

*La Scalinatella*

Menu Cena À la Carte  
*À la Carte Dinner Menu*

EXECUTIVE CHEF  
FRANCESCO COLANTONIO

# LA GRAN CARTE

## LA GRAN CARTE MENU

### ANTIPASTI STARTERS

Capasanta, carciofo, garum di cannocchie e tartufo nero  
*Scallops, artichoke, mantis garum and black truffle*

40

(1,2,3,4,5,7,8,9,10,11)

Crudo Damare  
*Raw seafood selection*

80

(2,4,5,6,7,8,9,10,11,12,13,14)

Crudo di crostacei  
*Raw shellfish selection*

60

(2,4,5,6,7,8,9,10,11,12,13,14)

Foie gras al porto, gamberi rossi, pompelmo arrostito, puntarelle, Pan brioche e caviale  
*Wine port foie gras, red prawns, roasted grapefruit, chicory, brioche bread and caviar*

45

(1,2,3,4,5,6,7,8,9,10,11,12)

Maialino, soia, porro, mandorla e verbena  
*Piglet, soya, leek, almond and verbena*

36

(3,5,6,7,8,9,10,11,12)

✓ Fresella napoletana  
*Neapolitan fresella bread*

34

(5,6,7,8,9,10,11)

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### PRIMI PIATTI FIRST COURSES

✓ Tagliolino 33 tuorli, parmigiano, asparagi e kumquat fermentati e tartufo  
*Tagliolino 33 egg yolks, parmesan, asparagus and fermented kumquats and truffle*

38

(1,3,7,9,12)

Ravioli del plin ripieni tra Napoli e Giappone  
*Stuffed plin ravioli between Naples and Japan*

36

(1,3,4,5,6,7,8,9,10,11,12,14)

Risotto stagionato, cipolla affumicata, spuma di provola, alici di Cetara, nocciole ed erba cipollina  
*Seasoned risotto, smoked onion, provola cheese foam, Cetara anchovies, hazelnuts and chives*

(1,4,5,7,8,9)

Umami di mare  
*Sea umami*

38

(1,2,4,9,14)

Tubetto, brodo di patate affumicate, ragù di coniglio, erbe liofilizzate e yogurt di bufala  
*Tubetto pasta, smoked potato broth, rabbit ragout, freeze-dried herbs and buffalo yogurt*

36

(1,7,9)

**SECONDI PIATTI**  
**MAIN COURSES**

Un Baccalà in Francia  
*A cod in France*  
44  
(3,4,5,7,8,9,10)

Cesar d'agnello  
*Lamb Cesar*  
48  
(3,4,5,6,7,8,9,10,11)

Manzo, midollo, melanzana al miso e crescione  
*Beef, marrow, miso aubergine and watercress*  
50  
(3,7,8,9,10,11,12)

Triglia, frutti di mare e kefir al limone  
*Red mullet, seafood and lemon kefir*  
48  
(2,3,4,5,6,8,9,12)

✓ Carciofo, spugnole e crema di patate  
*Artichoke, morels and potatoes cream*  
40  
(7,8,9,11,12)

Pescato del giorno intero in crosta verde alle erbe mediterranee, millefoglie di tuberi, pomodoro e pesca gialla (per 2 persone)  
*Whole day's catch in a green crust with Mediterranean herbs, tuber millefeuille, tomato salad and yellow peach (for 2 people)*  
130 / kg  
(1,2,3,4,5,7,8,9,10,11,12)

Chateaubriand 600 gr, jus di manzo, bernese e patate noisette (per 2 persone)  
*Chateaubriand 600 gr, beef jus, bearnaise and noisette potatoes (for 2 people)*  
130  
(1,2,3,5,8,9,10,11,12)

Aggiunta di tartufo nero pregiato dai 3 ai 5 € a grammo  
*Addition of prized black truffle from 3 to 5 € per gram*

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**DOLCI**  
**DESSERTS**

La Nocciola di Giffoni incontra la Gianduja  
*Giffoni's hazelnut meets the Gianduja*  
20  
(1,3,5,6,7,8,10,11)

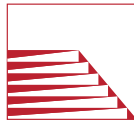
Tra i limoni ed il mare  
*Between the lemons and the sea*  
22  
(1,3,4,7,8,11,12)

Albicocca e cioccolato  
*Apricot, chocolate, mint and ginger*  
20  
(1,3,5,6,7,8,11,12)

Babà, olivello e frutti rossi  
*Rhum baba, sea buckthorn and red fruits*  
20  
(1,3,5,6,7,8,11,12)

Meringa, frutta fresca e sorbetto  
*Meringue, fresh fruit and sorbet*  
18  
(3,7,8)

Anacardi e Cioccolato bianco  
*Cashews and white chocolate*  
18  
(1,6,8,11)



## *La Scalinatella*

Coperto Cena / *Dinner Cover Charge* 5 €

✓ Per vegetariani / *For vegetarian*

\* Prodotti freschi di origine animale che possono essere sottoposti ad abbattimento rapido di temperatura  
*Fresh products of animal origin that can be subjected rapid temperature reduction*

### *Allergeni / Allergens*

1 - Glutine - <i>Gluten</i>	8 - Frutta a guscio - <i>Dried fruit</i>
2 - Crostacei - <i>Shellfish</i>	9 - Sedano - <i>Celery</i>
3 - Uova - <i>Eggs</i>	10 - Senape - <i>Mustard</i>
4 - Pesce - <i>Fish</i>	11 - Sesamo - <i>Sesame</i>
5 - Arachidi - <i>Peanuts</i>	12 - Solfiti - <i>Sulfites</i>
6 - Soia - <i>Soy</i>	13 - Lupini - <i>Lupins</i>
7 - Latte - <i>Milk</i>	14 - Molluschi - <i>Molluscs</i>