

Menu



New experiences

by

Pollio farm

&

Donna Madonna Services





Welcome

From the passion of Pietrantonio Pelligo and Francesca Madonna, the ...

Pelligo farm... to table

At the historic location Tenuta il Pizzo

Merron of tradition and innovation

Union of creativity and experience

Respect for the environment and homemade raw material

Attention to the needs of the most refined palates

...This is how our unmistakable food, drink and sensory experiences come to life, with many surprising recipes in a gourmet key, presented by our


Executive Chef Salvatore Amato...

We are much more than a restaurant: Exclusive and trendy club for those who believe in the importance of uniting tradition, taste, sustainability and innovation and sharing the values of our company...

Enter our reality and be part of our community for a future where gastronomy is synonymous with respect for the environment and means to create a virtuous circle that protects both our planet and our well-being.

In our company, the fight against food waste joins the ecological and energy transition, towards which we are projected, for a better world and an increasingly Green future.

Every dish, every cocktail and every product is an initiative in this direction, where sustainable agriculture, state-of-the-art cooking and processing techniques and the reduction of food waste are intertwined to create an eco-friendly and delicious culinary and sensory experience.





Tasting menu

Omakase, Literally "I trust you"...

Trust is a feeling with which, in complete safety and tranquillity, one confides in the abilities of others by relying totally, without resience.

This is the essential premise when you decide to try the experience of Omakase: a tasting menu where everything is in the hands of the chef who, for a few hours, decides the culinary fate of the diners



Amuse-bouche

Served in combination with a glass of prosecco

Selections of breads and crackers

&

Appetizer

Served in combination with cocktails



First seafood dish & First land dish

Served in combination with a glass of rosé wine



Side of vegetable according to garden availability



Second seafood dish & Second land dish

Served in combination with a glass of wine of your choice between white or red




Pre dessert

&

Sweet temptation

Served in combination with a selection of homemade liquor



€ 110.00
Including pairings



Land appetizers

• Crispy peas and beef € 22,00

Beef carpaccio with beetroot cream, guacamole sauce, crispy peas and topinambur *1 *7

We recommend pairing with cocktail "Messico"

• Venus in matcha € 18,00

Venus rice salad with crunchy vegetables, creamy French cheese with matcha tea, celery panzanella and cucumber with yogurt and pistachio powder. *1 *8 *13

We recommend pairing with cocktail "Asia"

• Eggplant by boat € 18,00

Eggplant half-moon with vegetable caponatina, raisins and thyme, enriched with ltc beef tongue, basil cream and toasted hazelnuts *1 *7 *13

We recommend pairing with cocktail "Apnea"

• Fusion selection € 25,00

Selection of cold cuts of pork and wild cattle, delicious fresh and aged cheeses accompanied by extra jams, honey and homemade pickled. Delicious preparations fantasy of the Chef based on the harvest of the day *1 *3 *7 *8 * 11 *13

We recommend pairing with cocktail "Il Caprese"



Seafood appetizers

• Tartare to DONNA MADONNA

Tuna tartare with yuzu and pink pepper, mayo with cuttlefish ink, oyster sauce, crunchy quinoa seeds, caviar and foam to the donna madonna *3 *4 *14 **

We recommend pairing with
Champagne Don Perignon (Pinot nero, Chardonnay, 12,50%)
cocktail "Donna Madonna"

€ 24,00

• First love...

Fried octopus bites on carrot essence, garlic cream and roasted coffee powder *1 *4 *7 **

We recommend pairing with
cocktail "Cocktaillerie da incubo"

€ 18,00

• Breed of ginger and citrus

Ltc breed marinated in ginger and citrus with crispy salad, olives in oil of the estate and wafer with fennel and curry *1 *4

We recommend pairing with
cocktail "Quello che le donne non dicono"

€ 18,00

• Royal tasting

Chef's selection of raw fantasy

*2 * 4 *6 *8 *9 *11 *13 *14 **

We recommend pairing with
wine Franciacorta Ca' del Bosco prestige (Chardonnay, Pinot nero, Pinot bianco, 12,50%)
cocktail "Angelina"

€ 25,00



First land dishes

• Parmigiana's ravioli

€ 18,00

Filled parmigiana ravioli with lard sauce, almond milk and basil chips *1 *7 *13

We recommend pairing with wine Bolgheri DOC Il Bruciato (Cabernet sauvignon, Merlot, Syrah, 14%)



• Our version of...

€ 18,00

Mezzi paccheri with courgette in "cacio e pepe", tomato soup and black sesame seeds *1 *7 *11

We recommend pairing with wine Falerno del Massico "Conclave" G.Papa (Primitivo, 14,50%)



• Gnocchi of "Barbi"

€ 20,00

Beetroot dumplings with asparagus, crispy bacon, topinambur and Provolone del Monaco *1 *7

We recommend pairing with wine 12 e mezzo Varvaglione (Negroamaro, 12,50%)



• Goose's risotto

€ 20,00

Carnaroli risotto with peas, walnuts, black garlic and goose speck veils *7 *8 *13

We recommend pairing with wine Barolo DOCG Revello (Nebbiolo, 14,50%)






First seafood dishes



• A star is born...

Beetroot linguine with seafood and sturgeon caviar *1 *4 *14

We recommend pairing with
wine Ischia DOP Cantina di Crateca (Biancolella 12,50%)
or Alsiale Kientzler (Riesling, 13%)



€ 22,00

• Cod in mezzi paccheri

Mezzi paccheri stuffed with milk codfish on creamy broccoli,
semi-dry datterini, bottarga and chili pistils *1 *4 *7

We recommend pairing with
wine Joseph Hofstatter (Gewürztraminer, 13,50%)




€ 22,00

• Carnaroli scampi and black lemon

Cauliflower risotto with scampi, sea lettuce, Crusco
pepper and black lemon *2 *7 *8 **

We recommend pairing with
wine Chablis Gueguen (Chardonnay, 12,50%)



€ 24,00

• Toad tail with saffron

Fusilletti al ferretto, asparagus, monkfish, saffron and
pistachio *1 *4 *8 *13

We recommend pairing with
wine Langhe DOC "blange" Ceretto (13%, Arneis)

€ 20,00





Second land dishes

• Lacquered piglet

€ 20,00

Pork belly ltc lacquered with honey, friarielli sautéed with chili and restricted to licorice *8

We recommend pairing with
wine Vigna Macchia dei Goti Taurasi (Aglianico, 14%)

• Beef carbonara and truffle

€ 24,00

Beef fillet in carbonara sauce with Provolone del Monaco DOP, black truffle and roasted hazelnuts *3 *7 *13

We recommend pairing with
wind Brunello di Montalcino DOCG Caprili (San Giovese, 15%)

• DON PIETRO's buffalo

€ 40,00

Cuberoll cut with chateaubriand served with vegetables from the garden, aromas and sauces *3 *8 *13

We recommend pairing with
wine Chianti classico riserva DOCG Peppoli (San Giovese, Merlot, Syrah)
or L'atto (Cantine del Notaio, 13,5%)
cocktail "Don Pietro"

• The ugly duckling faded

€ 20,00

Duck breast cooked at low temperature, blended with Gin Mare Capri, with apple compote, beet puree and demi-glace with kumquat *10

We recommend pairing with
wine Meczan Hofstatter (Pinot nero, 13,50%)





Second seafood dishes



• Crazy “Toad”

Monkfish nibbles with “all’acqua pazza” reduction, fennel and asparagus *4 *8

We recommend pairing with
wine Vigna Cicogna DOCG B.Ferrara (Greco di Tufo, 13,50%)

€ 20,00



• Scent of sea and truffle

Tuna in tasty bread crust, baby carrots sautéed in buffalo butter, Ponzu sauce and black truffle *1 *4 *7

We recommend pairing with
wine Prima Donna IGP Varvaglione (Chardonnay, 13,40%)
or Ribolla gialla (Reguta, 12,5%)

€ 24,00

• The unmissable

Fried squid and prawns *1 *2 *4

We recommend pairing with
wine Settevulcani Doc Martusciello (Falanghina 13,50%)

€ 18,00



• In wonderland...

Anchovies filled with provola of agerola on zucchini cream with black lemon scent and tomato waffle *1 *4 *7

We recommend pairing with
wine Domaine Cailbourdin (Pouilly Fumé Boisfleury 14,0%)
or Lafoa Coltetenzio (Sauvignon blanc, 13,50%)

€ 18,00

Contours of the Chef's fancy garden based on the availability of the daily harvest

€ 6,00





Sweet... temptations

€ 10,00 cost including pre-dessert and recommended liqueur in
tasting quantity

- **Tirami-plus**

Tiramisu according to grandmother's original recipe *1 *3 *7

We recommend pairing with
wine Moscato d'Asti Prunotto (Moscato, 12,50%)

- **"Barbi" delight**

Delight with homemade beetroot liqueur, beetroot cream and powder,
juniper berries and black truffle *1 *3 *7

We recommend pairing with
Homemade liquor "Fragomello"

- **Il pistacchioso**

Pistachio puffs with white chocolate shell and poppy seeds

*1 *3 *7 *13

We recommend pairing with
Homemade liquor "Barbabetola"



- Crostatina del “Pizzo”

Crostata con marmellata al limone homemade, crema al latte, ricotta di pecora e nocciole *1 *3 *7 *13

Si consiglia abbinamento con
Liquore homemade “Limoncello”

- Il tronchetto piccante del bosco

Semifreddo alla vaniglia, composta di pere piccanti homemade, crumble integrale e frutti di bosco *1 *3 *7



Si consiglia abbinamento con
Liquore homemade “Mirto” o “Liquirizia”

- A voi la scelta...

Cheesecake con crema di formaggio e crumble da comporre secondo la vostra preferenza con una delle nostre marmellate homemade a scelta tra: Limone di Sorrento IGP, Arancia, Fichi, Prugne, Castagne, Anguria, Melone Gialletto, Melone Cantalupo, Fragola, Ciliegia *1 *7

Si consiglia abbinamento con
Liquore homemade “Melograno” o “Cherry”

Il coperto ha un costo di € 3,50 compreso entrèe, drink di benvenuto e degustazione di panetteria fatta in casa e il nostro olio extravergine di oliva



- Tart of “Pizzo”

Tart with homemade lemon jam, milk cream, sheep ricotta and hazelnuts *1 *3 *7 *13

We recommend pairing with
Homemade liquor “Limoncello”

- The spicy log of the forest

Vanilla semifreddo, homemade spicy pear compote, whole wheat crumble and berries *1 *3 *7

We recommend pairing with
Homemade liquor “Mirto” or “Liquirizia”

- The choice is yours...

Cheesecake with cream cheese and crumble to compose according to your preference with one of our homemade jams to choose from: Sorrento Lemon IGP, Orange, Figs, Plums, Chestnuts, Watermelon, Yellow Melon, Cantaloupe, Strawberry, Cherry *1 *7

We recommend pairing with
Homemade liquor “Melograno” or “Cherry”

The cover has a cost of € 3,50 including entrée, welcome drink and tasting of homemade bakery and our Extra virgin olive oil



Allergen register

Number	Substances or products causing allergies or intolerances	Synthetic name
* ₁	Cereals containing gluten (i.e. WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT or their HYBRIDIZED STRAINS) and products thereof, except: <ul style="list-style-type: none"> - Wheat-based glucose syrups, including dextrose; - Malt wheat-based dextrine; - Glucose syrups based on barley; - Cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.	Gluten
* ₂	Crustaceans and crustacean products	Crustaceans
3	Eggs and egg products (including eggs of all oviparous species)	Eggs
4	Fish and fish products, except: <ul style="list-style-type: none"> -fish gelatin used as a support for vitamin or carotenoid preparations; -Gelatin or fish glue used as a clarifier in beer or wine 	Fish
5	Groundnuts and groundnut products	Penaut
6	Soya and soya products, except: <ul style="list-style-type: none"> - refined oil and fat, - natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soya; - vegetable oils derived from soya-based phytosterols and phytosterols; - plant stanol ester produced from vegetable oil sterols based on soya. 	Soya
7	Milk and milk products (including lactose), except: <ul style="list-style-type: none"> - whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin, - milk (includes cow's milk, goat's milk, sheep's milk and all types of products derived from them) 	Milk
8	Celery and products based on celery	Celery
9	Mustard and products based on mustard	Mustard
10	Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/l expressed in terms of total SO ₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions	Sulphur dioxide
11	Sesame seeds and sesame seed products	Sesame
12	Lupins and lupins products	Lupina
13	Nuts namely: - ALMONDS (<i>Amigdalus communis</i> L.), HAZELNUTS (<i>Corylus avellana</i>), NUTS (<i>Juglans regia</i>), ACAGIU NUTS' (Western <i>Anacardium</i>), PECAN NUTS [<i>Carya illinoiensis</i> (Wangenh) K. Koch], BRAZIL NUTS (<i>Bertholletia excelsa</i>), PISTACHIOS (<i>Pistacia vera</i>), MACADAMIA NUTS or QUEENSLAND NUTS (<i>Macadamia ternifoliae</i>) their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin	Nuts
14	Molluscs and mollusc products	Molluscs

**Product purchased fresh and knocked down according to haccp regulations