



c o s m o  
restaurant

# *“ Tasting Menus “*

## *“ Terra “*

*A special food journey through the vegetable world*

*5 Courses*

*55*

## *“ Acqua “*

*A special food journey through the sea world*

*5 Courses*

*65*

## *“ Fuoco “*

*A special food journey through the meat world*

*5 Courses*

*65*

## *“ Aria “*

*Let you be surprised by Antonio & Barbara*

*80*

*The tasting menu is intended for the entire table*



# *“ A’ la carte ”*

## *Starters*

### *“ Il Polpo e la sua acqua ”*

*Octopus, carrots, yuzu and truffle*

19

### *“ Il Baccalà ”*

*Codfish, cabbage, papaccella and sweet and sour vegetables*

19

### *“ L’Orto ”*

*Rosted articioks, parsley and black garlic souce*

17

### *“ Capaccio ”*

*Buffalo pastrami, buffalo milk ,melon and pan brioche*

19



Acqua



Fuoco



Terra



Aria

# “ A’ la carte ”

## First Courses

### “ Il Mare ”

*Spaghettoni, seafood sauce,  
Urchins, parsley and cuttlefish ink*

21

### “ No Lattosio ”

*Riso, pumpkin , scallops, hazelnut and liquorice*

21

### “ L’Evoluzione ”

*Pasta mista, cauliflower and raspberries sauce*

19

### “ La Domenica ”

*Ravioli, napolitaan ragout, basil and podolico cheese*

21



Acqua



Fuoco



Terra



Aria

# *“ A’ la carte ”*

## *Main Courses*

### *“ Da Nord a Sud ”*

*Amberjack, spinaches, oyster and nuts*

23

### *“ L’Inverno ”*

*Roll kale, potatoes, truffle and pop corn*

21

### *“ Come Broccoli e Salsiccia ”*

*Beef cheek, potatoes, turnips tops and Taurasi*

23

### *“ La Cassuola ”*

*Pork fillet, kale and truffle*

23



*Acqua*



*Fuoco*



*Terra*



*Aria*

# “ A’ la carte ”

## Dessert

### “ La Corona ”

*Mascarpone cream, savoiaro biscuit and coffee*

9

### “ La Crostatina di Mela ”

*Cream, annurca apple, vanilla and cinnamon*

9

### “ La nuvola della Passione ”

*Crème brûlée, fruit passion and pistachio*

9

### “ I Tronchetti Rosa ”

*Ruby chocolate, raspberry and lime*

9



Acqua



Fuoco



Terra



Aria

# *“ Signature dishes ”*

*“ Come una frittata ”* 

*Egg 62° ,potatoes and truffle*

21

*“ Il Cilento ”* 

*Cilentana escarole recipe*

19

*“ 1980 ”* 

*Red shrimps cocktail*

23

*“ La Tradizione ”* 

*Raw and cooked seafood*

41

# *“ Il Fine Pasto “*

## *“ Cheese & Jam “*

*Cheeses and jams tasting*



*Allergens List*

*Gluten*

*Crustaceans*

*Eggs*

*Fish*

*Peanuts*

*Soya*

*Milk*

*Nuts*

*Celery*

*Mustard*

*Sesame*

*Sulphur Dioxide*

*Lupin*

*Shellfish*

*In case of allergy, please inform timely our staff in order to guarantee a personal care*