

CETARA

The Taste of Italian Elegance

CONSUMER ADVISORY

Welcome to Cetara, where we focus on both excellent cuisine and sustainability. We are dedicated to creating a positive impact on our environment by reducing food waste with the help of advanced AI technology and we work with local food donation charities to distribute excess food to those in need. Our ingredients are sourced from local farmers to ensure freshness and sustainability, and our seafood is selected according to strict sourcing standards to promote responsible fishing practices.

Join us as we strive for culinary innovation and a sustainable future, with every dish moving us closer to this goal.

Consumption of raw or undercooked meat, seafood or poultry products, such as eggs, may increase your risk of food-borne illness. We strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

FOOD

CRUDO'S

CAPELANTE (S,R) 90
Charred Hokkaido Scallops with Zucchini Julienne
Bergamot and Mint Vinaigrette | Amalfi Lemon Oil

RICCIOLA, CAVIALE, ASPARAGI (S,R) 95
Hamachi Ceviche, Caviar | Burnt Asparagus Spears | Lemon Emulsion

TONNO, ARANCIA, POMODORO (S,D,G,R)  95
Balfego Bluefin Tuna | Tomato Confit | Basil Salsa | Espelette Pepper

GAMBERO ROSSO DI MAZARA (S,G,R) 125
Fresh Mazara Red Prawns | Yellow Datterino Coulis | Fresh Basil

MISTO DI CRUDI (S,G,R)  285
A Selection of the Chef's Favourite Crudos

DIBBA BAY OYSTERS N° 2 (S,LO,SU,R) Half Dozen / Dozen 130/260
Mignonette | Pink Pepper | Shallots | Lemon

SALADS

INSALATA ESTIVA DELLA COSTA DI CETARA (VE,N,GF) 65
Mixed Baby Greens | Heirloom Tomatoes | Fennel | Crisp Cucumbers |
Radishes | Pumpkin Seeds | Costiera Olives | Amalfi Lemon Oil

INSALATA DI POMODORO E NOCCIOLE (VE,N,GF) 75
Ripe Tomatoes | Crushed Hazelnuts | Aromatic Greens | Grape Seed Oil |
Balsamic Pearls

TRECCIA DI BUFFALO MOZZARELLA (V,D,GF)  135
Traditional Hand-Pulled Buffalo Mozzarella | Beef Tomatoes |
Fresh Basil Cold-Pressed Extra Virgin Olive Oil

Signature Dish  | Nuts (N) | Seafood (S) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Mustard (M)
Sulphur dioxide (SP) | Soybeans (SB) | Sesame seed (SS) | Vegetarian (V) | Vegan (VE) | Gluten free (GF)
Sustainable | Local (LO) | Raw(R)

All quoted prices are in € inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT

APPETISERS

BURRATA E PESTO DI BASILICO (D,V,N) 90
Creamy Burrata | Pesto Genovese | San Marzano Tomato Confit

CARPACCIO FASSONA PIEMONTESE
TARTUFO E PARMIGIANO (E,D,N,R) 🍄 95
Beef Carpaccio | Aged Parmigiano Reggiano | Hazelnuts | Rucola
with Truffle Aioli

ARAGOSTA ALLA CATALANA (S,C,GF) 145
Canadian Lobster Catalan Style with Celery | Red Onion |
Datterino Tomatoes in a Sweet Vinegar Dressing

ACCIUGHE DI CETARA (S,G,E,D) 80
Cetara Anchovies | Warm Rosemary Focaccia | Tomato Compote |
Whipped Lemon Butter

CALAMARETTI FRITTI (S,G,E) 75
Crispy Calamari | Classic Tartare Sauce | Fresh Mint

POLPO ARROSTITO E CAROTE (S,SP) 🦑 85
Grilled Octopus Tentacles | Lemon Carrot Puree | Parsley Oil | Chilli

PARMIGIANA DI MELANZANE (V,D,G) 70
Baked Eggplant with San Marzano Tomatoes | Aged Parmesan | Basil Sauce

PAPPA AL POMODORO (V,D,G) 75
Rich San Marzano Tomato Velouté | Stracciatella Cheese |
Crispy Bread Croutons

SOURDOUGH PIZZA

MARGHERITA (V,D,G) 75
San Marzano Tomato Sauce | Fior Di Latte | Sicilian Oregano | Fresh Basil

TONNO (S,D,G) 95
Tuna, San Marzano Tomatoes | Fior Di Latte | Red Onions | Caper Berries

TARTUFO (V,G,D) 125
Black Truffle | Fior Di Latte | Fresh Chives

LIMONE E GAMBERI (S,D,G) 145
Tossed Prawns | Lemon Zest | Parsley | Buffalo Mozzarella | Fresh Rucola

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PASTA AND RISOTTO

POMODORO PASTA (V,D,G) Rigatoni Heirloom Tomatoes Aged Parmigiano Reggiano Garlic Extra Virgin Olive Oil	85
RAVIOLI RICOTTA E SPINACI (V,D,G,E) Homemade Ravioli Organic Ricotta Spinach Butter Sage Emulsion	115
RISOTTO ALL'ASTICE (S,D) 🐞 Canadian Lobster Bisque Datterino Tomatoes	155
RISOTTO FUNGHI E TARTUFO (V,D) Seasonal Seared Mushrooms Black Truffle Parsley	115
SPAGHETTI ALLE VONGOLE (S, D, G) Mediterranean Clams Fresh Parsley Amalfi Lemon Zest Bottarga	145

FISH AND SEAFOOD

BRANZINO (S,D,G,SU) 🐟 Grilled Mediterranean Sea Bass Fillet Fregola Sarda Acquapazza	185
SOGLIOLA (S,D) Whole Pan-fried Dover Sole with Lemon Parsley Capers Sauce	315
GAMBERONI GRIGLIATI (S,D,G) Grilled Jumbo Prawns with Spicy Ratte Potatoes Seafood Bisque	245

MEAT AND POULTRY

POLLO BABY GRIGLIATO A TERRA LIBERA (D,G,M) Grilled Confit Free Range Baby Chicken Hand-Cut Fries Rosemary Jus	145
WAGYU AUSTRALIANO GRADO 6-7 (D,G) Grilled Australian Wagyu Beef Herbal Butter Charred Broccolini CHOICE OF:	
BEEF TENDERLOIN, 200gm	245
RIBEYE STEAK, 450gm	435

SIDE DISH (V,D,G)

PARMESAN TRUFFLE FRIES	45
SPICY BROCCOLINI WITH GARLIC AND CHILLI	45
GRILLED JUMBO ASPARAGUS	45
MASHED POTATOES	45

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DESSERT

DOLCI

TIRAMISU (D,E,G) 65
Savoiardi | Mascarpone Cream |
Coffee Espresso

IL LIMONE (D,E,GF)  Lemon Sorbet Lemon Cream Basil Jelly	70
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PROFITEROLES (D,E,G,N) 65
Chocolate Choux Pastry |
Vanilla Ice Cream | Chocolate Sauce

PANNA COTTA E
FRUTTI DI BOSCO (D,GF) 60
Vanilla Panna Cotta |
Strawberry Jelly | Fresh Berries

GELATO AL
PISTACCHIO (D,E,N) 60
Pistachio Ice Cream Served
with Different Toppings

CHAMPAGNE

BLANC

VEUVE CLIQUOT
YELLOW LABEL I BRUT

GLASS

210

BOTTLE

950

LAURENT PERRIER I
LA CUVÉE I BRUT

2100

DOM PERIGNON I BRUT

9000

ROSÉ

VEUVE CLIQUOT ROSE I
BRUT

2100

LAURENT PERRIER ROSE I
BRUT

3720

WINE

SPARKLING

SCAVI & RAY
VENETO I ITALY

85

415

FERRARI BRUT
TRENTO DOC
TRENTINO I ITALY

1145

ROSÉ

EMOTIVO PINOT GRIGIO
LOMBARDY I ITALY

60

295

WHISPERING ANGEL I
CHATEAU D'ECLANS
CÔTES DE PROVENCE I
FRANCE

150

750

WHITE WINE

ITALY

ANCORA PINOT GRIGIO
IGT LOMBARDY

GLASS

60

BOTTLE

295

GAVI LA LUCIANA -
ARALDICA PIEDMONT

85

420

COSETTI GAVI DI GAVI
PIEDMONT

510

ROERO ARNEIS I BENI
DI BATISIOLO PIEDMONT

625

PLANETA ERUZIONE 1614
CARRICANTE DOC SICILY

975

VERMENTINO DI SARDEGNA I
STELLATO SARDINIA

1050

GAJA CA'MARCANDA
VISTAMARE TUSCANY

2330

OTHER WORLD

CASILLERO DEL DIABLO I
SAUVIGNON BLANC
CHILE

60

275

TRIVENTO CHARDONNAY
MENDOZA I ARGENTINA

75

365

BABYDOLL SAUVIGNON
BLANC YEALANDS I
NEW ZEALAND

100

480

PETIT CHABLIS I J. MOREAU
AND FILS BURGUNDY I FRANCE

650

RED WINE

ITALY

GLASS

BOTTLE

NERO D'AVOLA I CA' DI PONTI
SICILY

65

315

CHIANTI DEL BARONE I
RICASOLI TUSCANY

80

385

MONTEPULCIANO I
LUPI REALI ABRUZZI

365

CHIANTI CLASSICO DOCG I
SANTA MARGHERITA
TUSCANY

725

BARBERA DEL MONFERRATO
DOC I VILLA SPARINA
PIEDMONT

830

BAROLO I DOCG I BENI
DI BATISIOLO
PIEDMONT

1300

AMARONE DELLA
VALPOLICELLA CLASSICO
DOCG VENETO

3100

OTHER WORLD

CASSILERO DEL DIABLO I
CABERNET SAUVIGNON
CHILE

60

275

SANTA JULIA MALBEC
MENDOZA I ARGENTINA

70

325

WOODBIDGE CABERNET
SAUVIGNON ROBERT
MONDAVI CALIFORNIA I U.S.A.

105

475

PAUILLAC DE LYNCH-BAGES
BORDEAUX I FRANCE

1250

CLOUDY BAY PINOT NOIR
MARLBOROUGH I
NEW ZEALAND

1460

CATENA ALTA MALBEC
MENDOZA I ARGENTINA

1610

BEVERAGES

CETARA COCKTAILS

TRAMONTI SPRITZ 🍹 Gin Aperol Prosecco Grapefruit	90
ITALICUS SOUR 🍹 Italicus Gin Lemon Juice Simple Syrup	85
FIORI 🍹 Yuzu Gin Lychee Liqueur Rose Water	85
ITALIAN JOB 🍹 Campari Vodka Elderflower Orange	85
NUTTY OLD FASHIONED 🍹 Bourbon Amaretto Disaronno Chocolate Bitters Freshly Rasped Almonds	85
SIRENITA 🍹 Tequila Lime Juice St. Germain Elderflower Liqueur	80
POSITANO COOLER 🍹 Limoncello Passion Fruit Grapefruit Juice Soda Water	80

CLASSIC COCKTAILS

SGROPPINO Prosecco Vodka Lemon Sorbet	90
BELLINI Prosecco Peach Puree	90
NEGRONI Gin Martini Rosso Campari	85
ESPRESSO MARTINI Vodka Kahlua Espresso	85
APEROL SPRITZ Aperol Prosecco Soda Water	80

Signature Cocktail (🍹)

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SPIRITS

GIN	30ML	BOTTLE
MONKEY 47	115	1810
HENDRICK'S	70	1490
MALFI	65	1450
TANQUERAY LONDON DRY	60	1350

VODKA	30ML	BOTTLE
BELVEDERE	110	2450
GREY GOOSE	85	1970
ABSOLUT BLUE	60	1350

RUM	30ML	BOTTLE
RON ZACAPA 23 AÑOS	125	2990
HAVANA CLUB AÑEJO 7 AÑOS	70	1610
BACARDI SUPERIOR	60	1350

TEQUILA	30ML	BOTTLE
DON JULIO 1942	465	11280
CLASE AZUL REPOSADO	360	8270
DON JULIO BLANCO	115	2710
PATRON SILVER	85	1990
EL JIMADOR BLANCO	60	1350

WHISKEY

SINGLE MALT	30ML	BOTTLE
MACALLAN 12	125	2650
GLENFIDDICH 15	115	2630

HIGHLAND	30ML	BOTTLE
GLENMORANGIE 18	185	4100

BLENDED	30ML	BOTTLE
CHIVAS 18	155	3650
CHIVAS 12	80	1850
JOHNIE WALKER BLACK LABEL	75	1600
DEWAR'S WHITE LABEL	60	1350

IRISH	30ML	BOTTLE
JAMESON	65	1490

BOURBON	30ML	BOTTLE
MAKER'S MARK	70	1650
JIM BEAM	65	1510

BRANDY

	30ML	BOTTLE
REMY MARTIN XO	330	7350
HENNESSY V.S.O.P.	110	2350
HENNESSY V.S.	70	1550

OTHER SPIRITS

	30ML	BOTTLE
GRAPPA GAIA & REY	120	2650
FRANGELICO	70	1510
AMARETTO DISARONNO	70	1510
BAILEYS ORIGINAL	70	1650
JÄGERMEISTER	65	1450

LIMONCELLO

	30ML	BOTTLE
LIMONCELLO DI CAPRI	80	1725
FIOR DI LIMONCELLO	70	1510

BOTTLED BEER

PERONI	75
CORONA	75
HEINEKEN	70

MOCKTAILS

PINEAPPLE SPRITZ Crossip Pure Hibiscus Pineapple Juice Non-Alcohol Sparkling Wine	60
DARK & STORMY Caleno Dark and Spicy Ginger Ale	60
CITRUS JALAPENO Crossip Fresh Citrus Mango Juice Fresh Lime Juice Jalapeno Soda Water	60

WATER

	330 ML	750 ML
LOCAL STILL	35	45
LOCAL SPARKLING	35	45
	500 ML	750 ML
ACQUA PANNA	40	50
SAN PELLEGRINO	40	50

SODA

PEPSI PEPSI ZERO 7 UP 7 UP FREE TONIC WATER	45
ENERGY DRINK	65

FRESH JUICES

ORANGE WATERMELON GREEN APPLE PINEAPPLE	55
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COFFEE

AFFOGATO Gelato topped with Espresso	60
CAPPUCCINO	50
FLAT WHITE	50
AMERICANO	45
DOUBLE ESPRESSO	45
ESPRESSO MACCHIATO	45
ESPRESSO	40

TEA

MOROCCAN MINT TEA	50
EARL GREY TEA	45
SENCHA MEICHA TEA	45
CHAMOMILE TEA	45

KIDS

ANTIPASTI

45

MINESTRONE ^(V,C,LO)

Vegetable Soup | Carrots | Celery | Potatoes

CAPRESE SALAD ^(D,V)

Mozzarella | Heirloom Tomato

MOZZARELLA IN CARROZZA ^(D,E,G)

Fried Mozzarella | Tomato Sauce | Parmesan

ARANCINI ZAFFERANO E RAGU BOLOGNESE ^(D,E,G,C)

Carnaroli Saffron Rice Balls | Beef Ragout | Mozzarella

PASTA

65

SPAGHETTI AL POMODORO ^(D,V,G)

Spaghetti | Tomato Sauce | Parmesan | Basil

PENNE AL BURRO ^(D,V,G)

Penne | Butter | Parmesan

TAGLIATELLE ALLA BOLOGNESE ^(D,G,E,C)

Fresh Tagliatelle Pasta | Beef Bolognese

TAGLIATELLE AL PESTO ^(D,G,E,V,N)

Fresh Tagliatelle Pasta | Basil Pesto | Parmesan

PIZZA

65

MARGHERITA ^(V,D,G)

Tomato Sauce | Fior Di latte | Basil

SECONDI

95

POLLO ALLA GRIGLIA ^(G,D)

Grilled Chicken | Roasted Vegetables

FILLETO DI PESCE IMPANATO ^(S,G,LO)

Breaded Fish | French Fries

BISTECCHINA DI MANZO ^(D,G)

Grilled Beef Fillet | Mashed Potatoes

DOLCI

50

CIOCCOLATO E VANIGLIA PROFITEROLLES ^(D,E,G,N)

Choux Pastry | Chocolate Sauce | Vanilla Ice Cream

BOMBOLONI ^(D,E,G,N)

Doughnut | Hazelnut Spread

VANIGLIA E FRAGOLA PANNACOTTA ^(D,GF)

Vanilla Pannacotta | Fresh and Jelly Red Fruits

SELEZIONE DI GELATI E SORBETTI ^(D,E,N,GF)

Choose from any of the flavours:

Vanilla | Chocolate | Pistachio | Strawberry | Lemon | Mango

BREAKFAST

CETARA

BREAKFAST HEALTHY CHOICES

HOMEMADE GRANOLA (V, D, N, GF, SB, LO)

Milk of Your Choice: Full Fat I Low Fat Milk I Soy Milk I Almond Milk

HEALTHY PARFAIT (N, D, V, GF, LO)

Homemade Granola I Wild Berries I Green Apple I
Yogurt Low or Full Fat

ROBUST A CAI BERRY (N, V, GF)

Antioxidant Acai Berry I Blueberry I Strawberry I
Toasted Almond I Walnut I Pumpkin Seeds I Chia Seeds

HOT CHOICES

ENGLISH PORRIDGE (V, D, GF, LO)

Oatmeal I Milk of Your Choice: Full Fat I Low Fat Milk I Soy Milk I
Almond Milk I Honey I Cinnamon

BELGIAN WAFFLE (G, D, V, E)

Organic Honey I Chantilly Cream I Icing Sugar

ALOO PARATHA (G, D, V)

Spiced Potato Flat Bread I Chickpeas Curry I Pickle

IDLI OR VADA (G, V)

Served with Sambar I Tomato and Coconut Chutney

MASALA DOSA (G, V)

Served with Sambar I Tomato and Coconut Chutney

EGG CHOICES

EGGS OF YOUR CHOICE (G, E, LO)

Omelette I Fried Egg I Scrambled Egg

SHAKSHUKA SCRAMBLE (G, E, LO)

Rich Tomato Sauce I Coriander I Bell Peppers

MASALA OMELETTE (G, E, LO)

Onion I Chilli I Tomato I Coriander

ORGANIC EGG BENEDICT (G, E, D, LO,)

English Muffin I Poached Egg I Sustainable Smoked Salmon
or Turkey Ham I Hollandaise Sauce

AVOCADO ORGANIC POACHED EGG (E, G, LO)

Sourdough I Avocado Mash I Poached Egg I Mesclun Leaves

ÇILBIR (D, E, LO)

Greek Yoghurt I Poached Egg I Toasted Garlic I
Paprika Butter I Dry Mint