



RISTORANTE L'OLIVO

ANACAPRI

Andrea Migliaccio
Executive Chef

Salvatore Elefante
Resident Chef

Davide Ciavattella
Sous Chef

Manuel Conti
Pastry Chef

Gennaro Buono
Restaurant Manager

**“The reasonable man adapts himself to the world;
The unreasonable one persists in trying to adapt the world to himself.
Therefore all progress depends on the unreasonable man.”**

George Bernard Shaw

Gourmet Menu

Discovering Andrea's kitchen and Salvatore

Raw sea food

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Lemon scented homemade tagliolini pasta with burrata cheese,
red prawns and sea asparagus

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Risotto with Neapolitan ragout

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Fish soup:

Gurnard, octopus, scampi, prawns, squid and salt codfish

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Suckling pig with bitter Neapolitan spinach, celeriac cream and sweet and sour beetroot

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Chocolate and passion fruit

Milk chocolate mousse, nuts brownie, passion fruit and tropical fruit sorbet

Egg, Vegetable and Soup

Egg cooked low temperature with mozzarella cheese,
basil scented asparagus cream and tomatoes confit

Fried artichoke with “Jerusalem artichoke”, pork belly,
orange caviar and parmesan chips

Murex soup with veal tripe and “taralli” from Agerola

Rice and Pasta

Risotto with Neapolitan ragout

Potato gnocchi with baby squids, green peppers and candied tomatoes

Lemon scented homemade tagliolini pasta with burrata cheese,
red prawns and sea asparagus

Codfish tortelli with tomato, oregano and black olives

Smoked paccheri pasta with scampi, zucchini and toasted almonds

Candele pasta with squid, potatoes and smoked provola cheese

Spaghettoni pasta with garlic, extra-virgin olive oil, chili pepper, anchovies and lemon

Fish

Raw sea food

Crunchy blue lobster with puntarelle, tarragon cream and marinated spring onions

Low temperature cooked salt codfish with prickly lettuce,
sweet and sour vegetables and anchovies sauce

Turbot with “Annurca” apple, crunchy fennels and orange compote

Fish soup:

Gurnard, octopus, scampi, prawns, squid and salt codfish

Meat

“Fassona” veal tartare with asparagus, egg sauce and truffle

Glazed quail with asparagus, bacon, potatoes millefeuille and cranberries

Suckling pig with bitter Neapolitan spinach, celeriac cream and sweet and sour beetroot

Veal shank with glazed artichoke, marinated red Porto shallots and potatoes purée

Lamb saddle in herb crust with rustic mustard, carrots and potatoes

(for 2 people)

Cheeses and Dessert

Selection of Italian cheeses

Orange, Carrots and Citrus fruits

White chocolate, carrot sorbet, tonka beans cream and citrus fruit ganache

Suggested with

*Feudi Del Pisciotto 2010
Sicilia Gewurztraminer*

Chocolate and Passion Fruit

Milk chocolate mousse, nuts brownie, passion fruit and tropical fruit sorbet

Suggested with

*Torcolato di Breganze 2003
Maculan Vespaioia*

Cooking pot Babà

Rhum ice-cream and blackberry compote

Suggested with

*Irpinia Melizie Fiano 2009
Mastroberardino*

Banana, Salted Caramel and Chocolate

Banana mousse, caramel sauce and chocolate butter cream

Suggested with

*Sardegna Angialis, Argiolas 2010
Nasco di Cagliari, Malvasia*

Lemon, raspberry and pineapple

Lemon bavarian, pistachio ganache, pineapple and raspberry cream

Suggested with

*Aurico, Poggio Salvi 2000
Moscadello di Montalcino*