

Restaurant La **Zagara** is nestled in the charming

atmosphere of our **citrus** grove. Here you

can enjoy our **traditional** cuisine reinterpreted in a

modern way by our Chef **Flavio** Astarita. The

mediterranean flavors and **scents** are

the **essence** of our menu.

Gourmet Menu

Eggplant parmigiana in bread crust

Octopus grilled, potato croquettes breaded in panko

Linguine with yellow cherry tomatoes and anchovies sauce of Cetara

Fresh homemade "Tortello" stuffed with bufalo ricotta cheese in a sauce of fresh clams, zucchini and lemon flavours

Codfish in light cooking with herb flavors

Fresh tuna grilled and orange mayonnaise

Mini dessert selection

Price per person € 60, minimum 2 persons

Appetizers

Eggplant parmigiana in bread crust (V)	12,00
Rice ball stuffed with vegetables in "chiummenzana" sauce with tomato and oregano (V)	10,00
Toast of mozzarella in lightly fried	10,00
Variation of grilled vegetables	10,00
Octopus grilled, potato croquettes breaded in panko	16,00
Fresh tuna tartare, green apple, soy and sake sauce	18,00
Marinated raw of beef filet "Fassona race" mixed salad seasoned to cherry vinegar	14,00

(V) vegetarian dish

According to the availability of the market, some products may have been frozen.

First Courses

Fresh homemade ravioli "Capri Style" stuffed with caciotta cheese and marjoram in cherry tomato souce (V)	12,00
Linguine with yellow cherry tomatoes and anchovies souce of Cetara	15,00
Spaghetti "Old style"with garlic, olive oil and hot chilli with bread souce	10,00
Fresh homemade "Tortello" stuffed with bufalo ricotta cheese in a souce of fresh clams, zucchini and lemon flavours	18,00
Spaghetti with fresh clams	16,00
Paccheri pasta Gragnano with local octopus ragout	16,00
Egg pasta "Cannoli" with king prawns and lard on courgettes cream	15,00

(V) vegetarian dish

According to the availability of the market, some products may have been frozen.

Second Courses

Grilled tenderloin steak served with seasonal vegetables	24,00
Black pork tenderloin "Caserta race" in breading of almonds and pistachios	16,00
Breaded milanese veal chop	16,00
Beef cut, fresh tomatoes, wild rocket and parmesan	20,00
Roasted chicken and vegetables	12,00
Turbot in salt pasta	25,00
Fresh tuna grilled and orange mayonnaise	20,00
Codfish in light cooking with herb flavors	18,00
Tempura prawns with squid ink	18,00
Fish of the day	85,00 al kg

Dessert

Typical “Caprese almond and chocolate cake with vanilla Bourbon icecream *	8,00
Tiramisù, Mascarpone cheese mousse with a coffee surprise...an interpretation of our chef *	8,00
Classic napoletan cake “Babà” rum flavor, vanilla english cream	7,00
Ice mousse to flavours of our lemon garden *	7,00
Hezelnut parfait with tabacco souce *	7,00
Cocoa mousse, crunchy cereal*	8,00

Cover charge € 3,00

Glutine free desert