

M I C H E L A S S O

*Where every
dish tells a story.*

DOVE OGNI PIATTO RACCONTA UNA STORIA.

MENU

*HERE AT MICHELASSO,
WE CELEBRATE NEAPOLITAN CUISINE*

reinterpreting it with a gourmet touch and a special focus on the seasonality of ingredients. Food becomes a sensory experience that goes beyond simple nourishment, creating emotions and connections. The restaurant's philosophy revolves around a cuisine that is free from conventions, natural and spontaneous, where every dish tells a story of quality and passion.

FOUNDED BY LUCIO SINDACO

Michelasso is a place where time seems to stand still, allowing guests to experience authenticity and conviviality.

LEADING THE KITCHEN IS CHEF FRANCESCO PETTITTO

who trained between Campania and Piedmont. With a fresh and dynamic approach, he creates dishes distinguished by a perfect balance of flavours, enhancing fresh, seasonal ingredients. His cuisine reflects a passion for detail and the art of gastronomy, offering guests dishes that tell stories of quality.

COMPLETING THE EXPERIENCE IS GIORGIO ZOCCOLELLA

the restaurant's maître d', whose professionalism is reflected in a carefully curated selection of regional, national and international wines. Each label is thoughtfully chosen to enhance the flavours of the dishes, transforming the food and wine experience into a journey rich in stories to be told.

Michelasso is a culinary adventure that celebrates conviviality, unfolding through simple, authentic dishes that reflect the proud roots of its founder, his strong personality and his irrepressible joy.

TASTING MENU

THE SONG OF PARTENOPE

*A journey through the delicacy and intensity of the Mediterranean,
where fish, aromatic herbs and citrus fruits intertwine like the verses of an epic poem.
Every bite is an echo of the legend,
a tribute to the mermaid who gave life to the city.*

Amuse Bouche

Amberjack tataki
with citrus dressing,
aioli, basil mayo

Spaghettone
clams, tuna bottarga,
sweet lemon sauce, puffed fregola

Grouper fish
smoked provola mayo,
friarielli

Millefeuille
vanilla diplomat cream,
raspberry zabaione

Petit Fours

100 PER PERSON
160 WITH WINE PAIRING

The tasting menu is designed to be a shared experience. To preserve the harmony of each course and offer every guest a complete culinary journey, we kindly ask that the entire table choose the same menu. This allows each dish to express its full character and ensures a seamless, cohesive dining experience for everyone.

Some dishes may not always be available due to the seasonal availability of fresh fish. Certain fish and meat products we purchase have undergone blast freezing at -21°C, in compliance with Regulation (EC) No. 853/2004. All prices are quoted in euros.

TASTING MENU

ROOTS

*The land that shaped Naples is the beating heart of this menu,
a journey that has its roots in its history and traditions.
An experience that celebrates the beauty of a cuisine
that never forgets its origins.*

Amuse Bouche

Duck

tartare breast and leg, friarielli green sauce
with champagne vinegar, spicy mayo, duck jus

Cappelletto

with neapolitan ragù, country bread sauce,
smoked provola essence,
tomato oil, basil oil

Beef

truffle Genovese onion, vanilla,
fermented raspberry sauce, beef jus

Chocolate caprese

cream almond sponge,
dark chocolate crumble, almond gelato

Petit Fours

85 PER PERSON
135 WITH WINE PAIRING

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TASTING MENU

FOREST FLOOR

*Autumn, seen from moss level. Born in the woodlands of Campania,
this menu brings the scent of rain-soaked earth and timber to the table.
Mushrooms run through every course, shifting in form and texture, and find their way into
dessert, where no one sees them coming.*

Amuse Bouche

Roasted mushroom cardoncello

tosazu sauce, hazelnut,
goat's cheese

Porcini Tortello

chervil, stuffed with porcini in different
textures

Mushroom pâté en croûte

celeriac purée, mushroom jus

Mascarpone bavarois

sweet mushroom cream,
cocoa soil, ginseng gelato

Petit Fours

75 PER PERSON
125 WITH WINE PAIRING

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STARTERS

*A prelude of flavours, where every dish embodies the essence of what is authentic and refined.
Carefully selected ingredients, mastery in preparation, and a vision that renews tradition:
a promise of balance, an invitation to a journey that is about to begin.*

Amberjack tataki

with citrus dressing,
aioli, basil mayo

28



Duck

tartare breast and leg, friarielli green
sauce with champagne vinegar,
spicy mayo, duck jus

28



Roasted mushroom cardoncello

tosazu sauce, hazelnut,
goat's cheese

24



Rabbit kebab

Patanegra lardo, smoked carrot,
cumin cream, BBQ jus, parsley mayo

26



John Dory

mussel sauce,
friggitelli peppers

28

5 PER PERSON COVER CHARGE
MINIMUM TWO COURSES PER PERSON

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FIRST COURSES

*Pasta is the beating heart of Neapolitan cuisine:
every preparation explores new dimensions of flavour while preserving
its authenticity. An invitation to discover, dish after dish, the intensity and harmony
of flavours, where every ingredient tells its own story.*

Spaghettone

clams, tuna bottarga,
sweet lemon sauce, puffed fregola

28



Cappelletto

with neapolitan ragù, country bread sauce,
smoked provola essence, tomato oil, basil oil

28



Porcini Tortello

chervil, stuffed with porcini in different
textures

28



Baked Candela pasta

filled with Ischia-style rabbit, its own jus,
sweet garlic sauce, thyme

26



Mezzo Pacchero

stuffed with squid amatriciana, pecorino cheese,
onion molasses with balsamic vinegar

26

5 PER PERSON COVER CHARGE
MINIMUM TWO COURSES PER PERSON

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MAIN COURSES

*The roots of the land intertwine with the endless scent of the sea.
Every dish is an echo of our past, a reflection on the authenticity
of flavours that speak of tradition, reinterpreted through
a contemporary vision.*

Beef

truffle Genovese onion, vanilla,
fermented raspberry sauce, beef jus

36

Mushroom pâté en croûte

celeriac purée, mushroom jus

32

Grouper fish

smoked provola mayo,
friarielli

36

Salt Cod

savoy cabbage millefeuille,
cannellini bean essence

36

Pigeon

melting leeks, pomegranate

36

5 PER PERSON COVER CHARGE
MINIMUM TWO COURSES PER PERSON

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ALLERGENS

STARTERS

Amberjack tataki

Fish, soy, gluten, celery, eggs

Duck

Fish, gluten, lactose, celery, eggs, sulphites

Roasted mushroom cardoncello

Lactose, nuts, soy, gluten, fish (seaweed), eggs, sulphites

Rabbit kebab

Celery, sulphites, lactose, mustard

John Dory

Fish, celery, lactose, molluscs

FIRST COURSES

Spaghettone

Gluten, lactose, eggs, sulphites, molluscs, fish, celery

Cappelletto

Gluten, lactose, sulphites, celery, eggs, nuts

Porcini tortello

Gluten, lactose, sulphites, eggs, celery

Baked candela pasta

Gluten, sulphites, celery, eggs, lactose

Mezzo pacchero

Sulphites, celery, molluscs, lactose, fish, eggs

MAIN COURSES

Beef

Sulphites, lactose, gluten, eggs, celery

Mushroom pâté en croûte

Gluten, lactose, sulphites, eggs, celery

Grouper fish

Fish, lactose, eggs, gluten, celery

Salt cod

Fish, lactose, eggs

Pigeon

Sulphites, lactose, celery, eggs

DESSERTS

Millefeuille

Gluten, lactose, sulphites, eggs

Chocolate Caprese crémeux

Lactose, gluten, nuts, eggs

Mascarpone bavarois

Eggs

Milk crémeux

Lactose, gluten, eggs, nuts, sulphites