

CASTEL MONASTERO\*

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TUSCAN RETREAT & SPA



GORDON RAMSAY

“CONTRADA”  
RESTAURANT

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Neapolitan Executive Chef Nello Cassese

alongside his

Greek born Head Chef Stelios Sakalis,

welcome you in “La Contrada Restaurant”:

Gordon Ramsay recognized the talent and flair

After various Michelin experiences

in London, Paris and in Italian Restaurant,

constructed a Menu with bolt modern European

and Mediterranean influences

Enjoy the experience

Traveling with the Chef

*Aperitif in finger bites*

*Amuse bouche*

*Dried whole wheat bread made like a traditional panzanella , langoustine bon-bon, clear juice from San Marzano tomatoes and yoghurt*

Fiano di Avellino Ciro Picariello 2012

*Pecorino ravioli in garlic base sauce, candied tomatoes and crispy garlic*

Capitel Foscarino Anselmi 2012

*Fusilloni pasta from "Pastificio dei Campi", pea textures, mullet roe, mussels and pancetta foam*

*Catch of the day brined in salt and rosemary , stuffed courgette flower, sea urchin mayonnaise , spiced soup made by "Maruzzelle arrecanate"*

Bramito del Cervo Castello della Sala 2012

O

*Tataki of beef sesame marined, pak choy and scapece of courgette*

Dolcetto d'Alba Bricco Bastia Conterno – Fantino 2013

*Selection of Italian and European cheeses  
(€ 20,00 extra charge)*

*Pre dessert*

*Rhum babà with lime custard, candied Morello and Strega liquor ice cream*

*Petit fours*

Prezzo per persona: 94,00 € ( wine not included )

Prezzo per persona: 130,00 € ( wine included )

To start with

<i>Artichoke confit, curried tofu croquette , crumbled black olives , Jerusalem artichoke</i>	27,00 €
<i>Selection of cold cuts by "Massimo Spigaroli" with homemade pickled vegetables</i>	30,00 €
<i>Beef tartar , smoked foie gras , waldorf salad</i>	31,00 €
<i>Terrine and ice cream of foie gras, passion fruit and crunchy vegetables</i>	33,00 €
<i>Dried whole wheat bread make like a traditional panzanella , langoustine bon-bon, clear juice from San Marzano tomatoes and yoghurt</i>	34,00 €
<i>Pecorino ravioli in garlic base sauce, candied tomatoes and crispy garlic</i>	26,00 €
<i>Chilled squid ink Tagliolini, seasonal vegetables seafood, lemon grass emulsion</i>	29,00 €
<i>Fusilloni pasta from "Pastificio dei Campi", pea textures , mullet roe, mussel and pancetta foam</i>	30,00 €
<i>Cold gazpacho , lobster, broad bean pesto, bricelet of polenta and "vacche rosse" parmesan parfait</i>	34,00 €
<i>Acquerello rice , lemon marmalade from Sorrento I.G.P., violet shrimp Carpaccio , capers and anchovy from Cantabrian</i>	35,00 €

Main courses

<i>Tataki of beef sesame marinated, pak choi and scapece of courgette</i>	36,00 €
<i>Vadouvan Sirloin of veal, friggirelli peppers , baby eggplant parmigiana style</i>	38,00 €
<i>Lamb in two ways, celeriac , Mortadella foam</i>	38,00 €
<i>"Laura Peri "pigeon : poached breast, the leg in Buffalo sauce , pigeon liver pate</i>	38,00 €
<i>Catch of the day brined in salt and rosemary , stuffed courgette flower , sea urchin mayonnaise , spiced soup made by "Maruzzelle arrecanate"</i>	37,00 €
<i>Fillet of red mullet, sweet and sour confit of pepper , squid, garlic and lemon puree</i>	38,00 €