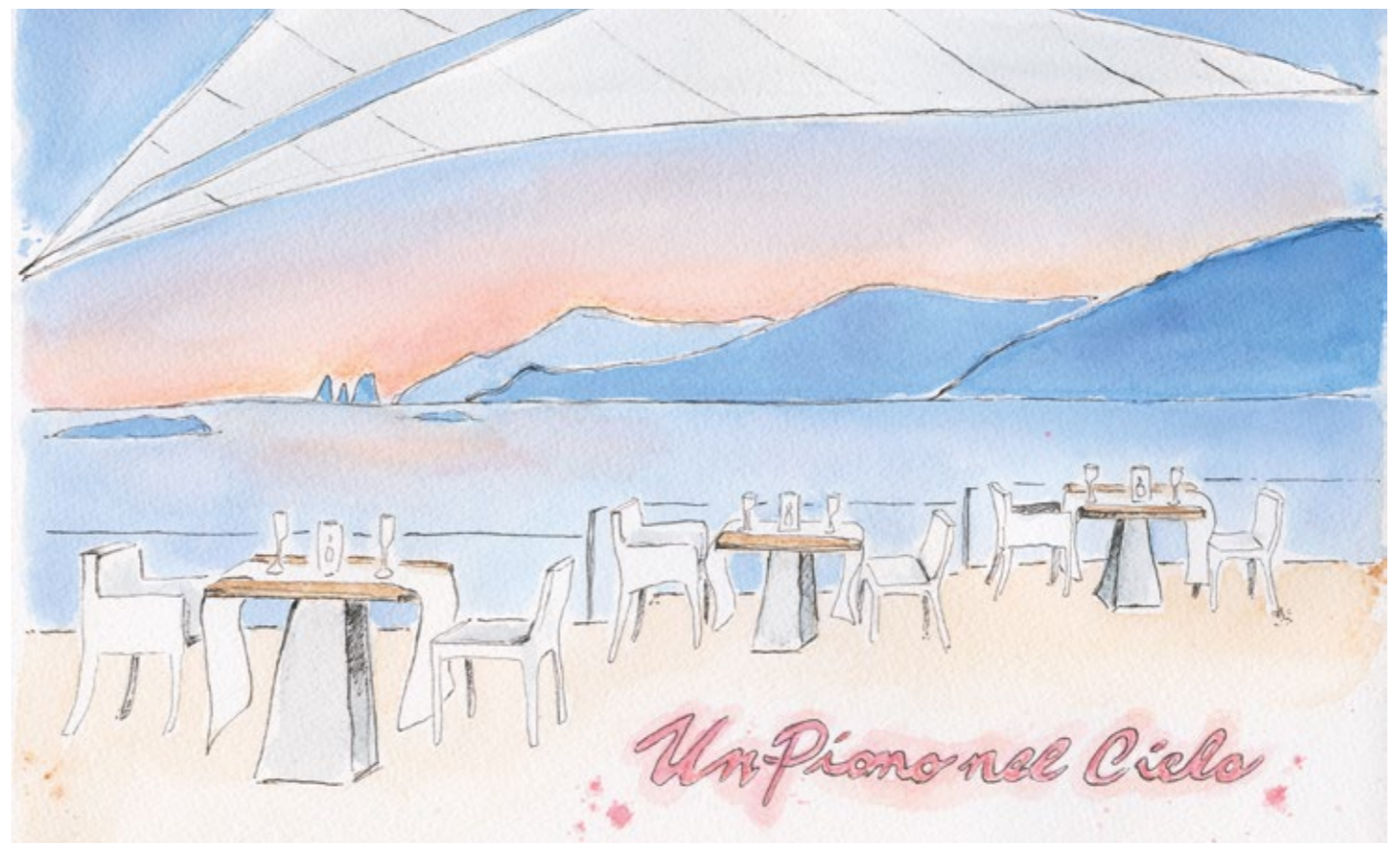


UN PIANO NEL CIELO FINE DINING

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, Langoustine, Squid, White Fish Carpaccio, Tuna Tartare 80

2 - 4 - 14

IL TAGLIOLINO 36 TUORLI

36-Egg Yolk Tagliolini Pasta, Amalfi Lemon, Prawns and Dill 40

1 - 2 - 3 - 6 - 11

IL RAVIOLO DI PASTA COTTA

Ravioli stuffed with Ricotta Cheese, Marjoram and Piennolo Vesuviano Tomato Sauce 40

1 - 3 - 6 - 11

PANE E CIPOLLA

Bread and Onion 40

1

IL DENTICE

Red Snapper, Potato, Lupine Clams and roasted Tomato Soup 45

4 - 6 - 14

TASTING MENU

5-Course Meal

..... 160 per person

Squid

Peas and Potatoes

6 - 11 - 13 - 14

Linguine di Gragnano Pasta

Endive, Amalfi Pesto and stale Bread

1 - 4 - 6 - 13

Homemade Raviolo

Ricotta Cheese, Marjoram and Piennolo Vesuviano Tomatoes

1 - 3 - 6 - 11

Red Snapper

Potato, Lupine Clams and roasted Tomato Soup

4 - 6 - 14

Neapolitan Pastiera

1 - 3 - 5 - 11 - 13

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 80 per person

TASTING MENU

7-Course Meal

.....200 per person

Scallop

White Asparagus, salted Almond and Amalfi Lemon Mayonnaise

3 - 13 - 14

Roasted Cod Fish

Roman Broccoli, Chickpeas and Crusco Peppers

4 - 6 - 13

Risotto

Ash-roasted Onions, Local Fish and Caviar Bottarga

4 - 6

Plin

Stuffed with Veal Cheek, Gaiano Saffron, Provolone del Monaco Cheese and black Truffle

1 - 3 - 6 - 11 - 13

Balfegò Tuna

Grain Mustard, Roast Sauce and Cabbage

4 - 6 - 12 - 13

Pigeon

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

5 - 6 - 11 - 12 - 13

Blackberry

Cashew Nuts and Licorice

11 - 13

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

.....100 per person

VEGETARIAN TASTING

5-Course Meal

..... 160 per person

Cicerale Chickpea Soup
Irpinia black Truffle and Ravece Olive Oil

Fettuccina Pasta all'acqua pazza

1 - 12

Risotto
Amalfi Lemon, Sichuan Pepper and wild Fennel flavored Tarallo

Roasted Artichoke

Sugar dipped Fruit and Vegetables

For the tasting menu the entire table participates.

A dedicated wine pairing experience from our Sommelier

..... 80 per person

STARTERS

Scallop White Asparagus, salted Almond and Amalfi Lemon Mayonnaise 3 - 13 - 14 45
Squid Peas and Potatoes 6 - 11 - 13 - 14 40
Roasted Cod Fish Roman Broccoli, Chickpeas and Crusco Peppers 4 - 6 - 13 40
Foie Gras Escalope Artichoke, smoked Amberjack and Bergamot 1 - 3 - 4 - 11 - 13 50
Organic Egg Broadbeans, Bacon and Buffalo Ricotta Cheese 3 - 6 - 11 40
 Casa Angelina Vegetable Garden Cooked and Raw Vegetables 6 - 12 40

PASTA COURSES

Gragnano Linguine Endive, Amalfi Pesto and stale Bread 1 - 4 - 6 - 13 40
Tubetto Rigato Cauliflower, Sea Urchins and Glasswort 1 - 6 - 14 45
Risotto Ash-roasted Onions, Local Fish and Caviar Bottarga 4 - 6 40
Potato Gnocchi Friarielli Broccoli, Prawns and smoked Fior di Latte Cheese 1 - 2 - 3 - 6 - 11 40
Plin Stuffed with Veal Cheek, Gaiano Saffron, Provolone del Monaco Cheese and black Truffle 1 - 3 - 6 - 11 - 13 40

FISH MAIN COURSES

Turbot In Potato crust, Peas, Venus Clams and Amalfi Coast Scent 4 - 6 - 13 - 14 45
Balfegò Tuna Grain Mustard, Roast Sauce and Cabbage 4 - 6 - 12 - 13 45
Red Mullet Puttanesca Sauce, Pine Nuts and Chicory 1 - 4 - 6 - 13 40

MEAT MAIN COURSES

Lamb Breaded in Herbs, Jerusalem Artichokes, marinated Onions and Aioli Sauce 1 - 3 - 5 - 6 - 12 - 13 45
Chianina Picanha Thyme scented Polenta, Vesuvio Cabbage and black Garlic 1 - 5 - 6 - 9 - 12 - 13 50
Pigeon Marinated in Casa Angelina Gin, San Carlone Cheese, Pears and Baby Leaf Salad from our Garden 5 - 6 - 11 - 12 - 13 45

DESSERTS

Blackberry
Cashew Nuts and Licorice 30
11 - 13

Amalfi Lemon
Ravece Olive Oil and Buffalo Cheese 30
3 - 11 - 12 - 13

62% Chocolate
Almond and Raspberry 30
3 - 11 - 13

Soufflé
Tonka Bean and Cherry 30
3 - 13

Neapolitan Pastiera 30
1 - 3 - 5 - 11 - 12

HOMEMADE ICE-CREAMS AND SORBETS

Chocolate, Vanilla, Hazelnut, Pistachio, Coffee 30
3 - 11 - 13

Lemon, Orange, Strawberry, green Apple, Pineapple 30

CHEESES

Provolone del Monaco

60-Month Parmigiano Reggiano

Carmasciano Goat Cheese

Organic Buffalo Primo Sale

Organic Smoked Cacioricotta

Organic Bianco di Montegalba

Castelmagno

Camembert

Tête de Moine

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

EXECUTIVE CHEF
Leopoldo Elefante

SOUS CHEF
Giuseppe D'Urso

PASTRY CHEF
Raffaele D'Urso

