

ALFONSO CRESCENZO

EXECUTIVE CHEF

E

GENNARO CAIAZZO

RESTAURANT MANAGER

WELCOME YOU TO IL REFETTORIO

At Il Refettorio we welcome you to select from our Menu in an à la carte fashion, or to fully experience Chef's offering he suggests one of the two tasting Menu options below
(Option valid for minimum 2 Guests)

5-COURSE TASTING MENU

A Selection of 5 Plates from the Menu

€ 160

CHEF'S 7-COURSE TASTING MENU

Allow our Chef to Guide your Evening

€ 205

A CREATIVE TWIST ON THE CAMPANIA CUISINE

Our kitchen offers a simple yet refined Menu using the bounty of our vegetable garden and locally sourced products. As the harvest changes, so does our Menu, always offering the freshest produce available. From our home-made whole grain bread and pasta to the pastries and ice cream, our kitchen respects the seasons, local culinary traditions, and the simplicity the nuns' recipes.

Enjoy your experience and Buon appetite!

(V) Vegetarian dishes

Most dishes are prepared with seasonal herbs and vegetables, mainly grown in our vegetable garden

The numbers inserted by each dish indicates possible allergens. Please check on the relative list. Guests with allergies to certain foods items are kindly advised to inform the Maître d'Hotel.

Raw fish served has been fast blast chilled according to law (reg. CE 853/04)

* In absence of fresh produce, a high-quality frozen product may be used.

“Nothing is more complex than a simple cuisine”



ANTIPASTI

LA ZUCCA NAPOLETANA {1-3-8-9} * (V)

Pan-seared Neapolitan 'zucca lunga' accompanied by chanterelle mushrooms and vanilla-infused black cabbage with crispy 'amaretti' wafers and almond mousse
€ 34

LA CAPASANTA E FOIE GRAS {2-4-8-9} *

Seared scallop stuffed with foie gras and bay leaf served with honeyed endive, pomegranate sauce and a sweet-savory hazelnut crumble
€ 44



LA MOZZARELLA IN CARROZZA {1-2-4-5-7-8}

Mozzarella fried 'in carrozza' with *musdea* cod, sun-dried tomato, *Cetara* pesto and basil
€ 36

LA VENTRESCA DI TONNO {1-4-7-9} *

Tuna belly with a mandarin-semolina crust served with sea lettuce, candied celery and salicornia foam
€ 39



LA TARTARE DI MANZO AGEROLESE {1-3-7-8-12} *

Beef tartare mixed with an olive and mustard dressing served with a *Modena* balsamic reduction, a buffalo blue cheese 'zeppolina' and pine nut cream, topped with marinated egg yolk and a caper veil
€ 42

LA PIZZA FRITTA DEL MONASTERO {1-3-7-8-9} * (V)

Deep-fried pizza dough stuffed with ricotta and cinnamon shallots flavored with 'sfusato Amalfitano' lemon, beetroot, potato cream and *Sorrento walnut sauce*
€ 33

PRIMI PIATTI

I TORTELLI {1-3-7-9-12} *

Housemade 'tortelli' stuffed with braised guinea fowl,
topped with *provolone del Monaco* and Aglianico wine jus

€ 40



I TAGLIOLINI {1-2-3-4-7-9} *

Housemade egg tagliolini 'cacio e pepe' with red shrimp and 'scorzone' truffle

€ 46

IL RISOTTO ACQUERELLO {1-2-4-7-9-12} *

7-year aged 'Acquerello' rice whisked with porcini mushrooms
and *Monti Lattari* 'stracciata' foam, topped with scampi

€ 48

LA PASTA ACQUA E FARINA {1-7-9-12}

Water and flour housemade pasta seasoned with pork *Genovese*,
parmesan cream and *Neapolitan* 'papacelle' pepper powder

€ 36



LA MAFALDA {1-3-7-8-9-12}

Mafalda pasta rolled and stuffed with ricotta, 'moscione' *di Agerola*
and ground beef, baked au gratin with ragù *Napoletano*

€ 39

TIMBALLO DI SPAGHETTONI {1-7-9} (V)

Spaghettoni 'timballo' stuffed with potatoes, leeks and smoked 'provola',
served with *friarielli* broccoli cream

€ 36

SECONDI PIATTI



IL ROMBO CHIODATO {4-5-7-8-9-12} *

Seared *Chiodato* turbot served in a grouper fish broth with morel mushrooms, bitter chicory, and smoked 'provola' foam

€ 49

LA PALAMITA {4-7-8-9-12} *

Larded Mediterranean 'palamita' poached in oil served in a seafood reduction with garlic sauce, cauliflower cream and *Pantelleria* caper powder

€ 44



L'ASTICE BLU {2-4-8-9-12} *

Mediterranean blue lobster cooked at low temperature, served with seared chard and accompanied by a mandarin compote and lemon jelly

€ 53

L'ANATRA {1-7-8-9-12} *

Pasture-raised duck served two ways: herb-confited leg flash seared and sous-vide breast browned in balsamic vinegar, served with Pernod chestnut cream and braised 'cardoncello' mushrooms with *Sorrento* orange and black cherry jus

€ 48

LA GUANCIA DI MANZETTA AGEROLESE {1-8-9-10-12} *

Manzetta Agerolese beef cheek cooked for 8 hours, served with quince, mustard-and-herb fried potatoes, and *Baresi* broccoli puree

€ 50

LA TARTE D'AUTUNNO {1-3-7-8-9} (V)

Puff pastry stuffed with mozzarella, cabbage, Swiss chard, and cremini mushrooms with a persimmon compote served on a cream of *Montoro* onion

€ 38