

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

Duck and Langoustines

Radish, Apple, Eucalyptus

“Selezione Dama” Carnaroli Rice

Blue Crab, Jerusalem Artichoke,
Tarragon, Fermented Cocoa Pulp

Lamb 100%

Carrot and Citrus

Tonka Bean, Yarrow

200 €

Including wine pairing by our Sommelier 315 €

NEAPOLITAN

Mullet “Acquapazza” style

Artichokes, aged Vinegar Eggnog

Selva Egg

Purgatorio style

“Selezione Gentile” Linguina Pasta

in extraction of Neapolitan “Soffritto”

Tortello Pasta

Pork Genovese, Caciocavallo Podolico cheese,
Escarole, Black Olives

Salt Cod

Liquid Pizzaiola sauce, smoked Provola cheese

Roccocò

230 €

Including Wine Pairing by our Sommelier 360 €

SIGNATURE

M'Buttunato

Peppers, Squid
(2022)

Quail

Pumpkin, Coffee, Almonds
(2017)

Potato Amatriciana style "In Stagnola"

(2016)

Sub-Marine Risotto

(2018)

Bottoni pasta

Grana Padano Reserve Cheese, Bra Sausage,
"Ars Italica" Da Vinci Caviar
(2018)

Turbot "Mugnaia" Style

(2013)

Pigeon

Pear, Dandelion, Walnuts
(2019)

Vanilla

Whisky, Dates
(2012)

250 €

Including Wine Pairing by our Sommelier 410 €