

MANCINI CLASSIC

4-course menu of traditional Italian cuisine,
which at first glance may seem ordinary,
but expertly cooked is a culinary experience.

Prosciutto di Parma Magnus e Mozzarella di Bufala Campana DOP

The exclusive Prosciutto from Parma naturally stored for 30 months from free-range pigs
and a stunning handmade Mozzarella di Bufala Campana DOP from Battipaglia.

Raviolo

Fresh pasta filled with porcini mushrooms.
Served with a prestige black truffle cream.

La Costata di Vitello

Veal t-bone steak of the highest quality.
The pink steak is served plain with a peppery olive oil,
and seasonal vegetables.

or

Merluzzo

Fillet of cod, shellfish ragout sautéed with Aironi rice from Vercelli in Piemonte,
garnished with rind and juice of lemon's from the Amalfi coast.

Gelati

We produce our homemade ice cream according to old recipes
without preservatives, dyes and binders. A pure natural product.

680