

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

---

Quail 100%  
Chamomile, Popcorn

“Dama Selection” Carnaroli Rice  
Hints of Wild Berries

Pigeon and Eel  
Pomegranate, Cauliflower

Grana Padano Reserve cheese and Persimmon  
Honey, Juniper

205 €

*Including wine pairing by our Sommelier 325 €*

*Including non-alcoholic pairing by our Sommelier 280 €*

# NEAPOLITAN

---

Cuttlefish  
Luciana style

Selva Egg  
Purgatorio style

“Gentile Selection” Linguina Pasta  
In Extraction of Turnip Tops,  
Candied Lemon, Razor Clams

Tortello Pasta  
Rabbit Genovese Stew,  
Escarole, Anchovies, Black Olives,  
Caciocavallo Podolico cheese

Salt Cod  
Dehydrated Pizzaiola sauce

Roccocò

235 €

*Including wine pairing by our Sommelier 375 €*

*Including non-alcoholic pairing by our Sommelier 315 €*

## SIGNATURE

---

Langoustines and Veal Tongue  
Pumpkin, Green Sauce  
(2016)

Potato Amatriciana style "In Stagnola"  
(2016)

Sweetbread Cacciatora style  
Artichoke, Barley, Beer  
(2022)

Sub-Marine Risotto  
(2018)

Buffalo Ricotta Tortello  
Double concentration of Neapolitan Ragout  
"San Marzano Dop Casa Marrasso Selection"  
(2011)

Turbot Mugnaia Style  
(2013)

100 hours Black Pork  
Red Chicory, Smoked Provola cheese, Honey, Chili Pepper  
(2014)

Rhubarb  
White chocolate, Peanuts, Evo Oil  
(2016)

255 €

*Including wine pairing by our Sommelier 425 €*

*Including non-alcoholic pairing by our Sommelier 350 €*