

STARTERS

Lobster salad served with its own emulsion (A.2,5,9)

Scallops and pumpkin (A.5,8,9,14)

Smoked Tartare of local red snapper (A. 4,5,9)

Cured buffalo carpaccio
served with burrata and marinated apple (A.7,8)

Veal in tuna sauce (A.3,4,5,6,8,9,10,12)

Composition of cooked and raw vegetables 🌿 (A.5,9,11)

Raw vegetables and buffalo ricotta cheese
on spicy tomato sauce 🌿 (A.4,7,11)

FIRST COURSES

Spaghetti "Pastificio dei campi"
with clams, lemon and bottarga (A.1,9,12,14)

Tortelli stuffed with prawns,
tomato purée with thyme and citrus fruits (A.1,2,3,5,7,9)

Filled ravioli
with Regional cheeses in tomatoes sauce 🌿 (A.1,7)

Paccheri pasta of "Gragnano" in Amatriciana style (A.1,7,9)

Maccheroncelli pasta with regional octopus ragù (A.1,12,14)

Risotto with burrata, zucchini flowers,
cherry tomatoes and peas cream 🌿 (A.7,9,12)

Pennoni pasta in Neapolitan ragù (A.1,7,9)

MAIN COURSES

Grill local blue fish, chickpeas,
escarole endive and cherry tomatoes (A.1,4,5,8,9)

Cooked and raw white fish
red prawns in Ischia citrus fruits sauce (A.1,2,4,5)

Sea food chowder (A.1,2,4,5,9,12)

Ischia style catch of the day (A.4,9,12)

Blu lobster grill with quinoa salad, vegetables
and sour cherry vinegar (A.2,9,12)

Beef in sweet wine sauce (A.9,10,12)

Ischia style rabbit (A. 5,12)

Lamb with juniper berries
and vegetable caponata (A.5,9,10,12)

REGIONAL CHEESE

Selection of 3 cheeses (A.7,8,11)

Selection of 5 cheeses (A.7,8,11)

DESSERT

Oro di Napoli: remaking of Neapolitan pastries (A. 1,3,5,7,8)

Tiramisù (A. 1,3,7,8,12)

Delight of 4 chocolate Valrhona selection (A. 1,3,5,7,8)

Mela annurca cheese cake,
apple tatin and vanilla ice cream (A. 1,3,7,8)

Peach and wine parfait (A.1,3,5,7,8,12)

Marinated pineapple carpaccio,
crumble and Pina colada sorbet (A.1,5,7,8,12)

ICE CREAMS

Neapolitan cheese cake flavor (A. 1,3,7,8,12)

Coffee (A. 1,3,7,8,12)

Pistachio (A. 1,3,7,8)

SORBETS

Lemon and eucalyptus (A. 1,7,8)

Local Apple and "annurchino" liqueur (A. 1,8,12)

Prosecco and strawberries (A. 1,8,12)

Part of our ingredients has been treated with blast chilling and freezing techniques according to Reg. CE 853/2004

ALLERGENIC INDICATION – Key numbers indication (legend)

Dear Guest,

For your awareness we wish to inform you about the ingredients that may cause allergies and intolerances and that may be contained in the recipes presented in our menu; below please find the list of the 14 categories of allergens defined by the regulation UE No.1169/2011 effective from October 25th, 2014; in the following menu the key numbers next to each course indicate the presence of the matching allergen categories

1. Cereals containing gluten, namely: wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products, except:
 - a) glucose syrups made from wheat, including dextrose (1)
 - b) wheat based maltodextrin (1)
 - c) glucose syrups based on barley
 - d) cereals used for making alcoholic distillates including ethyl alcohol of bio origin
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish, except:
 - a) fish gelatin used as carrier for vitamin or carotenoid preparations
 - b) gelatin or isinglass used as fining agent in beer and wine
5. Peanuts and peanut-based products
6. Soy and soy-based products, except:
 - a) refined soy bean oil and fat (1)
 - b) natural mixed tocopherols (E306), tocopherol D-alpha-tocopherol, natural D-alpha-tocopherol, natural succinate D-alpha natural soy
 - c) vegetable oils derived from phytosterols and phytosterolesters from soybean
 - d) plant stanol ester produced from vegetable oil sterols from soybean
7. Milk and dairy products (lactose included), except:
 - a) milk serum used for making distilled spirits including ethyl alcohol of bio origin
 - b) lactitol
8. Nuts, namely: Almond (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), nuts Cashew (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and their by-products, except for nuts used for making distilled spirits including ethyl alcohol of bio origin
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/liter in terms of total SO₂ to be calculated for products as proposed ready for consumption or as reconstituted according to manufacturers' instructions
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs (1) And derivatives, in order that the transformation that has no-increased the level of allergenicity

In case of allergies or intolerances our Executive Chef will be happy to offer special preparations allergens free.

Some dishes may contain frozen products *

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