

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.

CRUDO'S

CAPELANTE (S,R)	90
Charred Hokkaido Scallops 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) 🌱	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	
ARAGOSTA ALLA CATALANA (S,C,GF)	145
Canadian Lobster Catalan Style Celery Red Onion Datterino Tomatoes in a Sweet Vinegar Dressing	
INSALATA DI POMODORO E NOCCIOLE (VE,N,GF)	75
Cuore di Bue 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 | Truffle Aioli

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

POLPETTE DELLA NONNA (G,E,D,C) 85
Homemade Beef Meatballs | Burrata Cream | Tomato Sauce | Basil

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) 80
Baked Eggplant | 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 | Capers Berries

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

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

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PASTA AND RISOTTO

POMODORO PASTA (V,D,G) 85
Rigatoni | Heirloom Tomatoes | Aged Parmigiano Reggiano | Garlic |
Extra Virgin Olive Oil

RAVIOLI RICOTTA E SPINACI (V,D,G,E)  115
Homemade Ravioli | Organic Ricotta | Spinach | Butter Sage Emulsion

FUSILI AL PESTO (V,D,G,N) 90
Fusilli Pasta | Homemade Basil Pesto | Burrata Mousse |
Pine Nuts | Aged Parmigiano Reggiano

RISOTTO ALL'ASTICE (S,D)  Canadian Lobster Bisque Datterino Tomatoes	155
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RISOTTO FUNGHI E TARTUFO (V,D) 115
Seasonal Seared Mushrooms | Black Truffle | Parsley

SPAGHETTI ALLE VONGOLE (S,D,G) 145
Mediterranean Clams | Fresh Parsley | Amalfi Lemon Zest | Bottarga

FISH AND SEAFOOD

SOGLIOLA (S,D) 315
Whole Pan-fried Dover Sole | Lemon | Parsley | Capers Sauce

BRANZINO (S,D,G,SU)  Grilled Mediterranean Sea Bass Fillet Fregola Sarda Acquapazza	185
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GAMBERONI GRIGLIATI (S,D,G) 245
Grilled Jumbo Prawns | Spicy Ratte Potatoes | Seafood Bisque

MEAT AND POULTRY

POLLO BABY GRIGLIATO A TERRA LIBERA (D,G,M) 145
Grilled Confit Free Range Baby Chicken | Hand-Cut Fries | Rosemary Jus

COSTOLETTE DI AGNELLO ALLA BRACE (D,M) 165
Chargrilled Lamb Chops | Artichokes | Pecorino Cheese | Mint

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 STEAK FRIES 45

SPICY BROCCOLINI WITH GARLIC AND CHILLI 45

GRILLED JUMBO ASPARAGUS 45

MASHED POTATOES 45

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DOLCI

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

IL LIMONE ^(D,E,GF) 70
Lemon Sorbet | Lemon Cream | Basil Jelly

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

SLICED SEASONAL FRUIT AND BERRIES ^(VE) 60

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