

## Menu di Degustazione - Tasting Menu

*These dishes reflect Chef Nicola's personal interpretation of Amalfi Coast cooking adapted to modern tastes.  
His culinary art skills are an evolution of traditional local recipes with hints of seasonings from around the world.  
Enjoy your dinner on The Magic Terrace of Infinity - "Your own piece of Italy" at Onda Verde Hotel*

### Antipasti - Appetizer

CUPOLETTE DI MELANZANE E MOZZARELLA SU COULIS DI POMODORINI Eggplant parmesan with mozzarella cheese over fresh tomatoes coulis .....	10,00
GAMBERETTI IN SFOGLIA DI ZUCCHINE AL GRATIN Shrimps in gratined zucchini .....	12,00
TIMBALLO DI CARCIOFI E RICOTTA CON CARPACCIO DI SALMONE Artichokes and ricotta cheese timballe served with salmon carpaccio .....	12,00
MISTO DI VERDURE DELLA TRADIZIONE CON MOZZARELLA E FORMAGGI CAMPANI Mixed seasonal vegetables with mozzarella cheese from the Amalfi Coast .....	10,00

### Primi Piatti - The Pastas

RISOTTO ASPARAGI E GAMBERETTI CON SCAGLIE DI BOTTARGA DI TONNO Risotto with asparagus and shrimps topped with tuna bottarga .....	14,00
GNOCCHETTI AL PESTO DI RUCOLA CON CHENELLE DI RICOTTA AL GUSTO DI LIMONE Home made potato dumplings in arugula pesto sauce served with chennelles of ricotta cheese in lemon scent .....	12,00
RAVIOLI DI MELANZANE E MOZZARELLA IN SALSA DI POMODORINI Home made ravioli filled with eggplant and mozzarella in cherry tomato sauce .....	12,00
PAPPARDELLE CON ZUCCHINE E VONGOLE Pappardelle with zucchini and Mediterranean clams .....	13,00

### Secondi Piatti - Main Courses

INVOLTINI DI PESCE SPADA CON INSALATINA DI RUCOLA, CITRONNETTE ALLA MENTA Sautéed swordfish roll over baby arugula salad tossed with meant citronette .....	15,00
FILETTO DI SPIGOLA IN CROSTA DI PATATE Seabass fillet served in potatoes crust .....	15,00
GAMBERONI GRIGLIATI ADAGIATI SU TORTINO DI RISO ALLO ZAFFERANO IN AGRODOLCE Grilled king prawns served with saffron risotto in sweet & sour .....	16,00
MILLEFOGLIE DI POLLO, MELANZANE, PROSCIUTTO DI PARMA E MOZZARELLA FILANTE Thinly sliced, braised chicken breast, dressed with fried eggplant, Parma ham and mozzarella cheese .....	12,00
TAGLIATA DI MANZO ALL'AGLIANICO Grilled and sliced beef with Aglianico wine sauce .....	15,00
SCALOPPA CON PROVOLA E FUNGHI PORCINI Veal escalope topped with smocked cheese and porcini mushrooms .....	10,00

## Tradizione Costiera Amalfitana

ZUPPA DI COZZE Mussels steamed with small tomatoes, parsley and toast bread .....	10,00
SOUTÈ DI COZZE E VONGOLE Fresh clams and mussels sautéed in olive oil and parsley .....	13,00
FILETTI DI ALICI MARINATE CON BRUSCHETTA Anchovies marinated in olive oil and lemon with tomato bruschetta .....	10,00
INSALATA CAPRESE Fresh tomatoes with mozzarella cheese, olive oil and basil .....	12,00
POMODORINI E RUCOLA ALL'INSALATA Sun small tomatoes from our garden with arugula (rocket), basil, garlic and olive oil .....	8,00
SCIALATIELLI CON FRUTTI DI MARE Home made pasta with mussels and clams sautéed with garlic, olive oil and parsley .....	16,00
LINGUINE CON SCAMPI Shrimps sautéed with olive oil and garlic served over linguine .....	15,00
SPAGHETTI ALLA PRAIANESE Spaghetti with cherry tomatoes from our garden and fresh basil .....	10,00
RISOTTO ALLA PESCATORE Seafood and shellfish in Arborio rice finished in a red sauce .....	16,00
PESCE FRESCO ALL' ACQUA PAZZA Fresh fish catch of the day, baked in sea water, olive oil, crushed tomatoes and fresh herbs .....	15,00
GRIGLIATA DI PESCE AL PROFUMO DI MENTA Mixed grilled local fish (calamari, prawns, shrimps and swordfish) flavoured with a light mint olive oil .....	20,00
FRITTURA DEL GOLFO Deep fried prawns with calamari and local fishes .....	15,00
GAMBERI 'O SOLE MIO Mediterranean shrimps baked in sea water, extra virgin olive oil, crushed tomatoes and fresh herbs .....	17,00