

# Camponeschi



## Appetizers

Composé of raw fish, red tuna tartare and oyster from Brittany € 38

*Sea bass, salmon, tuna fish, oyster from Brittany, red shrimps, langoustine - Raw and blast chilled fish - Allergens: fish, shellfish*

Sea salad with boiled shellfish and calamari € 35

*Shellfish, olives, celery, potatoes, squid - Allergens: shellfish, fish*

Avocado mousse with steamed prawns € 30

*Shrimp, Avocado - Allergens: shellfish*

Fried prawns and courgette flowers stuffed with sea bass and truffle mayonnaise € 30

*Shrimps, courgette flowers, sea bass, egg white, yeast, flour - Allergens: gluten, shellfish, fish, egg*

Beef fillet carpaccio with topinambur and parmesan flakes € 35

*Beef, topinambur, parmesan - Allergens: dairy products*

Foie gras torchon with Madeira-flavoured figs and plums € 35

*Foie gras, figs, plums - Allergens: gluten*

Ovoli mushroom salad with celery and gruyere € 30

*Ovoli mushroom, celery, gruyere - Allergens: dairy products*

Roasted or sautéed porcini mushrooms € 30

*Porcini mushrooms, garlic, oil, chili pepper*

Eggplant "Parmigiana" with crispy smoked 'provolone' cheese € 25

*Eggplant, smoked provola cheese, tomato, basil, flour, egg - Allergens: dairy products, egg*

Plateau Royal of Oysters and shellfish (min. two people - upon order) € 220

*Lobster, Brittany oysters, prawns, langoustine - Allergens: shellfish*

Oyster of the day € 7/each

*Allergens - shellfish*

Caviar 30 gr /€ 120 - Beluga 30gr /€ 220

- Cover charge: € 6 p.p.
- No half portion allowed
- Each dish additioned of seasonal truffle increases by € 30
- We kindly ask to report any allergies to the staff

# Camponeschi

## Traditional Roman Cuisine

Roman-style artichokes with 24-month-aged Parma ham € 28

Mixed legumes “à la vignarola” with bacon € 25

Tripe flavored with mint € 20

Tonnarelli “cacio e pepe” € 25

Rigatoni “alla carbonara” flavored with seasonal black truffle € 30

Stewed cod with Pachino cherry tomatoes, raisins and toasted pine nuts € 38

Veal fillet “Saltimbocca” with sage and 24-month-aged Parma ham € 38

“Scottadito” lamb € 38

## Fresh Pasta

Paccheri from Gragnano with Lobster and fresh tomatoes € 45

*Paccheri, lobster, garlic, tomato - Allergens: gluten, crustaceans*

Homemade potato gnocchi with seafood, shellfish and fresh cherry tomatoes € 32

*Potato gnocchi, langoustine, shrimp, squid, mussels, clams, basil, chilli, garlic, anchovies, white wine - Allergens: gluten, shellfish, clams*

Tagliolini from Campofilone with red prawns from Mazara and lemon € 30

*Tagliolini, red prawns, lemon, milk cream - Allergens: gluten, shellfish, dairy products*

Linguine with mullet botargo and zucchini julienne € 35

*Mullet botargo, courgettes, lemon vinaigrette, flour - Allergens: gluten, fish*

Risotto with porcini mushrooms flavored with savory € 32

*Rice, porcini mushrooms, savory - Allergens: dairy products*

Tagliolini with seasonal truffle and cheese fondue € 40

*Tagliolini, truffle, cheese - Allergens: dairy products, truffle*

Spaghetti from Gragnano with tomato, basil and Neapolitan sweet chilly “friggitelli” € 25

*Spaghetti, tomato, basil, sweet chilly “friggitelli” - Allergens: gluten*

*All first courses can be made with gluten-free pasta 🌾*

# Camponeschi

## Fresh fish of the day and shellfish

Sautéed mussels and clams with bread croutons € 30

*Mussels, clams, parsley, garlic, oil, chilli, white wine, cherry tomatoes - Allergens: gluten, shellfish*

Sliced red tuna glazed with balsamic vinegar € 35

*Tuna, balsamic vinegar, lemon vinaigrette - Allergens: fish*

Grilled shellfish and mixed fish of the day € 45

*Catch of the day, langoustine, red prawns, squid, oil, lemon - Allergens: fish, shellfish*

Sea bass escalope with tomatoes, potatoes, Gaeta olives and Salina capers € 40

*Sea bass, flour, potatoes, olives, tomatoes, capers - Allergens: fish, gluten*

Red mullet with light pesto, artichokes, potatoes and pine nuts € 40

*Red mullet, basil pesto, artichokes, potatoes, pine nuts - Allergens: fish, nuts*

Stewed catch of the day and crispy bread croutons € 45

*Langoustine, red prawns, fish of the day, croutons, celery, carrot, onion, saffron - Allergens: shellfish, gluten, celery*

Prawns in Madras curry with Basmati rice sautéed in “oriental style” € 40

*Rice, shrimp, curry, apple, brandy, banana, flour, cream - Allergens: shellfish*

Grilled scallops with mushrooms and vegetables € 35

*Scallops, mushrooms, vegetables - Allergens: clams*

**Catch of the day € 10 per hect.**

**Lobster € 14 per hect.**

**Red Prawns / Langoustine / Mediterranean Lobster € 18 per hect.**

## White and red meats

Tartare of Danish Crown beef fillet with Tropea onion, mustard and olive oil € 40

*Beef, onion, oil, salt, pepper, mustard, tabasco, Worcestershire sauce, capers, egg, brandy, gherkins - Allergens: mustard, egg*

Veal with tuna sauce and Salina capers € 38

*Veal, tuna sauce, capers*

Beef tournedos with Madeira sauce and Foie Gras € 45

*Beef, Madeira sauce, Foie Gras*

Sliced beef entrecôte with bread panure, mushrooms and rocket € 40

*Beef, bread crumbs, mushrooms, rocket - Allergens: gluten*

Beef fillet chateaubriand with Béarnaise sauce and bacon (min. two people) € 90

*Beef, bacon, Bernese sauce (egg, butter, estragon, lemon, reduction of vinegar) - Allergens: egg, dairy products*

# Camponeschi

## Side Dishes

Asparagus € 22

Porcini /Ovoli Mushrooms (based on seasonality)

Mixed Grilled Vegetables € 22

Vegetable caponata with pine nuts and basil € 22

Seasonal vegetable side dishes € 14

## Drinks, Coffee and Cocktails

Coffee € 5

Cappuccino € 5

Herbal Teas € 5

Mineral Water € 5

Cocktail bar € 12 - € 20

Beer € 7

Soft drink € 7

Distilled spirits € 10 - € 30

Champagne Flûte € 18

Spumante Flûte € 12



Wi-Fi “Camponeschi 01”