

An opportunity to rediscover the conviviality, an opportunity to join up, an opportunity to stay together and share impressions, sensations, emotions.

This is our “concept” of sitting at the table...It’s not just an enogastronomical experience, but it’s a journey towards the Italian traditions, cultures and passionate artisans who offer us the fruits of their labour every day.

Therefore our cuisine is the summary of an ever-ending evolution, whose aim is to give value to the raw material discovered throughout countrysides, vineyards, olive groves and seas, always following the bearings of sustainability.

Our dishes want to be a snap-shot of all the crossed looks, the handshakes, the stepped land along the route, mediated by our sensitivity and internalized thanks to the personal experience.

*Carmelo Trentacosti
Executive Chef*

**The marked products are frozen*

***Fresh product, packaged and subject to abatement techniques with negative temperature(-18)*

****Reg. UE 1169/2011 presence of allergens*

All prices include VAT and service

“Dear Guest”

*The products used and experience of our chefs
ensure the highest quality.*

*However some ingredients can cause
allergies and/or intolerances.*

*It is important for us that You inform our staff
if there is an intolerance or allergic
to certain ingredients to avoid
cross contamination.*



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Bread

It is like Marcel Proust's Madeleine that smell of bread just taken out of the oven, which permeates the alleys of Italy in every corner...Indeed there is no place in our beautiful country without that unique smell of the leavening miracle; there is no man in Italy who does not remember of getting lost following the fragrant trail of the bakery shops.

That's why we have thought of welcoming you with your beloved tastes, baking for you our bread every day (rey, small rose, sfincione) and offering the opportunity of savoring different expressions of baking whose Italy is reach.

Therefore, periodically and on a rotation basis, you will find in our baskets taralli, caresau bread, breadstick and a range of selected regional traditions.

The oil corner

The oil corner is the result of ideas, studies and passion. It is the outcome of the wish to give full value to the labour of the small farmers and to their relationship with the territory.

Our selection covers a range from Italy to the rest of Europe, includes the "Cultivar" (a specific type of olive) and centuries old olive trees, a lasting patrimony of different cultures, with the aim of giving you the chance to appreciate the contribution of the extra virgin olive oil to the definition of the taste in its complexity. That's why we have decided to consider the oil an integral part of the dish and the outline of the flavors, not just an oil drizzle, but searching the right use throughout the planning and the fulfillment of a recipe. Besides we have deepened a service mode in order to control the green gold's enemies (heat, oxygen, light) and offer you a perfect product with its organoleptic qualities and rich of nutritional value.

Following the same philosophy, our amuse buche has been conceived to welcome you to Cuvee with a "warm" hug from Sicily, choosing our best oils and periodically changing them in order to share with you our travels.

In the "sideline" instead we use three different types of extra virgin oil, frequently replaced depending on the menu of the chef.

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Starters

L'uovo e l'altro nido

Melted quail egg yolk, cauliflower foam, capers of Pantelleria
and Artiglio rice pop-corn

***3.7

€ 20,00

Madre terra

Fennel cream, wild asparagus and sambuca
monocultivar Grignan extra virgin oil

***12

€ 22,00

Non la solita zuppa

Cous cous with Rock-fish, sea cicadas and old varieties of Sicilian almonds
extra virgin oil cultivar blend of Istria

***1.2.4.8.9.12.14

€ 30,00

Tonno Tonno

Tuna fish fillet, Tuna bottarga and red onion chutney

*** 4 . 7 . 12

€ 30,00

Raviolo di seppia

Cuttlefish**, Mediterranean red prawn*, its bisque and salt flakes of Petralia

***2.3.4.7.9.14

€ 38,00

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First Courses

Cuore gentile

Durum wheat spaghetti creamed with hazelnut paste of Langhe
julienne of artichoke heart and licorice powder

***1.2.7.8.9.12.14

€ 22,00

Tipico ma non troppo

Melted ravioli** of sardines and wild fennel

***1.3.4.7.9.12

€ 22,00

La mia dedica all'Umbria

Ditali pasta of Tumminia with roveja peas of Civita di Cascia, crab and watercress
monocultivar Morajolo extra virgin olive oil

***1.2.4.12

€ 22,00

Essenza di bosco, consistenze selvagge

Varieties of potatoes gnocchi** with piglet's ragout and black truffle

***1.3.7.9.12

€ 24,00

Terra d'amare

Gallo Carnaroli Extra Rice, plankton, Girgentanian goat cheese in raw milk
sea urchins* and green tangerine of Villa Igiea's garden

***2.4.7.12.14

€ 36,00

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Main Courses

Verso Sud

Pigeon breast cooked at low temperature, pine nut purée, celery and chinotto citrus

***1.3.7.9.12

€ 38,00

Baccalà a ghiotta

Morro extra salted codfish*, tomatoes, caper leaves of Pantelleria and potatoes
Grignan monocultivar extra virgin olive oil

***4.7.9.12

€ 39,00

Triglia a beccafico

Red Mullet with shrimp* and datterino tomato cream

***1.2.3.4.7.12.14

€ 40,00

Fuori confine, fuori dal comune

Zachel free range lamb cooked with Morajolo Monocultivar extra virgin olive oil
candied with hay syrup, lentils of Villalba, dattero tomatoes and saffron

***12

€ 39,00

Illusioni... Un ossobuco di mare

Monkfish on Acerra's white beans cream, sauce of roasted
papacella pepper and black garlic

*** 1.3 .4 .7 .9 .12

€ 40,00

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**Tasting menu
Cuvée du Jour**

From the Land € 95,00

Madre terra

Fennel cream, wild asparagus and sambuca
monocultivar Grignan extra virgin oil
***12

Essenza di bosco, consistenze selvagge

Varieties of potatoes gnocchi** with piglet's ragout and black truffle
***1.3.7.9.12

Un cuore gentile

Durum wheat spaghetti creamed with hazelnut paste of Langhe
julienne of artichoke heart and licorice powder
***1.2.7.8.9.12.14

Verso Sud

Pigeon breast cooked at low temperature, pine nut purée, celery and chinotto citrus
***1.3.7.9.12

Sulla via delle spezie

Low-temperature baked rhubarb, saffron sponge-cake
yogurt ice-cream and small anise meringues
* 1 . 3 . 5 . 7 . 8 . 12

Selection of 4 wine glasses paired with our Tasting Menu € 45,00 p.p.

Our after dinner Cheese selection € 15,00 p.p.

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From the sea € 105,00

Raviolo di seppia

Cuttlefish**, Mediterranean red prawn*, its bisque and salt flakes of Petralia

***2.3.4.7.9.14

Terra d'amare

Gallo Carnaroli Extra Rice, plankton, Girgentanian goat cheese in raw milk sea urchins* and green tangerine of Villa Igiea's garden

***2.4.7.12.14

Tipico ma non troppo

Melted ravioli** of sardines and wild fennel

***1.3.4.7.9.12

Triglia a beccafico

Red Mullet with shrimp* and datterino tomato cream

***1.2.3.4.7.12.14

Sorprese inattese

Coconut bavarois, chocolate crumble, vanilla salt and saffron sauce

***1.3.7.8.12

Selection of 4 wine glasses paired with our Tasting Menu € 45,00 p.p.

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Kitchen brigade

Executive Chef Carmelo Trentacosti

Sou Chef Antonino Lo Cicero

Chef de partie Salvatore Garbo

Patissier Alessandro Colletti

Kitchen stager Giuseppe Barone

Restaurant Staff

Maitre Carlo Purpura

Chef de Rang Adriano Graziano

Sommelier Paolo Bertero

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