



## Cetara

Stories and passions are woven together like fishermen's nets. A mosaic made of stones and houses, a tower rising above the beach, the water gently swaying the boats aligned, this is Cetara.  
The sea is generous, an endless miracle. Let your journey begin.

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### Anchovies blubberies and wild mint

*Lightly matured anchovies with whey blueberries vinaigrette and wild mint*  
D

### Squid and aubergine

*Ultrasonic cooked squid, with cephalic extraction,  
red turpin and dehydrated aubergine*  
D-E

### Linguine red prawn and erbs

*Linguine with seven herb, garum red prawn sauce, sweet alcohol butter*  
B-G-A

### Codfish and candid apple

*Smoked codfish with candied apples, milk fermentation kefir, and wild herbs*  
D-G

### Quail and oyster

*Quail leg in marinated shoyu and oyster reduction,  
tomato corbarino compote and roasted aubergine*  
R

### Peach soup

*Syrup Peach soup in his own water, flowers petals and holm oak seeds ice cream*  
G-H-A

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- 140,00 -

Wine pairing 50,00

The menu is designed for a full table

### List of food allergens

A Cereals containing gluten, B Crustaceans, C Eggs, D Fish, E Peanuts, F Soya,  
G Milk (including lactose), H Walnuts, L Celery, M Mustard, N Sesame seeds,  
O Sulfur dioxide and sulphites, P Lupins, R Molluscs