

Our suggestions for starters

Tasso's Capricciosa salad with shaved Parmesan cheese and our balsamic seasoning <i>(mixed salad, bread croutons, chicken, pine nuts, spicy pineapple, red and yellow cherry tomatoes, shaved Parmesan cheese)</i>	€ 14.00
Caprese with King Umberto tomato, Sorrento braided mozzarella, olives, basil and oregano	€ 12.00
Our selected Burrata cheese and Culatello	€ 18.00
Roasted rock octopus on potatoes and beans, crisp fennel and vegetable brunoise	€ 18.00
Seared scallops served with aubergine cream, basil pesto, Burrata's heart <i>(stracciatella)</i> , wafer of Camaldoli bread and Balik Pearls <i>(salmon eggs)</i>	€ 18.00
European lobster with Panko bread flakes on noodles of "zucchine alla scapece" <i>(marinated fried courgettes)</i> and spicy cream sauce	€ 22.00
Golden prawns wrapped with and without bacon, served on fondue of Provolone del Monaco cheese, escarole and fried leeks	€ 18.00
Seared squid flavoured with Szechuan pepper on pumpkin stew and crisp vegetables	€ 18.00
Citrus-marinated duck breast with melon pearls in Port wine, celeriac mash, dried figs and dried fruit brioche	€ 18.00
Roasted Foie Gras flavoured with Passito di Pantelleria <i>(straw wine)</i> with Renetta apple, plums, sultanas, candied hazelnuts and exotic fruit chutney	€ 22.00

Our suggestions for pasta and rice dishes

Creamy Carnaroli rice with red shrimp, fresh almond milk, toasted almonds and white pepper	€ 20.00
Bronze-drawn Paccheri di Gragnano (<i>local large tube pasta</i>) sautéed “in guazzetto” (<i>a sauce made of yellow cherry tomatoes</i>), cocchio fish (<i>gurnard</i>) and basil	€ 18.00
Spaghetti Pescatore (<i>red shrimp, squid, clams, mussels and cherry tomatoes</i>)	€ 20.00
Our Scialatielli pasta with provola cheese from the Monti Lattari and porcini mushrooms	€ 18.00
Broken ziti pasta with Genovese sauce made of royal Scottona entrecôte and ricotta salata (<i>salted ricotta cheese</i>)	€ 18.00
Slow-dried long spaghetti with San Marzano tomato sauce and a selection of grated cheeses	€ 18.00
Fresh home made ravioli filled with aubergine parmigiana with cherry tomato sauce, capers, Gaeta olives, shaved caciotta cheese and basil pesto sauce	€ 18.00

Our fish dishes

Sea bass fillet gratin with green bread on extra-virgin olive oil emulsion flavoured with Ovale sorrentino lemon, capers, sun-dried tomatoes, slices of sautéed vegetables and Sila potatoes	€ 24.00
Low-temperature cooked codfish on chickpea cream with rosemary and vegetable caponata	€ 20.00
Sautéed Mazara kingprawn with salt and white pepper on a cream of wild garlic, Sorrento extra-virgin olive oil, chili pepper, field mushrooms and baby potatoes	€ 28.00
Fritto misto (<i>fried mixed gulf fish</i>) with French fries, tempura vegetables and red beet mayonnaise sauce	€ 20.00
Grilled mixed fish with small garden vegetables and Salmoriglio sauce (<i>squid, octopus, king prawn, white fish, salmon and scallop</i>)	€ 32.00
Fish soup (<i>European lobster, king prawn, squid, octopus, musky octopus, white fish soup, codfish and seafood</i>)	€ 42.00

Our meat selection

Veal chop pizzaiola (<i>cherry tomato sauce</i>) with rosemary-flavoured potatoes and asparagus with bacon	€ 24.00
Roasted suckling pig loin with Savoy cabbage with speck and potato gâteau with local cheese	€ 20.00
French-cut lamb loin in aromatic cooking oil with vegetable ratatouille and rosemary-flavoured new potatoes	€ 26.00
Grilled young cockerel with crisp potatoes, courgettes and savoury sauce with Pimenton (<i>smoked paprika</i>)	€ 18.00
Grilled beef fillet with chili-flavoured pepper sauce, sautéed vegetable caponata, mashed potatoes and fried potatoes (<i>250 g</i>)	€ 26.00
Chateaubriand with a selection of vegetables, potatoes, mushrooms and hollandaise sauce (<i>500 g, for two</i>)	€ 65.00
Manzetta prussiana rib-eye steak with asparagus gratin and potato with milk cream (<i>1,100 kg, for two</i>)	€ 68.00

Our suggestions for pizza

La Marinara (<i>tomato, oregano and garlic</i>)	€ 10.00
La Margherita (<i>tomato, mozzarella cheese and basil</i>)	€ 10.00
La Vivaldi (<i>ham, mushrooms, baby artichokes, tomato and mozzarella cheese</i>)	€ 12.00
La Calabrese (<i>tomato, mozzarella cheese and Calabrian spicy salami</i>)	€ 12.00
Il Calzone ripieno (<i>filled with ricotta cheese, mozzarella cheese, ham, salami and tomato</i>)	€ 12.00
La Tasso (<i>provola cheese, rocket, cherry tomatoes and black olives</i>)	€ 12.00

GOURMET NEWS

Lobster , black truffle and Balik Pearls (<i>salmon eggs</i>)	€ 38.00
Bufala (<i>buffalo mozzarella cheese, cherry tomatoes and Culatello ham</i>)	€ 20.00
Pescatore (<i>seafood, squid, shrimp, octopus, tomato, garlic and parsley</i>)	€ 20.00

Territory menu



VEGETARIAN MENU

€ 35.00

Crisp Caprese in yellow flour crust with Misticanza salad (*mixed wild salad*) and basil pesto



Fresh tagliolini (*very thin long pasta*) with aubergines and cherry tomatoes on a cream of smoked provola cheese from the Monti Lattari



Small pie of ricotta cheese and pear with cinnamon-flavoured sauce