

ALFONSO CRESCENZO

EXECUTIVE CHEF

AND

GENNARO CUCCURULLO

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

(With the choice of "Crudo" supplement of € 12 per person)

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”



GLI ANTIPASTI

IL CRUDO A MANO LIBERA {2-4-8-12-14} *

Thinly sliced raw fish of the day served with lemon and wild herb mayonnaise, seasonal fruit and white wine osmosis, *Amalfi* dressing and granita spritz
€ 58

LA CRO-ESTATINA {1-8-9} (v)

Vegetable tart filled with truffled cauliflower cream, *Barese* broccoli, carrot and potato pearls, with *Nocerino* onions and beetroot gelato
€ 33

LA MOZZARELLA IN CARROZZA {1-3-4-7-8-14}

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

LA MANZETTA ALLA CAESAR {1-3-4-7-8-10-14}

Entrecôte of beef thinly sliced and seared, served with Caesar dressing, 'cafone' bread chips, lettuce, and parmesan pearls over a buffalo yogurt parsley cream
€ 38

IL CARCIOFO {1-4-8-9-12-14} *

Oil-poached artichoke stuffed with garlic and parsley bread crumbs
Served on a 'maruzzielli' sea-snail stew
€ 35

L'ORTO DEL MONASTERO {1-7-8-9-14} *

Springtime in the Monastery's Garden
A beautiful display of spring vegetables with a hazelnut mousse
and fried onion 'bottoncini'
€ 30

I PRIMI PIATTI



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

Housemade 'tortelli' stuffed with the classic Neapolitan veal and onion 'Genovese', topped with *provolone del Monaco* and beef jus

€ 38



I TAGLIOLINI {1-2-3-4-7-8-9} *

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

€ 46

IL RISOTTO ACQUERELLO {4-7-8-9} *

7-year aged 'Acquerello' rice whisked with peas and cow milk 'stracciata', topped with 'baccalà' and *Sichuan* pepper

€ 44

GLI NDUNDERI DELLA DIVINA COSTIERA {1-3-4-7-8-9-12-14} *

Housemade 'ndunderi' pasta served with local *totani* squid ragù, cuttlefish ink and sea asparagus air

€ 36

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

Mafalda pasta rolled and stuffed with 'ricotta di bufala', *Agerola* 'moscione' cheese served with meatballs in a 'ragù Napoletano'

€ 38

IL CAMOUFLAGE DI VERDURE {1-8-9} * (V)

'Vellutata' of spring vegetables with crispy wafer

€ 30

I SECONDI PIATTI

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

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

€ 49

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

Oil poached Mediterranean amberjack wrapped in pork lard served sautéed 'agretti', garlic sauce and *pappacelle* pepper gel

€ 47

L'ASTICE BLU {2-4-8-9-12-14} *

Mediterranean blue lobster cooked at low temperature atop a Pernod-almond puree, served with sautéed baby spinach and a puffed pork rind

€ 54

L'AGNELLO LATICAUDA IN VARIAZIONE {1-3-7-8-9-12} *

Variation of 'Laticauda' lamb with borage and a *Carmasciano* cheese 'zeppola'

€ 50

LO STINCO DI MAIALE {3-4-7-8-9-12} *

For two people

Lacquered pork shank cooked at low temperature served with crushed smoked potatoes and caramelized *Annurca* apple compote.

Accompanied by its cooking juices and tuna sauce.

€ 85

IL FILETTO DI MANZO AGEROLOSE {7-8-9-12} *

Pan-seared *Agerola* beef fillet served on a cream of foie gras with sautéed romanesco and savoy cabbage, fava beans and shallots pickled in raspberry vinegar

€ 58

LA ROSA DI VERDURE E ORTAGGI DELL'ORTO {1-8-9} * (v)

Layers of citrus-flavored vegetables cooked at low temperature, garnished with pine nut cream and a chickpea and beans reduction, accompanied by savory herbal bread

€ 36