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Nare

RESTAURANT

italian comfort food

THE CREATION 2025

“ Sogno sempre il tempo che fu
Me scetavo cu addore e ragù.
Era 'a dummeneca a casa adda nonna
Currev' int a cucin' e le tirav' a gonna.
Vulev' assaggià e perciò avevo currut
Na cuzzetiell e pane pe farne salut'
'Ngoppa a tavola purpett e friarielli
'Na musica antica dei tiemp assaje belli.
Oggi cucino e tu o' saje peccché?
L'ammore da nonna je mo' porto cu 'mme. ”

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tasting menu

Grandfather Angelo

A savory four-course
butcher's trek,
boldly crafted by the chef,
showcasing hearty meat dishes

80

Grandmother Maria

An exquisite four-course
seafood journey,
artfully composed by the chef,
highlighting the finest sea treasures

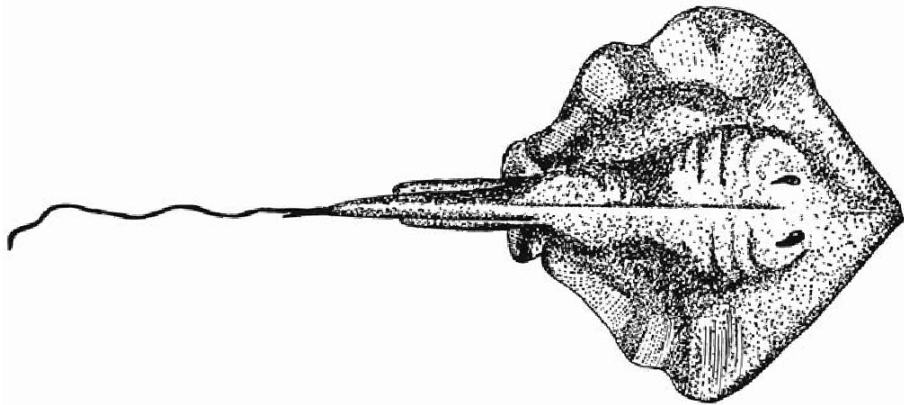
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Grandfather Vincenzo

A vibrant four-course
vegetarian experience,
passionately designed by the chef,
celebrating nature's bounty

80

* To ensure a cohesive dining experience for everyone, we kindly ask that the entire table participates in our
tasting menu, crafted to showcase the chef's vision.



starters

"Since 2025"		
Raw langoustines, kissed by the sweet-tart essence of Francavilla cherries, paired with a decadent foie gras torchon and a delicate crunch of puffed amaranth	(2, 12)	33
"Since 2020"		
Octopus Salad		
Tender octopus, slow-cooked and lightly grilled, nestled atop a vibrant medley of greens, adorned with dried black olives, yellow cherry tomatoes, and a luscious octopus mayonnaise	(3, 12, 14)	30
"Since 2024"		
Yakitori-Style Lobster with Smoked Ratte Potato Foam, Friggitelli Peppers, and Confit Tomatoes		
Succulent lobster, grilled yakitori-style, paired with a silken smoked potato foam, vibrant friggitelli peppers, and sweet confit tomatoes, finished with a luxurious lobster mayonnaise	(2-3-6-7-12)	33
"Since 2025"		
Sicilian Eggplant Parmigiana with Yellow Datterino Conserva, Agerola Provola, and Crispy Bread Veil		
Golden rounds of Sicilian eggplant layered with rich yellow plum tomatoes, creamy Agerola Provola cheese, and a delicate veil of crispy bread	(1-3-6-7-10-11)	24
"Since 2025"		
Puff Pastry Sandwich with Piedmontese Pezzata Rossa Beef Carpaccio, Parmesan Foam, Roasted Baby Peppers in Apple Vinegar, and Sprout Salad		
Tender, raw Pezzata Rossa beef enveloped in crisp puff pastry, elevated by a cloud of Parmesan foam, tangy roasted baby peppers, and a fresh sprout salad.	(1-3-6-7-10-11)	28

first courses

“Since 2025”

Tajarin pasta with Fontina Valdaostana DOP cheese, Dwarf Pears, and Bra Sausage
Silky homemade tagliolini enveloped in creamy Valdostana Fontina cheese, paired with
sweet Dwarf Pears and savory raw veal sausage, delivering a rustic yet refined harmony (1-3-6-7-10-11) 28

“Since 2023”

Mixed Pasta with yellow datterino conserva, smoked Andria burrata,
and Bergamot-Infused shrimp tartare
A medley of artisanal pasta enrobed in sweet yellow datterino conserva, crowned with
creamy smoked burrata, and a zesty shrimp tartare kissed by bergamot (1-2-6-7-10-11) 30

“Since 2024”

Egg-Filled Bottoncini with Agerola Provola, Grilled Rapini, and Roasted Lampadina Tomatoes
Delicate fresh egg ravioli, stuffed with creamy ricotta and Agerola provola, served with
smoky grilled rapini and sweet roasted lampadina tomatoes. (1-3-6-7-10-11) 28

“Since 2025”

Gragnano Linguine with Spillo Squid, white zucchini, and scapece-style fried bread crumbs
Artisanally crafted Gragnano linguine tossed with tender spillo squid, crisp white zucchini,
and crunchy scapece-style bread crumbs (1-6-10-11-12-14) 28

main courses

“Since 2025”

Mackerel heart with Etna Tabacchiera Peach sauce, greek basil, soy mayonnaise,
confit tomatoes, and beetroot coral
The rich, tender heart of mackerel, paired with a fragrant Sicilian peach sauce, accented
by greek basil, soy mayonnaise, sweet conNit tomatoes, and delicate beetroot coral (3-4-6-12) 30

“Since 2025”

Icelandic Cod Yakitori with Neapolitan escarole, buffalo yogurt, and Sorrentino
femminiello lemon
Juicy Icelandic cod, grilled yakitori-style, served with vibrant Neapolitan escarole,
creamy buffalo yogurt, and a burst of Sorrentino lemon (4-6-7) 30

“Since 2024”

Poached Egg with Jerusalem Artichoke Cream, Agretti, and “Poor Man’s Parmesan”
A perfectly poached egg atop a velvety Jerusalem artichoke cream, paired with
crispy agretti, and a rustic “Poor Man’s Parmesan” bread crumble. (3-7) 26

“Since 2025”

50-Day Dry-Aged Beef Flank Steak with Shiitake Mushrooms, Ponte Nuovo Potatoes,
Dijon Mustard, and Lemon-Scented Spring Onion
Tender, 50-day dry-aged Flank steak, paired with earthy shiitake mushrooms, golden
Ponte Nuovo potatoes, a bold Dijon mustard sauce, and a lemon-kissed spring onion (10) 30

beverage



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REG. CE n. 1169/2011

Allergeni

1. **Cereals containing gluten such as wheat, rye, barley, oats, spelt and Khorasan wheat, or their hybridised strains and products thereof**, except
 - a) wheat-based glucose syrup, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
2. **Crustaceans and products thereof**
3. **Eggs and products thereof.**
4. **Fish and products thereof**, except:
 - a) fish gelatin used as carrier for vitamin and carotenoid preparations;
 - b) gelatin or Isinglass used as a fining agent in beer or wine.
5. **Peanuts and products thereof.**
6. **Soybeans and products thereof**, except:
 - a) fully refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural d-alpha tocopherols, natural d-alpha tocopherol acetate and natural d-alpha tocopheryl succinate from soybean sources;
 - c) vegetable oils derived phytosterol and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
7. **Milk and milk-based products** (including lactose), except:
 - a) whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin
 - b) lactitol.
8. **Nuts, namely, almonds** (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K.Koch], Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia or Queensland Nut (*Macadamia ternifolia*) and products thereof, except for nuts for making alcohol distillates, including ethyl alcohol of agricultural origin.
9. **Celery and products thereof.**
10. **Mustard and products thereof.**
11. **Sesame seeds and products thereof.**
12. **Sulphur dioxide and sulphites** at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption Or as reconstituted according to the instructions of the manufacturers.
13. **Lupin and products thereof.**
14. **Molluscs and products thereof.**

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; so the possibility that the food come into contact with allergens can not be excluded.

Allergeni

1. **Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati**, tranne:
 - a) sciroppo di glucosio a base di grano, incluso destrosio;
 - b) maltodestrine a base di grano;
 - c) sciroppi di glucosio a base di orzo;
 - d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
2. **Crostacei e prodotti a base di crostacei.**
3. **Uova e prodotti a base di uova.**
4. **Pesce e prodotti a base di pesce**, tranne:
 - a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi;
 - b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5. **Arachidi e prodotti a base di arachidi.**
6. **Soia e prodotti a base di soia**, tranne:
 - a) olio e grasso di soia raffinato (1);
 - b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
 - c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
 - d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7. **Latte e prodotti a base di latte** (incluso lattosio), tranne:
 - a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;
 - b) lattitolo.
8. **Frutta a guscio**, vale a dire: mandorle (*Amygdalus communis* L.), nocciole (*Corylus avellana*), noci (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci di pecan [*Carya illinoensis* (Wangenh.) K. Koch], noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci macadamia o noci del Queensland (*Macadamia ternifolia*), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
9. **Sedano e prodotti a base di sedano.**
10. **Senape e prodotti a base di senape.**
11. **Semi di sesamo e prodotti a base di semi di sesamo.**
12. **Anidride solforosa e solfiti** in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
13. **Lupini e prodotti a base di lupini.**
14. **Molluschi e prodotti a base di molluschi.**

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

Le procedure Haccp adottate tengono conto del rischio di contaminazione crociata ed il personale è formato su tale rischio. Tuttavia, occorre segnalare che, in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione possono comportare la condivisione di aree ed utensili; quindi non si può escludere la possibilità che i prodotti entrino a contatto con allergeni.

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