

MANCINI CLASSIC

4-course menu of traditional Italian cuisine,
which at first glance may seem ordinary,
but expertly cooked is a culinary experience.

Prosciutto Crudo di Parma “Antica Corte Pallavicina” e Mozzarella di Bufala Campana DOP

The exclusive Prosciutto naturally stored for 24 months from free-range pigs and a stunning handmade Mozzarella di Bufala Campana DOP from Paestum.

Raviolo

Fresh pasta filled with porcini mushrooms.
Served with a prestige black truffle cream.

La Costata di Vitello

Veal t-bone steak of the highest quality.
The pink steak is served plain with a peppery olive oil,
and seasonal vegetables.

or

Scorfano in guazzetto

Redfish fillet with Piennolo tomatoes from the area of the Vesuvius volcano,
Taggiasche olives, capers from the Pantelleria Island and bruschetta with our home made
Pesto alla Genovese.

Gelati

We produce our homemade ice cream according to old recipes
without preservatives, dyes and binders. A pure natural product.

780

Our menu is only served if requested by all guests at the table.