



Lucilla

TEMPORARY RESTAURANT

MENÙ



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TRADITION and LOVE...



1632

“la Lucilla Costante with the ridiculous challenges and feats of Policinella”
(written in 1609 but published after the author’s death).

In the first half of the seventeenth century a playwright from Campania named Silvio Fiorillo introduced the mask of Pulcinella for the first time in the comedy “La Lucilla Costante”. This comedy deals with a typical theme of sixteenth-century dramaturgy: constant love, a pure and indestructible feeling.

Just as pure and indestructible is the love for our land and its flavors.

With Lucilla we put on stage the tradition.

A **genuine cuisine**, starting from an always fresh and **top quality raw materials** thanks to our garden and thanks to the **small local craftsmen** who accompanied us on our long journey. We have decided to start from **our roots through** this temporary restaurant with the aim of filling your eyes with **marvel and your palates with joy**.

THE CURTAIN RISES...

Cover charge € 2,00

In every dish the allergens present are identified by number with which they are identified in the list of allergens, attached (REG. CE n. 1169/2011). More information and the allergen table can be found on the back of the menu.

OUR RAW FISH SELECTION

Small raw fish plate

Fish tartare (*daily availability*), Red prawn, Squids julienne. (2,4)

Sea essence

Fish carpaccio (*daily availability*), Langoustine, Toasted bread with smoked amberjack
(1, 2, 4)

Tartare

Red prawns tartare (200 Gr.) (2)

Big raw fish plate

"The sea's flavours and the freshness of the ingredients, on a sunset smelling terrace"

Langoustines

Red prawns

Clams

Sea truffles

Fish tartare (*daily availability*)

Squids julienne

Fish carpaccio (*daily availability*)

Toasted bread with smoked amberjack

(1,2,4,14) (min. 2 people)

Recommended wine pairing

Riesling Butterfly Zilliken

Prosecco Superiore di Valdobbiadene

Spumante metodo classico Caprettone Casa Setaro

Champagne Brut Premiere Louis Roederer

PROLOGUE



Local mixed starter (1,4,7)

Seared squid, filled with pecorino cheese and broad beans, on local citrus fruits scented cous cous. (1,7,14)

Roasted octopus, anchovies sauce, burned onions. (4,7,14)

Salted cod, clams soup, asparagus, saffron. (4,14)

Ravioli of bresaola meat, filled with ricotta and buffalo milk cheese, rucola, and candied orange. (1,7)

The pumpkin flower and its cream soup. (1,7)

Endive cream soup, Buffalo milk stracciatella cheese, black olives crumble.
(1,7) (vegetarian)

Vegetables sticks wrapped in phyllo dough, vegan yogurt, mint salad.
(1) (vegan)



ACT I

Tubettoni Pasta with flying squids and potatoes. (1,4)

Mixed pasta, sea food, rock fish, lemon emulsion. (1,4)

Rice with muraena fish, local black truffle. (1,4,7,12)
(min. 2 people)

Eliche pasta, cheese and pepper, lemon scented prawns. (1,7,14)

Tofette pasta with local walnuts, garlic, chili, pig jowl, cacioricotta cheese. (1,7,8)

Home made pasta, filled with Neapolitan meat ragout, balsamico vinegar drops. (1,7,9,12)

Tagliolini pasta, seasonal vegetables, almonds, dried tomatoes croutons.
(1,8) (vegetarian)

Chickpeas gnocchi, celery, asparagus, roasted peppers puree. (1,9) (vegan)

ACT II

Fish soup. (4)

Scabbard fish, filled with citrus fruits scented bread, aubergine, bittersweet onions. (1,4)

Deep-fried shrimps, squids, small fishes. (1,3,7)

Catch of the day fillet, with sauce of fresh anchovies, capers and tomatoes. (4)

Beef fillet with Taurasi red wine sauce, chicory, bacon wafer. (1,7,12)

Sliced chicken breast, melon, chards.

Pappa al pomodoro, grilled aubergines, seasonal vegetables, basil pesto, sesam wafer.
(1,11) (vegetarian)

Grated fried potatoes with roman lettuce, capers, pine nuts, bittersweet onions.

(8) (vegan)



FINAL ACT



The citrus fruits

Variation about the theme. (1,3,7,8)

Hazelnuts essence

Soft hazelnut, hazelnut mousse, crunchy cocoa. (1,3,7,8)

Red berries Charlotte cake

Light sponge cake, Vanilla Chantilly cream, red berries consistencies. (1,3,7)

Ricotta and Pistachios

Ricotta mousse, Bronte's Pistachios, almonds biscuit. (3,7,8)

Our Millefeuille

Caramelized puff pastry, light cream, candied sour cherries, amaretto's crumble. (1,3,7)

Fruits transparency

Mixed fruits macerated with citrus fruits, Moscato wine water ice, Mango cream, earl grey tea ice cream. (7) (vegan)



ONE - ACT PLAY "LUCILLA"

Local mixed starter. (1,4,7)

Tofette pasta with local walnuts, garlic, chili, pig jowl, cacioricotta cheese.
(1,7,8)

Catch of the day fillet, with sauce of fresh anchovies, capers and tomatoes. (4)

The citrus fruits. *Variation about the theme*

(1,3,7,8)

€ 65

Three wines pairings

€ 23

ONE - ACT PLAY "SEA OF LOVE"

Red prawns tartare (2)

Seared squid, filled with pecorino cheese and broad beans, on local citrus fruits scented cous cous. (1,7,14)

Tubettoni pasta with flying squids and potatoes. (1,14)

Scabbard fish, filled with citrus fruits scented bread, aubergine, bittersweet onions. (1,4)

Red berries Charlotte cake

Light sponge cake, Vanilla Chantilly cream, red berries consistencies. (1,3,7)

€ 75

Four wines pairings

€ 30

Via S. Maria Vecchia 2 - **Vico Equense NA**
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open from **19:30 to 22:30** / Sundays and holidays open from **12:30 to 15:00**

Private parking and panoramic view

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1. cereals



2. crustaceans



3. eggs



4. fish



5. peanuts



6. soybeans



7. milk



8. nuts



9. celery



10. mustard



11. sesame

SO₂

12. Sulphur dioxide



13. lupin



14. molluscs

INFORMATION FOR CUSTOMERS

In every dish the allergens present are identified by number with which they are identified in the list of allergens, attached (REG. CE n. 1169/2011).

ALLERGENS

1. Cereals containing gluten such as wheat, rye, barley, oats, spelt and Khorasan wheat, or their hybridised strains and products thereof, except
 - a) wheat-based glucose syrup, including dextrose (1);
 - b) wheat-based maltodextrins (1);
 - c) barley-based glucose syrups;
 - d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof
3. Eggs and products thereof.
4. Fish and products thereof, except:
 - a) fish gelatin used as carrier for vitamin and carotenoid preparations;
 - b) gelatin or Isinglass used as a fining agent in beer or wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
 - a) fully refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural d-alpha tocopherols, natural d-alpha tocopherol acetate and natural d-alpha tocopheryl succinate from soybean sources;
 - c) vegetable oils derived phytosterol and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
7. Milk and milk-based products (including lactose), except:
 - a) whey used for making alcoholic distillates, including

ethyl alcohol of agricultural origin
b) lactitol.

8. Nuts, namely, almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Cary illinoensis (Wangenh.) K.Koch*], Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia or Queensland Nut (*Macadamia ternifolia*) and products thereof, except for nuts for making alcohol distillates, including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption Or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk . However, it should be pointed out that , in some cases , due to objective needs , the activities of preparation and service may involve some shared areas and utensils ; so the possibility that the food come into contact with allergens can not be excluded.