

c o s m o restaurant

Welcome to Cosmo Restaurant

A Prestigious Culinary Destination born in Pompei, recognized by Michelin Guide.

Our Menù is a celebration of four elements of Nature – fire, air, water, and earth - that mix perfectly into creation of unique gastronomic experiences.

Each course is an Ode to purifying strength of the fire, to the vital energy of the air, to the source of life of the water, to the solidness of the earth.

Discover an innovative cooking which stands out for its mastery to turns out simple ingredients into surprising culinary creations.

The Cosmo restaurant invites you to start this journey through four elements, where each bite tells the story of the perfect union between nature and gastronomy.

Enjoy your journey!

" Business Lunch "

Two courses to choose from the menu à la carte water, glass of wine and cup of coffee

This menu is only available from Tuesday to Friday.

The chosen courses must be the same for the whole table



" Tasting Menus "

"Terra"

A special food journey through the vegetable world

5 Courses

85

"Acqua"

A special food journey through the sea world

5 Courses

85

" Fuoco "

A special food journey through the meat world

5 Courses

85

" Aria "

Let yourself be surprised by Antonio & Barbara

110

The choice of one of our tasting menus must be the same for the whole table, microfiltered water and cover are included in the price.

In case of six or more people, the choice of one of our tasting menus is necessary



"À la carte"

Antipasti

" Sapori Mediterranei " 🥞

Octopus, fennel, orange, and black olives

22

" Armonia Marina ""}

Tuna, artichoke, mint air, and black garlic fermented.

22

" Dal Nostro Orto " 🙎

Savoy cabbage, potatoes, and truffle

22

"Bufalo e Bufala "&

Buffalo pastrami, Buffalo mozzarella, saverkraut, and siracha sauce



"À la carte" Primi

" Un Vago Ricordo " 🧇

Mixed pasta with lentils, scallop, and sea lettuce

25

" Pannocchia di Mare " 🐉

Spaghettino creamed with Mantis shrimps' broth, and champagne mousse

25

" Il veg" 🛎

Ravioli filled with cauliflower, tahina sauce, and lemon

25

"No Lattosio" 6

Rice creamed with black cauliflower, chicken liver pate, and nduja



"À la carte"

Secondi

" Seriola Dumerili " 🥞

amberjack, savoy cabbage, and truffle

28

"Il Carciofo della Domenica" 🛎

Roasted artichoke, sweet garlic sauce, parsley, and bread tuille

26

"Il Volatile " 🐉

Duck, cauliflower, and truffle

28

"Podolica di Benevento" 🄞

Podolica fillet, salsify paprika, and crusco belly pepper



"Signature dishes"

"Prosperità e Ricchezza " &

Poached egg, lentils, ginger, and truffle

22

"Sinfonia Leggera" 🙎

Grilled fennel, orange, and black olives

22

"Sua Maestà " 🐉

Candele spezzate with genovese of podolica beef, parmesan cheese 40 month seasoned, and basil

26

"Non è il Solito" 🥞

Raw and cooked seafood

60

(Waiting 30 minutes)



"À la carte"

Dessert

"Te lo ricordi? " 💲



Coffee, Orange, and poppy seed

10

"La Corona" 6



Ricotta cheese, pear and almod

10

"Sporcati le mani" 🦃

Sourdough brioche, coconut, and zabaglione ice cream

10

"Maremma " 🛎

Beetroot, Sangiovese, and dark chocolate 70%



"Il Fine Pasto"

" Cheese & Jam "

Cheese and homemade jams tasting

Goat cheese 13 months seasoned

Pecorino 8 months seasoned

Buffalo Blu cheese 150 days seasoned

Cow cheese 6 months seasoned

Caciocavallo podolico



Gluten
Crustaceans
Eggs
Fish
Peanuts
Nuts
Soya
Milk
Dairy
Celery
Mustard
Sesame
Sulphur dioxide
Lupin
Shellfish
The list of substances or products which could cause allergies or intollerance used in this restaurant are listed in annex II del Reg. UE 1169/2011

In case of allergies or intolerance guests are kindly requested to inform timely our staff in order

to ensure your personal safety

Cover service 5€

