

Story

The Norman Tower is the oldest watchtower on the Amalfi Coast and was built between 1250 and 1300.

This picturesque tower, set among the rocks, was considered a wonderful subject for many landscape painters. We have representations from 1777 and 1817, and the tower is still used as a popular subject to this date. In the 20th century Luca Albino made several representations of the tower and one of these paintings is on display at the Palazzo Mezzacapo in Maiori and another hangs in the major art gallery of Salerno.

The tower was also a location for Roberto Rossellini's famous movie "Paisà" (Paisan"). There are pictures of Ingrid Bergman and Roberto Rossellini enjoying their time at the tower.

Today the tower's hospitality and fine cuisine are also appreciated by well-known people such as Leonardo Di Caprio, Naomi Campbell and the unforgettable Lucio Dalla.



Welcome

Since opening our first restaurant in 1992, we have made it our mission to present our traditional cuisine in new and exciting ways. We are dedicated to using only the freshest and finest ingredients, whether they come from our garden, neighboring farm, artisanal workshops, local vineyards or the sea that surrounds us.

We want to make your dining experience as enjoyable as possible. Ask us about our daily specials, and if you don't see something on the menu that you would like, please ask us. We may be able to surprise you. We are also able to accommodate dietary restrictions. Just let us know.

We invite you to relax in our 13th c. Norman tower where you are able to feast on the beauty of the Amalfi coast and our very special food.

Buon Appetito
Gino, Daniele, Ivano and Massimo



“Essenza di mare”

The Amalfi Coast

represented in a gastronomic journey
through seven delicious dishes...
from the entrée to the dessert.
Our “freehand” approach to a menu
that discloses the very best
we can offer you daily.

€ 90,00 per person

Tasting menus are designed to be enjoyed by the whole table only.
Cover charge is included in the price, drinks are not.
Please inform us of any food allergies or special dietary requirements
and we will be happy to accommodate you



Menù Divina costa

A five course experience that displays
the Amalfi Coast iconic products in traditional and revisited recipes

€ 75,00 per person

Tasting menus are designed to be enjoyed by the whole table only.

Cover charge is included in the price, drinks are not.

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Tradizioni Campane

A four course menu that features a selections
of Campania's greatest classics

€ 65,00 per person

Tasting menus are designed to be enjoyed by the whole table only.
Cover charge is included in the price, drinks are not.
Please inform us of any food allergies or special dietary requirements
and we will be happy to accommodate you



Starters

Our large selection of specially prepared mixed raw seafood and shellfish	€ 38,00
Our fresh oyster plate - 6 oysters of the day's catch	€ 23,00
Our citrus marinated amberjack carpaccio with aromatic herbs, sprouts and crunchy almonds	€ 22,00
A sampling of three different delicious whims inspired by the fresh fish of the the day 2 person minimum - per person	€ 26,00
Fried eggplant and smoked caciocavallo cheese with a tomato and basil pesto sauce**	€ 16,00
Artisanal fresh buffalo mozzarella cheese and aged culatello ham from Venticano	€ 16,00

** Vegetarian meal



cover charge € 3,00 per person

First courses

Classic risotto made with the finest “Gran Riserva Carnaroli” rice with lightly seared and raw scampi and flavored with vanilla, lemon, pistachios from Stigliano and mint sauce	€ 23,00
Cannelloni* stuffed with a smoked sea bream fish and potato mixture in a seafood and crustaceans’ emulsion	€ 20,00
Pappardelle from Gragnano with a half sautéed Tyrrhenian lobster in a cherry tomato sauce	€ 25,00
Scialatielli* pasta in a fresh tomato, garlic, olive oil and parsley sauce with mussels, assorted clams, shrimp and scampi	€ 20,00
Ravioli* stuffed with “Sfusato Amalfitano” lemon infused buffalo ricotta cheese in a butter and mint sauce**	€ 16,00

ask us for your favourite pasta dish!

* Our pasta is made by hand in our kitchen

** Vegetarian meal



Second course selections - Fish

Seared sea bass sautéed in lemon and capers with broccoli and topped with julienne fried leeks	€ 24,00
Seared tender amberjack fillet on a bed of wild lettuce served with creamed potatoes drizzled with a sundried tomato emulsion	€ 23,00
Seared tuna fillet in a rosemary and red wine reduction with broccoli - 45° **	€ 20,00
Local sea bream fillet in a lightly herbed broth with olives, capers and crunchy vegetables by season	€ 24,00
Lobster salad with julienne vegetables in a citrus dressing with croutons	€ 25,00
Our fresh catch of the day You select the fish from our little boat and it is prepared aquapazza, baked in salt, grilled or in another way of your choosing and is accompanied by fresh vegetables	(per 100 grams) € 8,00
Spiny Mediterranean lobster as you wish (grilled, boiled, broiled, baked)	(per 100 grams) € 22,00

* Some products are treated with the rapid Reduction temperature under Reg.CE n.852/04

The indicated temperature is the recommended one to enjoy the dish at its best. Please, feel free to inform your waiter about your favourite grade of doneness.



Second course selections - Meat

Braised lamb... its jus, served with pan seared eggplants,
potatoes and mint pesto

€ 26,00

Seared fillet of beef in a porcini mushroom reduction
accompanied by crispy vegetables on a soft bed of potatoes
with black truffle - 54° **

€ 30,00

*The indicated temperature is the the recommended one to enjoy the dish at its best. Please, feel free to inform your waiter about your favourite grade of doneness



Le Nostre Golosità

Our Goodies

Delizia al limone
Lemon delight sponge cake
€ 8,00

La millefoglie con crema delicata e fragoline di bosco
Chantilly wild strawberries mille feuille
€ 9,00

Sorbetto del giorno
Sorbet of the day
€ 6,00

Carpaccio di ananas marinato all'anice stellato
con sorbetto al cocco e nocciole di Giffoni IGP caramellate
Anis marinated pineapple carpaccio served
with a coconut sorbet and caramelized Giffoni's hazelnuts
€ 9,00

Nuvola (meringa spuma al mascarpone, crumble al cioccolato e caffè)
Nuvola (meringue, mascarpone foam, chocolate crumble and coffee)
€ 10,00

Shock normanno, salsa al caramello, burro salato, gelato di nocciola e timo
Norman shock: salted butter and caramello sauce,
Giffoni hazelnut icecream
€ 10,00

