Welcome

Since opening our first restaurant is 1992, we have made it our mission to present our traditional cuisine in new and exciting ways.

We are dedicated to using only the freshest and finest ingredients, whether they come from our garden, neighboring farm, artisanal warkshops, local vineyards or the sea that surrounds us.

We want to make your dining experience as enjoyable as possible. Ask us about our daily spe- cials, and if you don't see samething on the menu that you would like, please ask us. We may be able to surprise you. We are also able to accomodate dietary restrictions. Just let us know.

We invite you to relax in our 13th c. Norman tower where you are able to feast on the beauty of the Amalfi coast and our very special food.

Story

The Norman Tower is the oldest watchtower on the Amalfi Coast and was built between 1250 and 1300.

This picturesque tower, set among the rocks, was considered a wonderful subject for many landscape painters. We have representations from 1777 and 1817, and the tower is still used as a popular subject to this date. In the 20th century.

Luca Albino made several representations of the tower and one of these paintin- gs is on display at the Palazzo Mezzacapo in Maiori and another hangs in the major art gallery of Salerno.

The tower was also a location for Roberto Rossellini's famous movie "Paisà" (Paisan"). There are pictures of Ingrid Bergman and Roberto Rossellini enjoying their time at the tower.

Today the tower's hospitality and fine cuisine are also appreciated by well-known people such as Leonardo Di Caprio, Naomi Campbell and the unforgettable Lucio Dalla

Buon Appetito

Gino, Daniele, Ivano and Massimo

Essenza di mare

The Amalfi Coast
represented in a gastronomic
journey through seven delicious
dishes... from the entrée to the dessert.
Our "freehand" approach to a
menu that discloses the very best
we can offer you daily.

€ 115,00 per person

Tasting menus are designed to be enjoyed by the whole table only.
Cover charge is included in the price, drinks are not.
Please inform us of any food allergies or special dietary requirements
and we will be happy to accommodate you

Divina Costa

The Amalfi Coast
represented in a gastronomic
journey through five delicious dishes...
from the entrée to the dessert.
Our "freehand" approach to a
menu that discloses the very best
we can offer you daily.

€ 100,00 per person

Tasting menus are designed to be enjoyed by the whole table only.
Cover charge is included in the price, drinks are not.
Please inform us of any food allergies or special dietary requirements
and we will be happy to accommodate you

Tradizioni Amalfitane

Fish duo "Mare Nostrum"
Two warm mini starters served together

Scialatielli pasta in a fresh tomato, garlic,
olive oil and parsley sauce with mussels,
assorted clams, shrimp and scampi

Fillet of the best fresh caught fish of the day
and seasonal vegetables

Lemon delight

€ 90,00 per person

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by the whole table only.
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drinks are not.

Please inform us of any food allergies
or special dietary requirements
and we will be happy to accommodate you

Tradizioni dei Monti Lattari

Fried eggplant and smoked caciocavallo cheese
with a tomato and basil pesto sauceand fried pumpkin flower stuffed
with local cheese

Ravioli stuffed with “Sfusato Amalfitano” lemon infused
buffalo ricotta cheese in a butter and mint sauce.

*Slowly cooked calf cheeks, its sauce and tender potatoes

Traditional Amalfi Coast pasticciotto with Vesuvius’ apricot
and bourbon vanilla ice cream

*We can replace this main course with one with vegetables only to make
this menu a vegetarian one, please ask our staff.

€ 90,00 per person

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and we will be happy to accommodate you

Our selection of raw fish and crustaceans

Our large selection of specially prepared mixed raw seafood and shellfish	€ 65,00
Our selection of oysters and Oscietra caviar	€ 75,00
Our selection of Poget oysters	€ 36,00
Our fish tartare trio of the day	€ 36,00
Our citrus marinated amberjack carpaccio with aromatic herbs, sprouts and almonds	€ 28,00
King prawn carpaccio with lemon mayonnaise, mango gel and salad	€ 32,00
Red tuna tartare with seasonal vegetables, Giffoni's hazelnut and passion fruit	€ 28,00
Marinated anchovies, seasonal salad, cucumber, citrus mayonnaise and crunchy bread	€ 23,00

* Most of these products are treated with the rapid Reduction temperature under Reg.CE n.852/04

Our selection of starters

A sampling of three different delicious raw and cooked whims inspired by the fresh fish of the day (2 person minimum)	€ 38,00 per person
Fish duo "Mare Nostrum" Two warm mini starters served together	€ 30,00
Lobster salad with julienne vegetables in a citrus dressing with croutons	€ 38,00
Herb crusted mullet stuffed with scampi and lemon infused burrata, served with the fish's sauce and Provolone del Monaco cheese foam	€ 28,00
Grilled octopus, potatoes, burrata cheese and bagel	€ 26,00
Choux pastry filled with codfish and burrata cheese drizzled with a fondue of local caciotta cheese	€ 23,00
Fried eggplant and smoked caciocavallo cheese with a tomato and basil pesto sauce**	€ 23,00
"Beef carpaccio, rucola pesto, Parmigiano Reggiano flakes served with a sauce with mustard, honey and lemon	€ 28,00
Artisanal fresh buffalo mozzarella cheese and aged culatello ham from Venticano	€ 22,00

** Vegetarian meal cover

charge € 4,00 per person
Service 10%

First cowrses

Classic lemon flavoured risotto with marinated and lightly seared scampi, pistachios and mint sauce	€ 28,00
Scialatielli* pasta in a fresh tomato, garlic, olive oil and parsley sauce with mussels, assorted clams, shrimp and scampi	€ 28,00
Fresh Pappardelle with sautéed Tyrrhenian lobster in a Vesuvius' tomato sauce	€ 38,00
Minori's ancient spaghettoni with anchovies, lemon butter and bagel	€ 25,00
Gragnano's Paccheri pasta alla "Divina Costa" with three tomatoes Provolone del Monaco foam and oil with basil**	€ 23,00
Ravioli* stuffed with "Sfusato Amalfitano" lemon infused buffalo ricotta cheese in a smoked butter and mint sauce**	€ 23,00
Tortelli pasta stuffed with Genovese sauce, beef carpaccio, Parmigiano Reggiano cream, butter, thyme and hazelnut crumble	€ 25,00

Ask us for your favourite pasta dish!

* Our pasta is made by hand in our kitchen

** Vegetarian meal

Second course selections - Fish

Fillet of the best fresh caught fish of the day and seasonal vegetables	€ 36,00
Seared sea bass à la meunière, mashed potatoes and wild herb	€ 34,00
Our grand cassuola fish and seafood stew full of prawns, shrimp, sea food, squid, octopus, lobster, and the freshest fish of the day combined in an aromatic tomato sauce with grilled and baked croutons (2 person minimum)	€ 110,00
Seared tuna fillet with rosemary, spinach and Vigna Traversa wine reduction - 45° **	€ 30,00
Local sea bream fillet in a lightly herbed broth with olives, capers and crunchy vegetables by season	€ 34,00
Our fresh catch of the day You select the fish from our little boat and it is prepared aquapazza, baked in salt, grilled or in another way of your choosing and is accompanied by fresh vegetables (per 100 grams)	€ 9,00
Spiny Mediterranean lobster as you wish (grilled, boiled, broiled, baked) (per 100 grams)	€ 24,00

* Some products are treated with the rapid Reduction temperature under Reg.CE n.852/04

The indicated temperature is the recommended one to enjoy the dish at its best. Please, feel free to inform your waiter about your favourite grade of doneness.

Second course selection - Meat

Seared fillet of beef in a porcini mushroom reduction accompanied by crispy vegetables on a soft bed of potatoes with black truffle – 54° **	€ 38,00
Slowly cooked calf cheeks, its sauce and tender potatoes	€ 32,00
Braised lamb... its jus with vegetables caponata and mint	€ 32,00

*The indicated temperature is the the recommended one to enjoy the dish at its best.
Please, feel free to inform your waiter about your favourite grade of doneness

Our Goodies

"LA DELIZIA DELLA COSTIERA"
Sponge cake with lemon and limoncello creams
€ 13,00

"TRONCHETTO ESOTICO"
Coconut mousse with rosemary scented and caramelized pineapple,
tropical sauce and vanilla ice cream
€ 13,00

"MILLEVOGLIE"
Millefeuille with vanilla light cream and fresh strawberries
€ 13,00

"IL TIRAMISU DEL MONASTERO"
with local Concerto liqueur and milk chocolate
€ 13,00

"OMAGGIO A MAIORI"
Chocolate eggplant, crunchy almonds and citrus
€ 13,00

TORTINO AL CIOCCOLATO
Chocolate tart with a caramel heart, raspberry and lemon balm sauce
with peanut ice cream
€ 13,00

OUR PROPOSAL OF THE DAY
A delicious proposal that changes daily
€ 11,00

OUR SELECTION OF ICE CREAMS AND SORBETS
€ 8,00

OUR SELECTION OF LOCAL CHEESES WITH JAMS AND CHESTNUT HONEY
€ 20,00