



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!

“ 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 5 or more people, the choice of one of our tasting menus is necessary

“ À la carte ”

Appetizers

“Eleganza Marina ”

Salted Cod, Peas, Truffle, and Pil Pil Sauce

22

“ Tra Nord e Sud ”

Marinated Mackerel, Bagna Càuda Foam, and Green Beans

22

“Primavera ”

Artichoke, Peas, Broad Beans, and Spring Onions

22

“ Un viaggio in Corea ”

Glazed Sweetbreads, Fennel Kimchi, and Sesame

22

“ À la carte ”

First Courses

“L’elica del pescatore”

Eliche with Broad Beans Cream, Squid, and Black Garlic

25

“Il Re e la Regina”

Creamy Risotto with Roasted Artichoke Cream, Oyster, and Lemon Variations

25

“ Il veg ”

Ravioli Filled with Peas, Tofu, and Chives

24

“Nube di fumo ”

Spaghettoni with Agretti Cream, Duck Carpaccio, and Crusco Pepper

25

“ À la carte ”

Main courses

“Il Mediterraneo”

Bluefish, Asparagus, and Almond

28

“Semplice mai banale”

Potato Millefeuille, Green Beans, and Basil

26

“Yakitori di Quaglia”

Quail Breast and Thigh, Carrots, and Teriyaki Sauce

28

“Agnello di montemarano”

Lamb, Artichokes, and Spicy Sweet and Sour Sauce

28

“ Signature dishes ”

“ Podolica ”

Podolica Beef Carpaccio, Spring Salad, and Spicy Mayo

22

“Insalata russa a modo nostro ”

Potatoes, Peas, Carrots, and Homemade Mayo

22

“Volevo essere una carbonara”

Anelli with Pecorino Foam, Confit Egg Yolk, and Guanciale

26

“Non è il solito ”

Crudo e Cotto di Mare

60

Attesa di 30min

“ À la carte ”

Dessert

“ L’Uovo ”

Chocolate, Vanilla and mou Sauce

15

“Battaglia navale ”

Yogurt, Raspberry and Spirulina Seaweed

15

“Il Vesuvio”

Dark Chocolate 70% , Sour Cherry and Amaretto

15

“ Non e un cocktail ”

Coconut, Pineapple and Rum

15

“ 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

“ Business Lunch “

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

*This menu is available from Tuesday to Friday.
The chosen courses must be the same for the whole table*

35

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

Dairy

Celery

Mustard

Sesame

Sulphur dioxide

Lupin

Shellfish

The list of substances or products which could cause allergies or intolerance used in this restaurant are listed in annex II del Reg. UE 1169/2011

Cover service 5€

