



Our restaurant fully embraces a philosophy based on local, organic ingredients, sourced as closely as possible to a true zero-kilometre approach.

The fruit and vegetables we serve come partly from trusted small-scale farmers, partly from family gardens, and partly from carefully selected local suppliers — authentic expressions of our territory.

Our herbs, edible flowers, aromatic plants and our incomparable lemons, are sourced entirely from the gardens of Villa Magia.

Head Chef: Liborio Buonocore

Maître: Arcangelo Mormile

Cocktail & Bar Manager: Salvatore Apuzzo

Information regarding the presence of substances or products that may cause allergies or intolerances is available upon request from our staff.

Our HACCP procedures take into account the risk of cross-contamination, and our staff is properly trained to manage this risk. However, due to operational requirements, food preparation and service may involve shared areas and utensils; therefore, the possibility of contact with allergens cannot be completely excluded.

Reg. EU No. 1169/2011



TASTING MENU:

Chef's Welcome

Red Tuna

Avocado Cream, Sweet And Sour Crunchy Vegetables

(1,4,8,9)

Tortellini “Genovese” Style

Slow-Cooked Beef And Onion Sauce, Parmesan Cream, Pickled Red Onion, Fresh Basil

(1,3,7,8)

Bread-Crusted Sea Bass Fillet

Zucchini Alla Scapece Variation, Herb Infusion

(1,4,8,14)

Pre Dessert

Tiramisù

(1,3,7)

€ 120,00 per person

À LA CARTE MENU

STARTERS:

Marinated Beef Carpaccio

Semi-Dried Cherry Tomatoes, Mustard, Parmesan Crisps, Neapolitan Escarole
Sauce

€ 30,00

(4,7,8,10)

Catalan-Style Lobster

Crunchy Pickled Garden Vegetables

€ 35,00

(2,9)

Selection Of Raw Seafood

€ 40,00

(2,4,14)

Organic Seasonal Vegetables

Roasted Eggplant, Crispy Quinoa

€ 30,00

(1,6,9)

FIRST COURSES:

Tortellini “Genovese” Style

Slow-Cooked Beef And Onion Sauce, Parmesan Cream, Pickled Red Onion, Fresh Basil

€ 40,00

(1,3,7,8)

Linguine With Lobster

Fresh Cherry Tomatoes

€ 45,00

(1,2,4,9,14)

Seafood Risotto

Samphire Pesto, Amalfi Lemon Powder

€ 40,00

(2,4,9,14)

Spaghetti Alla Nerano

Zucchini, Basil, Provolone Del Monaco Cheese

€ 35,00

(1,7)

MAIN COURSES:

Beef Fillet

Smoked Potato Cream, Seasonal Mushrooms, Pepper Sauce

€ 40,00

(7,9,10)

Bread-Crusted Sea Bass Fillet

Zucchini Alla Scapece Variation, Herb Infusion

€ 45,00

(1,4,8,14)

Rib Eye Steak (For Two)

Served With Seasonal Side Dishes

€ 80,00

(9,10)

Salt-Baked Catch Of The Day (For Two)

Baby Potatoes, Amalfi Lemon Sauce

€ 80,00

(4,9,14)

DESSERTS:

Tiramisù

€ 15,00

(1,3,7)

Vanilla Panna Cotta

Yogurt, Raspberry, Salted Pine Nut Gelato

€ 15,00

(3,7,8)

Neapolitan Pastiera

€ 15,00

(1,3,7)

Hazelnut And Chocolate Choux Pastry

€ 15,00

(1,3,7,8)



REG. CE n. 1169/2011

Allergeni

1. **Cereals containing gluten such as wheat, rye, barley, oats, spelt and Khorasan wheat, or their hybridised strains and products thereof, except**
 - a) wheat-based glucose syrup, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
2. **Crustaceans and products thereof**
3. **Eggs and products thereof.**
4. **Fish and products thereof, except:**
 - a) fish gelatin used as carrier for vitamin and carotenoid preparations;
 - b) gelatin or Isinglass used as a fining agent in beer or wine.
5. **Peanuts and products thereof.**
6. **Soybeans and products thereof, except:**
 - a) fully refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural d-alpha tocopherols, natural d-alpha tocopherol acetate and natural d-alpha tocopherol succinate from soybean sources;
 - c) vegetable oils derived phytosterol and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
7. **Milk and milk-based products** (including lactose), except:
 - a) whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin
 - b) lactitol.
8. **Nuts, namely, almonds** (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K.Koch], Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia or Queensland Nut (*Macadamia ternifolia*) and products thereof, except for nuts for making alcohol distillates, including ethyl alcohol of agricultural origin.
9. **Celery and products thereof.**
10. **Mustard and products thereof.**
11. **Sesame seeds and products thereof.**
12. **Sulphur dioxide and sulphites** at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. **Lupin and products thereof.**
14. **Molluscs and products thereof.**

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; so the possibility that the food come into contact with allergens can not be excluded.

Allergeni

1. **Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne:**
 - a) sciroppo di glucosio a base di grano, incluso destrosio;
 - b) maltodestrine a base di grano;
 - c) sciroppi di glucosio a base di orzo;
 - d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
2. **Crostacei e prodotti a base di crostacei.**
3. **Uova e prodotti a base di uova.**
4. **Pesce e prodotti a base di pesce, tranne:**
 - a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi;
 - b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5. **Arachidi e prodotti a base di arachidi.**
6. **Soia e prodotti a base di soia, tranne:**
 - a) olio e grasso di soia raffinato (1);
 - b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
 - c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
 - d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7. **Latte e prodotti a base di latte** (incluso lattosio), tranne:
 - a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;
 - b) lattiolio.
8. **Frutta a guscio, vale a dire: mandorle** (*Amygdalus communis* L.), nocciole (*Corylus avellana*), noci (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci di pecan [*Carya illinoensis* (Wangenh.) K. Koch], noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci macadamia o noci del Queensland (*Macadamia ternifolia*), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
9. **Sedano e prodotti a base di sedano.**
10. **Senape e prodotti a base di senape.**
11. **Semi di sesamo e prodotti a base di semi di sesamo.**
12. **Anidride solforosa e solfiti** in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
13. **Lupini e prodotti a base di lupini.**
14. **Molluschi e prodotti a base di molluschi.**

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

Le procedure Haccp adottate tengono conto del rischio di contaminazione crociata ed il personale è formato su tale rischio. Tuttavia, occorre segnalare che, in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione possono comportare la condivisione di aree ed utensili; quindi non si può escludere la possibilità che i prodotti entrino a contatto con allergeni.

Elaborato e redatto dalla **FOOD SAFETY CONSULTING SRL** Ufficio: C.so Umberto I n. 49 80069 Vico Equense (NA)

Tel. 0818790344 – Fax. 08118995563 - info@foodsafetyconsulting.it www.foodsafetyconsulting.it

© Vietata la copia, modifica e/o diffusione a persone ed enti non autorizzati e senza il consenso dell'autore

Luna

at VILLA MAGIA

