

# Luna

at VILLA MAGIA



*Executive Chef: Enzo Licciardi*

*Maitres: Salvatore Apuzzo et Valentina Maresca*

*Tasting Menu:*

*“Simona“*

***Codfish***

*Herbs Flavoured Oil, Pumpkin, Porcini, Seasonal Truffle*  
*(5)(9)(4)*

***Scialatielli***

*Local Squids, Seafood, Cherry Tomatoe’s Ragout*  
*(1)(2)(3)(4)(5)(9)(14)*

***Amberjack***

*Tomatoes, Mozzarella, Basil, Roasted Eggplants Purée*  
*(4)(5)(9)*

***Dessert***

*A la Carte*

*€ 120,00 per person*

*Tasting Menu:*

*“Luca“*

***Raw Red Prawn***

*Pan Brioche, Burrata Cheese, Citrus,*  
*(1)(2)(5)(7)(9)*

***Black Squid Ravioli***

*Pumpkin, Seabass, Smoked Scampi*  
*(1)(2)(4)(5)(14)(9)*

***Linguine Di Gragnano “Nerano Style”***

*Zucchini, Provolone Del Monaco Cheese, Basil From Our Garden*  
*(1)(7)(5)(9)*

***Red Snapper Mediterranean Style***

*Pumpkin, Porcini, Herbs*  
*(5)(9)(4)*

***Dessert***

*A la Carte*

*€ 150,00 per person*

*Tasting Menu:*

*“Enzo fà tu”*

*A Journey in our Chef's Mind*

***Freehand Tasting Menu:***

*5 Courses*

*€ 160,00 per person*