

# 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



# Tradizioni Amalfitane

A four course menu that features a selection  
of the Amalfi Coast's greatest classics

€ 70,00 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                                | € 40,00 |
| Our fresh oyster plate - 6 oysters of the day's catch  | € 25,00 |
| Our citrus marinated amberjack carpaccio with aromatic herbs, sprouts and crunchy almonds                | € 23,00 |
| Red tuna with seasonal vegetables, Giffoni's hazelnut and passion fruit                                  | € 23,00 |
| Local cod "alla Nerano", Provolone del Monaco cheese foam and Sfusato Amalfitano lemon                   | € 22,00 |
| A sampling of three different delicious whims inspired by the fresh fish of the the day                  | € 27,00 |
| Puff pastry filled with codfish and burrata cheese drizzled with a fondue of Provolone del Monaco cheese | € 18,00 |
| Fried eggplant and smoked caciocavallo cheese with a tomato and basil pesto sauce**                      | € 16,00 |
| "Bruna agerolina" beef tartare, aromatic herbs, hard-boiled egg, capers, onions and baby cucumbers       | € 23,00 |
| 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 | € 24,00 |
| 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  | € 27,00 |
| Scialatielli* pasta in a fresh tomato, garlic, olive oil and parsley sauce with mussels, assorted clams, shrimp and scampi   | € 22,00 |
| Gragnano’s spaghettoni with lemon, anchovies, butter and bagel   | € 20,00 |
| Ravioli* stuffed with “Sfusato Amalfitano” lemon infused buffalo ricotta cheese in a butter and mint sauce**   | € 16,00 |
| Tortelli pasta stuffed with Genovese sauce, beef carpaccio, Parmigiano Reggiano cream, butter, thyme and hazelnut crumble  | € 21,00 |

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 € 25,00

Seared tender amberjack fillet on a bed of wild lettuce served  
with creamed potatoes drizzled with a sundried tomato emulsion € 24,00

Our grand cassuola fish and seafood stew full of prawns, shrimp, sea food, squid,  
octopus, lobster, and the freshest fish of the day combined in an aromatic tomato  
sauce with grilled and baked croutons  
2 person minimum (per person) € 50,00

Seared tuna fillet in a rosemary and red wine  
reduction with broccoli - 45° \*\* € 21,00

Local sea bream fillet in a lightly herbed broth with olives,  
capers and crunchy vegetables by season € 25,00

Lobster salad with julienne vegetables in a citrus dressing with croutons € 26,00

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) € 9,00

Spiny Mediterranean lobster as you wish  
(grilled, boiled, broiled, baked) (per 100 grams) € 23,00

\* 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

Slowly and sous-vide cooked suckling pig belly  
with a spinach flan and Provolone del Monaco cheese foam € 23,00

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*

Lemon delight sponge cake

€ 9,00

Chantilly wild strawberries mille feuille

€ 9,00

Nuvola (meringue, mascarpone foam, chocolate crumble and coffee)

€ 11,00

Norman shock: salted butter and caramello sauce,

Giffoni hazelnut icecream

€ 10,00

Traditional Amalfi Coast pasticciotto with Vesuvius' apricot

and bourbon vanilla ice cream

€ 9,00

Gran Dessert Torre Normanna

€ 18,00

Anis marinated pineapple carpaccio served

with a coconut sorbet and caramelized Giffoni's hazelnuts

€ 9,00

Sorbet of the day

€ 6,00

Our selection of local cheeses with jams and chestnut honey

€ 16,00



