



ILARIO VINCIGUERRA

— *20°* —
Anniversary
2000 / 2020

We inform our esteemed customers that some products are treated with a rapid reduction of the temperature (according to Reg. CE n. 852/04).

By purchasing raw materials daily, we can't always ensure the total availability of the dishes. Bread, pasta and pastry are products of our kitchen.

We also remind you that smoking is forbidden and we kindly ask you not to use your mobile phone in the dining room.

WE ARE PLEASED TO WELCOME YOU
ON OUR RESTAURANT

We suggest you to start with:

Mediterranean Aperitif
with one glass of French sparkling wine
€ 18

A SUSTAINABLE experience, capable of giving EMOTIONS.

A new menu subject to variations according to the fresh products available according to the season. A natural cooking without waste, made of balance and respect for the raw materials of small local producers, in which each dish wants to convey a story making it relive through the senses. A balance between seasonality, freshness and balance of taste. A green cuisine able to enrich the palate through a new sustainable culinary culture. The great protagonist is the taste, which characterizes each new proposal on the menu.

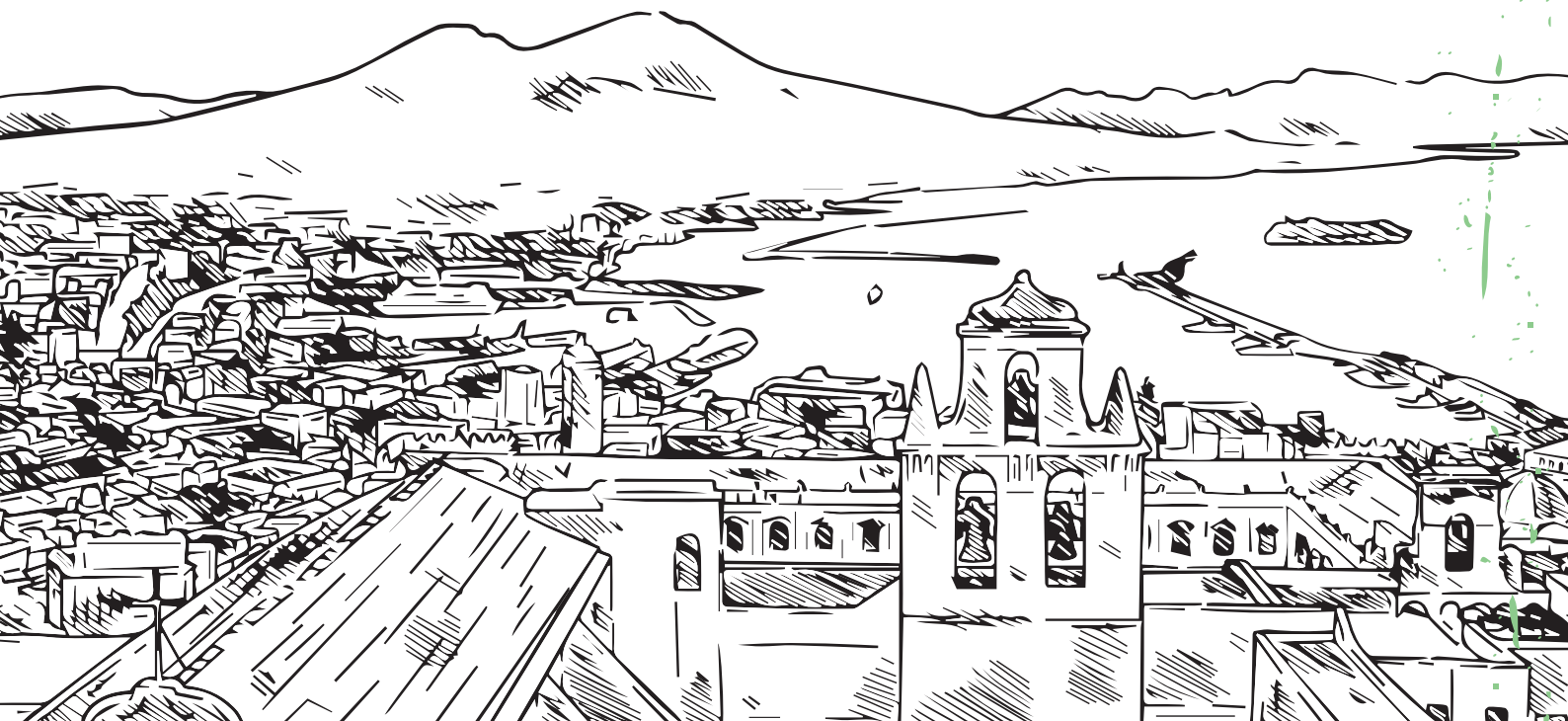
A tribute to my homeland, to the flavors and traditions of the past.

3 COURSES

"Nostalgia di Napoli"

-
€ 65

The menus are for the whole table.



The wave of change. SEA is the acronym for HEALTH, ETHICS and ENVIRONMENT.

An instinctive and creative cuisine, looking for new and sometimes unusual combinations. A story through the raw material capable of evolving on a daily basis, leaving room for what the market offers. This is to protect our planet, from land to sea, which has been suffering from intensive consumption of products for too many years without being able to respect the natural life cycle. Our cuisine becomes a continuous journey that respects the territory, enhanced by the freshness and generosity that nature is able to offer us to create emotions.

A tribute to three great Masters of Italian Art.

4 COURSES

"Caravaggio"

-

€ 85

6 COURSES

"Michelangelo"

-

€ 98

8 COURSES

"Raffaello"

-

€ 118

The menus are for the whole table.

WINE PAIRING

4 WINE GLASSES

starting from

-

€ 55

6 WINE GLASSES

starting from

-

€ 75

8 WINE GLASSES

starting from

-

€ 95

We ask you to report us your intolerances and allergies, as well as the dishes you don't like.

DESSERT TABLE

An invasion of sweetness starting from our historian "Gold of Naples", passing through "The Crash", up to the "Magic Moment" and much more.

-
€ 40

Also available in "smart format"

-
€ 25

"Kenon" blend espresso ground at the moment accompanied by our "babà".

-
€ 6

SPECIAL FOOD TROLLEYS

CHOCOLATE TROLLEY

A tasting of the various cocoa crus
and a detailed research even among small producers.

CHEESE TROLLEY

A research into the various seasonings,
textures and typical expressions of the territory.

—
starting from
€ 20

WATER LIST

1 lt San Pellegrino still water (Fixed residue at 180° - 948 mg/l)
€ 6

1 lt Panna still water (Fixed residue at 180° - 141 mg/l)
€ 6

0,75 lt Surgiva still water (Fixed residue at 180° - 41 mg/l)
€ 8

0,75 lt Surgiva sparkling water (Fixed residue at 180° - 41 mg/l)
€ 8

0,75 lt Dolomia still water (Fixed residue at 180° - 118 mg/l)
€ 8

0,75 lt Dolomia sparkling water (Fixed residue at 180° - 118 mg/l)
€ 8

0,75 lt Balda still water (Fixed residue at 180° - 162 mg/l)
€ 8

0,75 lt Perrier sparkling water (Fixed residue at 180° - 480 mg/l)
€ 10