

Crudo

Gran crudo Relais Blu (upon availability and season)	Euro 50,00
4 Oysters, tartare, sashimi, Tacos and Carpaccio	
Oyster Special Claire (upon availability and season)	Euro 4.00/Pcs
Sashimi of catch of the day with cherry tomatoes and capers of Pantelleria	Euro 15,00
White fish tartare Green apple, celery and yogurt sauce	Euro 15,00
Shrimps Tacos with, lime, salad, onions	Euro 15,00
Tris of raw fish: Sashimi, tacos, tartare	Euro 20,00
Yellow fin Tuna Carpaccio with fennels and citrus fruits sauce	Euro 16,00
Beef carpaccio with arucola, parmesan and cherry tomatoes	Euro 15,00

Salumi e Formaggi

La Burrata Pugliese cheese with anchovies of Cantabrico's sea	Euro 15,00
Bis di Burrata, nature and smoked, with vinegar zucchini	Euro 12,00
Mozzarella Fiordilatte from Massa Lubrense ,Parma ham and roasted bread	Euro 15,00

Antipasti Caldi della Tradizione Napoletana

Land

Mix of Bruschette,with tomatoes, burrata and dried tomatoes, aubergine and Lardo di Colonnata	Euro 10,00
Zucchini's flower filled with ricotta cheese, zucchinis and cheese on tomato sauce	Euro 12,00
Aubergine Parmigiana	Euro 12,00
Mix Italian fried (rice balls, potato fritter, zucchini flower, fried pasta)	Euro 12,00

Sea

Sea food sauté	Euro 18,00
Peppered Mussels	Euro 12,00
Mussels sauté with tomatoes	Euro 12,00
Fried squids with citrus fruits mayonnaise and marinara sauce	Euro 18,00
Shrimps on lemon leaf and gratinated mussels	Euro 15,00

Primi

Land

Spaghetti Scarpariello style fresh tomato sauce, basil and parmesan	Euro 12,00
Home made ravioli Caprese style classic and crispy	Euro 15,00
Spaghetti with courgettes Nerano style	Euro 15,00
Pasta with potatoes, Provolone cheese and crispy jowl	Euro 15,00

Sea

Tubetti pasta with tuna olives and capers	Euro 15,00
Mezzi Paccheri pasta with Coccio and Rock fish ragout with cherry tomatoes and basil	Euro 18,00
Spaghetti pasta with clams	Euro 18,00
Spaghetti pasta with sea food	Euro 18,00
Pasta with local lobster 250/300gr (depends from availability and season)	Euro 30,00

BBQ - from 12.30 / 15.00 – 19.00 / 22.30

Land

Roasted Half chicken served with grilled vegetables	Euro 18.00
Grilled Lamb's rib with mint sauce and fried zucchinis Scapece style	Euro 22,00
Beefsteak (upon availability)	Euro 60,00/Kg
Scottona beef, Lama's selection served with backed potatoes aromatized with garlic, weight .800/1200gr	
Beef Filet "Tagliata"	Euro 28,00
served with arucola salad parmesan and cherry tomatoes 250gr	

Sea

Filet of fish catch of the day (upon availability and season) with mix salad	Euro 28,00
Lobster (upon availability) weight .600/700gr with roast potatoes and Bloody Mary sauce	Euro 45,00
Catch of the Sorrento bay (upon availability and season) served with mix salad	Euro 90,00/Kg
Catch of the Mediterranean (upon availability and season) served with mix salad	Euro 60,00/Kg

The catch of the day can be prepared at: BBQ, in salt crust and in casserole with light tomatoes sauce

CONTORNI SIDE DISHES

Euro 6,00

Salad: Green salad, Mix salad, arucola and cherry tomatoes, Sorrento's tomatoes salad

Potatoes: Baked potatoes aromatized with garlic and rosemary, Fresh fried potatoes chips

Vegetables: Zucchini Scapece style, Baby spinach with parmesan and butter, Fried aubergine sautéed with cherry tomatoes, Roasted artichokes

Dessert

Euro 8,00

Babbà con gelato alla nocciola e cioccolato croccante

Millefoglie con crema pasticcera e amarene

Delizia al limone

Flan al cioccolato con gelato alla vaniglia

Gelati: Cioccolato, nocciola, vaniglia

Sorbetti: Limone, arancio, fragola

Tagliata di frutta di stagione

Euro 10,00

Dessert

Euro 8,00

Babbà with hazelnut ice cream and chocolate

Millefoglie puff pastry filled with pastry cream and black cherry

Delizia al limone – sponge cake with lemon cream

Chocolate flan served with vanilla ice cream

Ice cream: Chocolate, hazelnut, vanilla

Sorbet: Lemon, orange, strawberry

Fresh sliced fruits from the season

Euro 10,00