

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

Black Shallot, Asparagus, Coffee

“Dama Selection” Carnaroli Rice

Wild Garlic, Oyster, Pompia Citrus

Pigeon

Turnips, Juniper, Raw Curd Blue-Veined
Buffalo Cheese

Loquats and Rosemary

White Chocolate, Licorice

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” Eliche Pasta
Double Concentration of Neapolitan Soffritto,
Candied Lemon

Tortello Pasta
Beef Genovese Stew,
Escarole, Provolone del Monaco cheese,
Black Olives,

Salt Cod
in Extraction of Peppers, Capers

Neapolitan Diplomatica Cake

235 €

Including wine pairing by our Sommelier 375 €

Including non-alcoholic pairing by our Sommelier 315 €

SIGNATURE

Langoustines and Duck
Eucalyptus, Orange
(2015)

Spring Fassona Beef
(2024)

Potato Amatriciana style "In Stagnola"
(2016)

Sub-Marine Risotto
(2018)

Bottoni Pasta
Grana Padano Reserve Cheese, Veal Sausage,
Oscietra Caviar
(2022)

Turbot Mugnaia Style
(2013)

Lamb
Sorrel, Sea Urchins, Smoked Provola Cheese
(2017)

Maraschino Strawberries
Mascarpone Cheese, Calamint
(2016)

255 €

Including wine pairing by our Sommelier 425 €

Including non-alcoholic pairing by our Sommelier 350 €