

ALICI





Welcome to this special place, where anchovies are the main element and the symbol of our restaurant, chosen to celebrate the ancient craft of fishing for blue fish and the deep connection with the sea, which forms the foundation of our culinary and cultural heritage, a life marked by its rhythm. My menu is inspired by this very context, reinterpreting authentic and genuine flavors that are true elements of identity from my land, Campania, with its colorful, light, imaginative, and creative soul. My cuisine and the restaurant "Alici" aim to be a tribute to local culture, artisan tradition, the flavors and aromas of the sea and land, as well as to poetry and music that will accompany your senses, all while enjoying an emotional view of the sea and the picturesque village of Conca dei Marini from our terrace.

Crescenzo Scotti
Executive Chef



TASTING MENU

One night with Crescenzo

CAPPUCCINO MEDITERRANEO

mediterranean blue lobster cappuccino, creamed potatoes with milk, squid ink powder

:2 . 7 . 9 . 14 **

LA CIPOLLA IERI ED OGGI

petals of Montoro red onion cooked in salt and served with its own jus

ALICI AD ALICI

pasta as a risotto with Cetara anchovies

1 . 3 . 4 . 6 . 7 . 9 . 12 **

SAPORI PRAIANESI

mesca francesca pasta with cuttlefish, potatoes and mint

1 . 6 . 7 . 9 . 12 . 14 **

SOGLIOLA ALLA PARMIGIANA

sole as eggplant parmesan

4 . 7 **

AGNELLO CACIO E PEPE

grilled lamb chops with "cacio e pepe" sauce and swiss chard

6 . 7 . 8 . 9 . 12 **

COME FACEVA LA NONNA

chocolate panna cotta, pastry cream, vermouth foam, cocoa and biscuits

1 . 3 . 6 . 7 . 8 . 12 **

Your tasting menu

Enjoy creating your personalized menu based on your tastes. You can choose from all the available dishes, including those from our tasting menu. If you have a special request, it will be our pleasure to satisfy it.

choice of 3 courses	110
choice of 4 courses	130

For optimal timing and a seamless dining experience, we kindly suggest that all guests at the table select the same tasting menu.

À LA CARTE MENU

Starter

CAPPUCCINO MEDITERRANEO

mediterranean blue lobster cappuccino, creamed potatoes with milk, squid ink powder

40

6 . 7 . 9 . 14 **

LA SEPPIA, PISELLI E LARDO

stuffed cuttlefish with smoked provola, pea cream and lard

36

6 . 7 . 9 . 12 . 14 **

VERZA E BACCALA'

creamy salted codfish in savoy cabbage leaves with its own jus

36

4 . 6 . 7 . 9 **

VITELLO GLASSATO

glazed veal sweetbreads with smoked beetroot and burnt leek

34

6 . 9 . 12 **

FALSO D'UOVO

'egg' of pumpkin, tomato, capers and olives

40

8 . 9 **

Pasta courses

COZZE E CALAMARO

carnaroli risotto cooked with bread water, vascuotto from Agerola and creamed with Isigny butter, aromatic herbs, pepper mussels, squid and sea asparagus

40

7 . 9 . 12 . 14 **

IL TAGLIOLINO

30-yolk tagliolini with Sfusato Amalfi lemon and red shrimp in different textures

42

1 . 2 . 3 . 7 . 9 . 12 **

MI SI E' ARRABBIATO IL RISO

rice of semolina pasta with arrabbiata sauce with peperoni

40

1 . 9 **

GENOVESE IN COSTIERA

fresh pasta bottone filled with genovese sauce

45

1 . 3 . 7 . 9 . 12 **

O' RAU

rigatoni homemade, with neapolitan ragù

38

1 . 3 . 7 . 8 . 9 . 12 **

Main courses

PALAMITA	
bonito fish marinated in pumpkin vinegar and mint, grilled with pumpkin seed jus and zucchini flowers with a sea urchin mayonnaise	
	42
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1 . 4 . 9 . 12 . 14 **	

PESCE SAN PIETRO	
john dory fish with celeriac, citron, and Giffoni hazelnuts	
	45
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4 . 6 . 8 . 9 . 12	

IL MAIALINO	
slow-cooked suckling pig served with mustard foam and sliced annurca apple	
	45
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3 . 5 . 6 . 7 . 8 . 9 . 10 . 12 **	

OSSOBUCO DI BUFALA	
ossobuco of buffalo with saffron yellow rice cream and gremolata sauce	
	55
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7 . 9 . 12 **	

MAIS AL CARTOCCIO	
corn in foil with peanuts, black truffle and morel mushroom sauce	
	38
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5 . 12 **	

List of allergens


Dear Guest,

we would like to inform you that according to the EU Regulation N.1169/2011 of the European Parliament and of the Council of 25 october 2011.


The following list highlights the 14 families of allergens in our menu.

We kindly invite you to present any allergies to the staff, in order to offer the best possible service for you and your Guests.


- 1




cereals containing gluten
- 2




cereals containing gluten
- 3




eggs and products thereof
- 4




fish and products thereof
- 5




peanuts and products thereof
- 6




soybeans and products thereof
- 7




milk and products thereof
- 8




nuts
- 9




celery and products thereof
- 10




mustard and products thereof
- 11




sesame seeds and products thereof
- 12



sulphur dioxide and sulphites
- 13



lupins and products thereof
- 14



molluscs and products thereof

** for consumer health protection, all raw fish produce (marked with two stars) in this establishment is subject to preventive bonification treatments conforming to the requirement of REG. EC 853/04 (Anne III, Section VIII, Chapter 3, Letter D, Point 3) and the Ministry of Health Circulation 17/02/2011.



