

# SUSCETTIBILE

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SALERNO

MENÙ

OCTOBER 2021

## STARTERS

<b>Tuna tartare</b> tuna* with avocado, mixed salad, lime, pink pepper and extra virgin olive oil of Cilento	18 €
<b>Cocktail di ScamBi</b> raw scampi* with homemade mayonnaise and iceberg salad à la julienne	23 €
<b>3 tartare</b> three different tartare with fish of the day (Prawn, Tuna, Seabream, Amberjack, Snapper, ...)* lightly marinated	26 €
<b>Baccalà</b> salted cod* marinated with black tea and sud Italy spices	19 €
<b>Asparagus and Egg</b> Asparagus cooked in 2 passages (1' steam, 2" grill ) with fried egg yolk, shallot and tarragon	11 €
<b>Tagliere #diversamentecilentano</b> soppressata salami with lard (100% from Cilento), cacioricotta cheese "Tenuta Principe Mazzacane" (slowfood) and flattened olives	18 €

## FIRST COURSES

<b>Risotto di mare</b> carnaroli risotto of Sibari (15 min.) with tub gurnard, clam, prawn and mussels	23 €
<b>Lo spaghettone che sgombra</b> spaghetti maxi of Gagnano (14 mins.), with broccoli, fresh milk "foam", mackerel and Taggiasca olives	18 €
<b>Mista patane e tartufo</b> mixed pasta with local potatoes, DOP provolone del monaco cheese fondue, Cilento EVO oil and black truffle from Bagnoli Irpino	19 €
<b>Genovese di tonno Suscettibile</b> rigatoni pasta with slow-cooked (9 hours) tuna 'genovese' sauce*, mousse of cacioricotta (slowfood) and lemon zests	18 €

## SECOND COURSES

<b>Rombo Rock</b> brill rib* (18 mins.), lemon crust served with potato mille-feuille	25 €
<b>I am not a Tuna</b> bonito fillet* fried in breadcrumbs, with mixed salad and flavored mayonnaise	19 €
<b>Amberjack in Autumn</b> amberjack fillet* cooked with cream of escarole, escarole, pine nuts and and vinaigrette	25 €
<b>Il Maialino slow</b> (200gr app.) pork fillet* lightly marinated and cooked at low temperature with spinach leaves and citrus sauce	21 €
<b>Duck</b> (200gr app.) duck breast cooked at low temperature with grilled fennel and anise sauce	23 €

## DESSERT

<b>Zuppa</b> sliced plums with white chocolate mousse and Hibiscus reduction	8 €
<b>Bella &amp; Buona</b> hazelnut and almond cake with white chocolate mousse, red passion fruit and cocoa bean crumble	12 €
<b>Ero un cannolo</b> homemade waffle with buffalo ricotta, dark cioccolato 70%, Amalfi coast lemon and oranges	10 €
<b>Tiramisù</b> the most loved tiramisù in Cilento	9 €

### Allergeni

Gluten



Sulphites



Shellfish



Lactose



Molluscs



Celery



\* The catch is processed and slaughtered directly by us in order to ensure the health of our guests and the finest quality of our food. Alternatively, the catch is purchased already slaughtered/frozen on board of the fishing boat.\*\* Please inform the staff of any substances or products that may cause you allergies or intolerances.

# IMPROVVISAZIONE RAGIONATA

## TASTE ITINERARY.

THE CHOICE OF THE TASTING MENU IS INTENDED FOR THE WHOLE TABLE

### Reasoned Improvisation

"The constant balancing between intuition and reflection,  
passion and work is the foundation of #diversamentecilentano".

Amuse bouche

Tuna Tartare

Asparagus and Egg

*Lo spaghettone che sgombra*

Amberjack in Autumn

Tiramisù

Carezza finale

**50€**  
**WHIT WINE TASTING 75€**  
DURATION 80 MIN. APPROX

COVER CHARGE 3€

# WASTE NOT

## TASTE ITINERARY.

THE CHOICE OF THE TASTING MENU IS INTENDED FOR THE WHOLE TABLE

### Waste Not

"The essence of Cilentano" is encapsulated in the use of seasonal products, whose sustainability notably avoids food preparation wastage

Amuse bouche

*Cocktail di Scambi*

U'Baccalà

Risotto di mare

*Mista Patane & Tartufo*

Rombo Rock

Zuppa

Carezza Finale

**65€**  
**WHIT WINE TASTING 95€**  
DURATION 100 MIN. APPROX

COVER CHARGE 3€

## #DIVESAMENTECILENTANO BUSINESS LUNCH

### STARTERS

#### **Tuna tartare**

tuna with mixed salad, lemon and extra virgin olive oil of Cilento

#### **Tomato tartare**

tomate, tomato sauce, parmigiano cheese, basil and extra virgin olive oil of Cilento

### FIRST COURSES

#### **Puttanesca Cilentana**

spaghetti 'alla chitarra' with Pioppi anchovies\*, tomato sauce, Cilento olives, and capers

#### **Una Nerano a Salerno**

spaghetti of Gragnano "Pastificio Ducato d'Amalfi" with zucchini, Monaco provolone cheese and basil

### SECOND COURSES

#### **Tonno e friarielli** (150gr app.)

Tuna steak\* and sautéed broccoli rabe

#### **Picanha** (200gr app.)

grilled veal with mixed salad and chips

STARTER and FIRST COURSE **20€**

STARTER and SECOND COURSE **25€**

STARTER, FIRST & SECOND COURSE **30€**

COVER CHARGE AND TRUCILLO ESPRESSO ARE INCLUDED

\*THE BUSINESS LUNCH MENU IS AVAILABLE ONLY ON WORKING DAYS