

**Ristorante Damiano Nigro**

**Relais Villa d'Amelia**

**A natura non deerrare et ad illius legem exemplumque formari sapientia est.**

**- Seneca -**

**Niccolò Paganini**

Mosaic of *Vicciola* veal and bottarga

Egg, cuttlefish and squid

Snail, Porcini mushroom and veal trotter pie

Potato roll, scallop, razor-shell and tellina-clams

Fregula Sarda pasta, grill scent, squid and bean from Controne

Red mullet, fennel, garlic and foie-gras

Pork ribs, honey and bell peppers

Foie-gras escalope, fish sauce, raw cuttlefish and oxalis

Persimmon, ewe's cheese and black truffle

White chocolate and passion fruit mousse, caramel sauce and scampi cevichè

€ 125,00

## Gioacchino Rossini

Raw scallop, marinated beetroot,  
apple and peanut butter

Creamy pork bacon  
and raw Gilthead seabream

Big Spaghetti, capers,  
lemon and Caciocavallo cheese

Lightly smoked cod, capers,  
sweet and sour pepper, parsley  
and red wine sauce

*Rossini* style lamb

Choco<sup>3</sup>

€ 95,00

## Antonio Vivaldi

Grilled marinated red cabbage,  
cumin and cheese cracker

The four seasons "The Autumn"

Snail shaped pasta  
with Porcini mushrooms sauce

Celeriac ravioli, black truffle,  
spinach cream and root stock

Cardoon from Nizza,  
garlic sabayon sauce  
and caper powder

Figs, almonds and lemon

€ 85,00

KINDLY INFORM OUR STAFF ABOUT ANY POSSIBLE ALLERGY  
OR INTOLERANCE YOU MAY HAVE.

PLEASE ASK OUR STAFF MORE INFORMATION REGARDING THE POSSIBLE USE  
OF ALLERGENS IN EACH FOOD/DISH THAT IS SERVED/SOLD ON PROPERTY.

FOR HEALTHY AND CONSERVATION NEEDS IT MIGHT BE POSSIBLE THAT  
SOME INGREDIENTS HAVE BEEN FROZEN AT -18°C