



la ZAGARA
lemon garden restaurant

ANACAPRI

Executive Chef
Davide Ciavattella

Pastry Chef
Serena di Valentino

Restaurant Manager
Beniamino Cascone

TASTING MENU

5 COURSES

*Beef Tartare, Black Summer Truffle, Asparagus and Raspberry Vinegar Dressing***

*Taglioni Nerano Style with Lime Tuna Tartare and Bottarga ***

*Ravioli Capresi, Datterini Tomato Sauces, Basil Caviar and Mozzarella Cheese Fondue ***

*Duck Breast, Pumpkin, Coffè and Licorice***

*Zagara vibes***

Lemon Parfait Limoncello Incertion and Cruncy White Chocolate and Lemon

100,00

Drinks and cover charge excluded

The tasting menu will be served exclusively for the entire table.

Our sommelier will be happy to recommend the most suitable wine pairing

STARTERS

*Zagara Mare***

Mix of raw, cooked, and marinated Fish and Sea Food

39

*Red Prawns Carpaccio with Buffalo Burrata Cheese, cold Tomato Soup and Basil**

32

Sea Food Sauté with Fennel cented “Fresella” Bread

28

*Beef Tartare, Black Summer Truffle, Asparagus and Raspberry Vinegar Dressing***

28

*Seared octopus, Agretti, Grapefruit Almond and Miso Sorbet **

27

Buffalo Mozzarella with Beef Tomatoes and Basil

18

PASTA

Linguine with Lobster and Seafood

58

Spaghetti, Cacio cheese, Pepper, Sea Urchins and Salicornia

40

*Tagliolini Nerano Style with Lime Tuna Tartare and Bottarga ***

30

*Potato Gnocchi with Braised Veal Ragout, “Gremolada” Sauce, Saffron
cented Rice Cream and Provolone del Monaco Cheese***

28

*Squid and Potato Tortello, Smoked Provola, Peasant Bread Foam and Red
Chard ***

27

*Ravioli Capresi, Datterini Tomato Sauces, Basil Caviar and Mozzarella
Cheese Fondue ***

23

MAIN COURSE

*Mediterranean Erbs Lamb, overcooked Aubergine, Basil and Parmigiano
Cheese Fondue***

36

*Veal Fillet in Crust and Almond cream, Mustard and glazed Vegetables***

36

*Duck Breast, Pumpkin, Coffè and Licorice***

36

*Seared Sea bass with Potato, Olives, Capers and Escaborele***

36

*“Alla Milanese Style” Amberjack, Puttanesca Sauce, grilled Peppers,
Anchovies cented Mayonnaise ***

36

Catch of the Day in Erbs cetend Salt Crust Lemon Dressing and Vegetables

95 al kg

Our dishes can contain the following allergic substances:

*Fish, Molluscs, Cereals containing Gluten, Eggs, Milk, Soya, Sulfur Dioxide, Nuts, Celery,
Lupins, Peanuts, Mustard, Sunflower Seeds.*

*For any information on the ingredients you can consult the appropriate documentation that
will be provided on request*

The Consumer is requested to inform the Staff of any type of intolerance or allergy.

*The dishes marked with ** are prepared with products subjected to rapid blast chilling,
those with a * with frozen products of superior quality.*

Cover Charge 6,00 euro per person



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