

ANDREA
/ APREA
RISTORANTE

“My contemporary cuisine looks to the future,
but never forgets its origins”

Andrea Aprea

Please kindly advise the staff of any allergies or food restrictions, we can't guarantee the absence of cross contaminations of allergens. Should you wish to consult the allergens' book, please do not hesitate to ask our staff. Based on the market availability some ingredients can be frozen. Prices are all in Euro and are inclusive of VAT and service charge.

CONTEMPORANEITY

Sea Scallop

Jerusalem Artichoke, Finferli mushrooms,
Ars Italica, Caviar, Eucalyptus

Veal Sweetbread Cacciatora style

Artichokes, Barley, Beer

Carnaroli Rice "Riserva San Massimo"

Laurel, Lemon, smoked Eel

Pigeon

Corncob, Mantis Shrimp, Swiss chard

Kiwi

Buckwheat, Liquorice

165 €

Including Wine Pairing by our Sommelier 260 €

NEAPOLITAN

Cuttlefish

Luciana style

Selva Egg

Purgatorio style

"Selezione Gentile" Linguina Pasta

Sea Truffles, Turnip tops, Candied Lemon

Buffalo Ricotta Tortello

Double concentration of Neapolitan Ragout

"Nocerino DOP Casa Marrazzo Selection"

Salt Cod

Dehydrated Pizzaiola Sauce

Roccocò

180 €

Including Wine Pairing by our Sommelier 280€

SIGNATURE

Langustine

Porcini Mushrooms, Tarragon, Hazelnuts
(2017)

Quail

Pumpkin, Coffee, Almonds
(2015)

Potato Amatriciana style "In Stagnola"
(2016)

Sub Marine Risotto
(2018)

Calamarata "Gerardo di Nola" pasta
Oxtail, Grana Padano Reserve Cheese , Saffron, Watercress
(2016)

Turbot "Mugnaia" Style
(2013)

Lamb
Turnip greens, Sea Urchins , Smoked Provola cheese
(2019)

Rhubarb
White chocolate Peanuts, Evo
(2016)

195 €

Including Wine Pairing by our Sommelier 330 €