

# 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 bass carpaccio citrus-scented € 28

*Sea bass, citrus - Raw and blast chilled fish - Allergens: fish, nuts*

Sea salad with boiled shellfish € 32

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

Grilled scallops with mushrooms and vegetables € 32

*Scallops, mushrooms, vegetables - Allergens: clams*

Fried prawns and courgette flowers stuffed with sea bass and truffle mayonnaise € 28

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

Beef fillet carpaccio with topinambur and parmesan flakes € 32

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

Foie Gras escalope with figs Madeira wine-scented and plums € 32

*Foie gras, dry fruit, butter, flour - Allergens: dried fruit, gluten and dairy product*

Eggplant "Parmigiana" with crispy smoked 'provolone' cheese € 22

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

Parma Ham 30 month aged with artichokes Roman style € 28

*Ham, artichokes, mint, garlic, oil, white wine - Allergens: sulphites*

Escargot à la Bourguignonne € 32

*Snail, parsley, butter, garlic - Allergens: snail, dairy products*

Plateau Royal of Oysters and shellfish (min. two people - upon order) € 180

*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

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## Traditional Roman Cuisine

- Artichokes roman-style € 18  
Mixed legumes “à la vignarola” with bacon € 20  
Tripe flavored with mint € 20  
Gricia tonnarelli with artichokes € 22  
Carbonara rigatoni € 22  
Stewed cod with Pachino cherry tomatoes, raisins and toasted pine nuts € 35  
Veal fillet “Saltimbocca” with sage and Parma DOP ham aged 30 months € 35  
“Scottadito” lamb € 35

## Paste fresche e farinacei

- Paccheri from Gragnano with Lobster and fresh tomatoes € 42  
*Paccheri, lobster, garlic, tomato - Allergens: gluten, crustaceans*
- Homemade potato gnocchi with seafood, shellfish and fresh cherry tomatoes € 28  
*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, zucchini julienne and lemon vinaigrette € 32  
*Mullet botargo, courgettes, lemon vinaigrette, flour - Allergens: gluten, fish*
- Lobster bisque with crunchy bread croutons € 28  
*Tomato, lobster, croutons - Allergens: gluten, shellfish*
- Risotto with chestnuts and black truffle sauce € 32  
*Rice, truffle, butter, chestnuts - Allergens: dairy products, truffle, nuts*
- Tagliolini with white truffle and cheese fondue € 50  
*Tagliolini, with truffle, cheese - Allergens: dairy products, truffle*
- Spaghetti from Gragnano with tomato, basil and Neapolitan sweet chilly “friggitelli” € 22  
*Spaghetti, tomato, basil, sweet chilly “friggitelli” - Allergens: gluten*
- Chef's ravioli “Vignarola-style” with pecorino cheese fondue and crispy bacon € 28  
*Broad beans, potatoes, artichokes, lettuce, peas, bacon, pecorino cheese - Allergens: dairy products, broad beans*
- Tagliatelle with beef ragù and pistachios from Bronte € 28  
*Tagliatelle, beef, celery, carrots, onion, red wine, pistachios - Allergens: gluten, nuts, sulphites*
- All first courses can be made with gluten-free pasta 🌾*

# Camponeschi

## Fresh fish of the day and shellfish

Sautéed mussels and clams with golden croutons € 30

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

Sliced red tuna glazed with balsamic vinegar and lemon vinaigrette € 32

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

Grilled shellfish and mixed fish of the day € 42

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

Sea bass escalope with tomatoes, potatoes, Gaeta olives and Salina capers € 38

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

Seared red mullet with light pesto, artichokes, potatoes and pine nuts € 38

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

Stewed catch of the day and crispy croutons € 42

*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" € 35

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

**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 € 38

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

Guinea fowl with toasted almonds, mushrooms and Perigourdine sauce € 35

*Guinea fowl, almonds, truffle oil, mushrooms, brown sauce - Allergens: nuts*

Rack of lamb with mustard sauce € 38

*Lamb, flour, wine - Allergens: gluten, sulphites*

Beef tournedos with Madeira sauce and Foie Gras € 40

*Beef, Madeira sauce, Foie Gras*

Sliced beef entrecôte with bread panure, mushrooms and rocket € 38

*Beef, breadcrumbs, mushrooms, rocket - Allergens: gluten*

Beef fillet chateaubriand with Béarnaise sauce and bacon (min. two people) € 80

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

## Side dishes

Asparagus € 20

Porcini / Ovoli Mushrooms (based on seasonality) € 28

Mixed Grilled Vegetables € 20

Seasonal vegetable side dishes € 12

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## Dessert

Tiramisù € 12

*Savoiardi, coffee, mascarpone, eggs, sugar, cocoa - Allergens: gluten, eggs, dairy products*

Creme Brûlé € 12

*Liquid fresh cream, egg, vanilla, milk, sugar - Allergens: egg, dairy products*

Profiteroles with chocolate € 12

*Cream puffs, custard, chocolate - Allergens - gluten, egg, dairy products*

Tarte Tatin with vanilla ice-cream € 12

*Puff pastry, apples, butter, sugar, vanilla ice cream - Allergens - gluten, dairy products*

Ganache of chocolate, hazelnut and cream € 12

*Chocolate ice cream, hazelnut ice cream, dark chocolate, cream - Allergens: nuts, dairy products*

Zabaione au guéridon (for two people) € 36

*Eggs, sugar, fortified wine - Allergens - eggs*

Vanilla soufflé with dark chocolate (min.two people) € 15 p.p.

*Flour, milk, eggs, sugar, butter, vanilla, chocolate - Allergens: gluten, eggs, dairy products*

Crepes suzette flambè (min. two people) € 18 p.p.

*Flour, milk, eggs, butter, sugar, orange peel - Allergens: gluten, egg, dairy products*

Fruit sorbets € 12

*Sugar, fruit*

Homemade ice-cream vanilla or chocolate € 12

*Allergens: dairy products*

Berries € 12

*Blackberries, berries, raspberries*

## Drinks, Coffee and Cocktails

Coffee € 4 / Cappuccino € 5 / Herbal Teas € 5 / Mineral Water € 5

Cocktail bar € 12 - € 20 / Beer € 7 / Soft drink € 7 / Distilled spirits € 10 - € 30

Champagne Flûte € 16 / Spumante Flûte € 10



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Wi-Fi Pass

- Cover Charge: € 6 p.p.

- The raw fish have been subjected to preventive remediation treatment in compliance with the requirements of EC Reg. 853 /2004 annex III, section VIII, chapter 3, letter D, point 3 of the Italian Laws and HCCP