



VILLARENA



RESTAURANT

À la carte Menu



Restaurant Menu



Our Selection

Our passion for traditional cuisine lead us to look for quality italian products. This selection is made by following the food supply chain of small local farms, often guaranteed by PDO (Protected Designation of Origin) and I.G.P. (Protected geographical indication) certifications.

In the following dishes you will find these excellent raw materials, cooked for you with competence and passion.

WHEN YOU FIND THIS SYMBOL  IT MEANS THAT THE DISHES ARE IN **LIMITED AVAILABILITY**. ASK OUR STAFF FOR MORE INFORMATION AND CHECK OUT OUR **LEGEND MENU** TO FIND OUT THE **INGREDIENTS** OF THE DISHES AVAILABLE

ALLERGENS ALERT: ASK OUR STAFF QUESTIONS ABOUT INGREDIENTS



This list does not imply that the allergen is always present in our plates; it is intended to serve as a reminder to always ask our staff

Restaurant Menu

Starters

Insalata caprese	€ 12,00
<i>Mozzarella, Sorrento tomatoes and basil</i>	
Prosciutto e melone / Prosciutto e treccia	€ 14,00
<i>Parma ham and cantaloupe melon or "treccia" mozzarella</i>	
Fritto misto all'italiana con verdure	€ 16,00
<i>Croquettes, rice croquettes, fried vegetables, mini pizzas stuffed with soft cheese</i>	
"Antipasto Casale" (for two people)	€ 24,00
<i>Mixed vegetables from the garden, local cold cuts, mozzarella, mixed fried</i>	
Starter of the day 	<i>(ask our staff)</i>

First Courses

Spaghetti con pomodoro San Marzano	€ 9,00
<i>Gragnano pasta I.G.P. with San Marzano tomato sauce</i>	
Gnocchi alla sorrentina	€ 12,00
<i>Local potato gnocchi with tomato sauce and mozzarella</i>	
Ravioli alla caprese 	€ 14,00
<i>Homemade pasta, BIO eggs, caciotta cheese and fresh cherry tomato sauce</i>	
Spaghetti alla Nerano I.G.P. 	€ 18,00
<i>Gragnano pasta I.G.P. with Provolone del Monaco DOP, Extra Virgin Olive Oil, caciotta cheese and local courgettes</i>	
First Course of the day 	<i>(ask our staff)</i>


Service +10% (to be added to the total)

Restaurant Menu

Main Courses

Parmigiana di melanzane <i>Fried aubergines with mozzarella and tomato sauce</i>	€ 12,00
Filetto di pesce* in crosta di patate e lardo di colonnata con misticanza agli agrumi <i>Fish fillet in potato and lard crust with mixed salad flavoured with citrus fruit</i>	€ 22,00
Scaloppa di vitello al limone / vino bianco / marsala con patate <i>Veal escalope with lemon / white wine / Marsala wine sauce with baked potatoes</i>	€ 18,00
Gamberoni* alla griglia con insalata <i>Grilled king prawns* with salad</i>	€ 24,00
Main Course of the day 	<i>(ask our staff)</i>

Side Dishes

Insalata mista - Mixed salad	€ 6,00
Patatine fritte* - French fries*	€ 8,00
Insalata verde con arancia e mandorle <i>Green salad with orange and almonds</i>	€ 9,00
Verdure di Stagione <i>Seasonal vegetables</i>	€ 10,00
Side Dish of the day 	<i>(ask our staff)</i>

Kids Menu

Pennette Bolognese/Pomodoro <i>"Pennette" Pasta with Bolognese or tomato sauce</i>	€ 22,00
Cotoletta con patatine - Cutlet with potatoes	
Gelato - Ice Cream	

* In absence of fresh products we use -18°C frozen products

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Alcohol-free drinks

Acqua minerale 50 cl	€ 2,00
Acqua minerale 75 cl	€ 3,00
Coca Cola 33 cl	€ 3,00
Coca Cola Zero 33 cl	€ 3,00
Coca Cola 1 L	€ 7,00
Lemonsoda 33 cl	€ 3,00
Fanta 33 cl	€ 3,00
Sprite 33 cl	€ 3,00
Lemon tea	€ 3,00
Peach tea	€ 3,00
Orange juice	€ 6,00
Fruit Juices	€ 3,00
Tonica	€ 3,00
Cedrata	€ 3,00
Homemade Lemonade	€ 5,00

Espresso, Coffee and more

Espresso	€ 3,00
Espresso decaffeinated	€ 3,00
Coffee with alcohol	€ 5,00
American coffee	€ 5,00
Coffee with milk	€ 7,00
Cappuccino	€ 5,00
Hot tea	€ 5,00
Selection of infusions	€ 5,00
Hot chocolate	€ 5,00

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Alcoholic drinks

Beer 33 cl	from € 4,00 to € 8,00
Beer 66 cl	€ 8,00
Beer "The originals" 33 cl	from € 6,00 to € 10,00
Craft Beer "SURRENTUM" 33 cl	€ 8,00
Glass of Prosecco	from € 6,00 to € 10,00
Glass of labeled wine	from € 6,00 to € 12,00
Glass of house wine	€ 4,00
Italian liqueur	€ 4,00
Foreign liqueur	€ 5,00
Bitter	€ 4,00
Home made liqueur (Limoncello, Finocchietto, etc...)	€ 4,00
Grappa Chiara	€ 6,00
Grappa Scura Riserva	from € 8,00 to € 12,00
Long Drinks	from € 8,00 to € 12,00
Cocktail	from € 10,00 to € 16,00
Aperol Spritz	€ 10,00
Limoncello Spritz	€ 10,00

Desserts

Packaged ice creams	€ 4,00
Sundae (3 flavors)	€ 6,00
Lemon sorbet	€ 5,00
Fruit or sliced fruit	€ 8,00
Tiramisù	€ 6,00
Chocolate cake with warm heart	€ 8,00
Dessert of the day 	<i>(ask our staff)</i>

VILLARENA WINE

MY SELECTION OF WINES



HOUSE WINE White or Red Wine

Table wine of selected grapes from the Campania Region

€ 11,00



PENISOLA SORRENTINA Sorrento White or Red Wine

DENOMINAZIONE DI ORIGINE CONTROLLATA
Wine obtained from local varieties of white grapes coming from Falanghina and Greco wines of the hills between Massa Lubrense and Sorrento. It has a straw yellow color, dry and harmonious.

€ 20,00



GRAGNANO della Penisola Sorrentina, Fizzy Red Wine

DENOMINAZIONE DI ORIGINE CONTROLLATA
Gragnano della Penisola Sorrentina is an intense red wine, with scent of violet, strawberry, rose and raspberry, remarkable if served chilled. It is made with 8 different variety and autochthonous grapes: Piedirosso, Aglianico, Sciascinoso, Suppezza, Castagnara, Olivella, Sauca, Surbegna.

€ 24,00



FALANGHINA White Wine

DENOMINAZIONE DI ORIGINE PROTETTA
Falanghina Grape is the best wine in Castelvenere area. The Falanghina wine has a straw yellow color, the taste is slightly tart and fruity. Falanghina and seafood make a natural pair and it's remarkable in the aperitifs if served chilled.

€ 27,00



CODA DI VOLPE White Wine

DENOMINAZIONE DI ORIGINE PROTETTA
The Coda di Volpe wine is purity obtained from the grape which is locally named "Coda di Pecora" (Sheep Tail). The color is deep straw yellow, the smell is vinous and the aroma is sweet particularly during the first year. It's best paired with white meat and shellfish

€ 27,00



AGLIANICO Red Wine

DENOMINAZIONE DI ORIGINE CONTROLLATA
The Aglianico wine obtained from Aglianico grape, is produced on the Castelvenere hills and it has a brilliant red ruby color, a red berry smell, the taste is dry and velvety, it might be paired to game and Pecorino cheese semi-matured. The best temperature to serve the wine is 16/18°C.

€ 29,00



ASPRINIO D'AVERSA Brut Sparkling White Wine

DENOMINAZIONE DI ORIGINE CONTROLLATA
The Asprinio d'Aversa grape is still cultivated today with the traditional method of Etruscan origin, the vines are married to poplar's tree reaching 15 meters of height. The Asprinio is very fresh with a good acidity and the typical scent of cedars. It is characterized by a pleasant acidity, a good freshness and hints of citrus fruits.

€ 42,00



VILLARENA



More information available every morning at the reception

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