



c o s m o
restaurant

“Business Lunch”

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

35

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

70

“ Acqua ”

A special food journey through the sea world

5 Courses

70

“ Fuoco ”

A special food journey through the meat world

5 Courses

70

“ Aria ”

Let yourself be surprised by Antonio & Barbara

90

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 menu is necessary.

“ À la carte ”

Starters

“ Polpo ”

Octopus, watermelon, cold bagna cauda and cashew nuts crumble

19

“ La scapece ”

Tuna tataki, carrot in different consistencies, scapece air and truffle

19

“ Estate ”

Buffalo mozzarella cheese, tomato and basil

17

“ Pastrami ”

Buffalo pastrami, buffalo mozzarella, belgian endive and pan brioche

19

 *Acqua*  *Fuoco*  *Terra*  *Aria*

“ À la carte ”

First Courses

“ No Lattosio ”

Rice creamed with redbeet, oyster, candied lemon and fermented black lemon

21

“ Il Ricordo ”

Spaghetтино with codfish, tomato, olive and capper

21

“ Il Veg ”

Ravioli stuffed with almon,rocket and truffle

19

“ Il Vesuvio ”

Vesuviotto with roasted bellypepper cream, lamb and nduja

21

“À la carte ”

Main Courses

“ La Ricciola ”

Seared amberjack, zucchini, veggie beurre blanc and parsely

23

“ La parmigiana in una nuova veste ”

Aubergine, red and yellow datterini sauce , cremed tofu and basil

21

“ Il Volatile ”

Duck, with green beans cherries and hazelnuts

23

“ La tagliata ”

Beef Rib-eye, rocket, tomatoes and 30 months-aged parmigiano cheese

23

“ Signature dishes ”

“ 1980 ” 🔥

Our own shrimps cocktail

23

“ Ciambotta cilentana ” 🌿

Aubergine , zucchini, belly peppers and potatoes

19

“ La tartare ” 🍷

Beef tartare alla pizzaiola

23

“ La Tradizione ” 🌊

Raw and cooked seafood

40

🌊 *Acqua* 🔥 *Fuoco* 🌿 *Terra* 🍷 *Aria*

“ À la carte ”

Dessert

“ Il Cielo ”

Foamed yogurt, cantaloupe and its sorbet, coconuts crumble and Spirulina Seaweed

9

“ Il Dolce Proibito ”

Dark chocolate 70%, chili pepper, almond and shortcrust sherbet

9

“La Conchiglia”

Maddalene, pastry cream, seasonal fruits and loquats sorbet

9

“ La Susina ”

Plums in different consistencies

9

“ Il Fine Pasto “

“ Cheese & Jam “

Cheeses and jams tasting

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

Gluten

Crustaceans

Eggs

Fish

Peanuts

Nuts

Soya

Milk

Celery

Mustard

Sesame

Sulphur dioxide

Lupin

Shellfish

