers, they cooked pasta in the remaining sauce. Undoubtedly, this was a complete, unique, and delicious meal.

(720 gr of seafood: 200 gr clams, 120 gr squid, 100 gr shrimp, 100 gr salmon, 200 gr crab).

Any other dish which is not included on the menu will be charged as the basic product. Please ask your waiter before ordering. Prices include TAX.