



CENONE DI SAN SILVESTRO

GOOD RESOLUTIONS.... 2024

We welcome you with:

Chef's welcome entrée

to follow... the starters:

Skewer of octopus marinated in paprika and lime and cooked on barbecue
with tomato concasse, capers and taggiasca olives

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Pumpkin flower in tempura stuffed with Tramonti ricotta cheese,
sea bass and Amalfi coast lemon with parsley dressing

now... first courses:

Acquerello Vercellese rice with shellfish whipped with centrifuge butter,
raspberries, thyme and Bufala burrata cheese

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Seafood potato gnocchi with confit red and yellow cherry tomatoes,
zucchini pearls and Sfusato Amalfitano fragrance

let's continue with the second:

Steamed cod slice, its pil-pil on lentil soup and bread crumble scented with Mediterranean herbs

... taking you by the throat:

Creamy milk chocolate, raisin panettone and orange and cinnamon sauce

all with our local wine:

COSTA D'AMALFI – TERRE SARACENE

Ettore Sammarco

Amalfi – via L. d'Amalfi, 18/20

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