

ANDREA
/ APREA
RISTORANTE

“My contemporary cuisine looks to the future,
but never forgets its origins”
Andrea Aprea

Please kindly advise the staff of any allergies or food restrictions, we can't guarantee the absence of cross contaminations of allergens. Should you wish to consult the allergens' book, please do not hesitate to ask our staff. Based on the market availability some ingredients can be frozen. Prices are all in Euro and are inclusive of VAT and service charge.

CONTEMPORANEITY

Veal Sweetbread
Black Shallot, Asparagus, Goat's Milk Curd

"Selezione Dama" Carnaroli Rice
Wild Garlic, Oyster, Pompia Citron

Pigeon
Banana, Rocket Salad, Coffee

Grana Padano Reserve cheese and Apricot
Honey, Dandelion

200 €

Including wine pairing by our Sommelier 315 €

Including non-alcoholic pairing by our Sommelier 270 €

NEAPOLITAN

M'Buttunato
Peppers, Squid

Selva Egg
Purgatorio style

“Selezione Gentile” Risone Pasta
Langoustines, Lemon, Rosemary, Capers

Cannelloni Pasta
Donkey Genovese Stew,
Courgettes Escabece style

Sea Bass “Acquapazza” Sauce
Escarole, Black Olives

Caprese Cake

230 €

Including wine pairing by our Sommelier 360 €

Including non-alcoholic pairing by our Sommelier 310 €

SIGNATURE

Cuttlefish “Diavola” style

(2015)

Quail

Tuna Sauce, Carrots, Blueberries

(2022)

Potato Amatriciana style “In Stagnola”

(2016)

Sub-Marine Risotto

(2018)

“Selezione Gentile” Mezzo Pacchero Pasta
in Extraction of Neapolitan “Soffritto”

(2023)

Turbot “Mugnaia” Style

(2013)

Lamb

Aubergine, Sea Urchins, Smoked Provola cheese

(2017)

Maraschino Strawberries

Mascarpone cheese, Calamint

(2016)

250 €

Including wine pairing by our Sommelier 410 €

Including non-alcoholic pairing by our Sommelier 345 €