

Welcome

From the Gulf of Sorrento, every evening, just before sunset, looking up towards the hills, you will see a light, brighter than all the others, shining up until morning: Vespero!

Like a sailor, I alternate my journey between safe havens and unexplored seas, looking for the perfect balance between tradition and innovation, between ancient ingredients and modern cooking techniques, between simple cooking and featured dishes.

Our menu is a journey: my proposal is my journey so far, divided into two tasting menus, in which each dish tells a characteristic of our coast, letting itself be contaminated by Italian excellence, in a spirit of renewed tradition.

The Vespero, however, also gives you the opportunity to plan your trip and compose your à la carte menu, choosing which seas to sail and which ports to visit.

Carlo De Gregorio



Tasting menu

*At a certain point in the evening and in the morning, the blue of the Mediterranean surpasses any imagination or description.
I Due Golfi frame it and offer its delicacies...*

**Prawns dressed in lard of Colonnata I.G.P.
on escarole and Provolone del Monaco fondue**

**Caramelized octopus tentacles on a zucchini cream, pizzaio-
la sauce and crispy chickpeas**

**Risotto with Valdobbiadene rosé prosecco, burrata
from Andria, red prawn tartare, chives and caper powder**

Ravioli with cuttlefish ink, lobster and its bisque

**Sea bass fillet on cannellini bean soup,
baby spinach salad and dressing**

**Classic and pistachio sablé, light vanilla cream,
kumquat gel and fresh fruit**

100,00

Local menu

*We celebrate our territory with an exciting journey:
paths of Mediterranean scrub that cross lemon and olive groves to reach our sea*

Crispy Sicilian baby squids with tartar sauce

**Spaghetti di Gragnano “Nerano”
with courgettes and flowers**

**Tuna steak salmoriglio sauce with sautéed potatoes,
pepper and cherry truss tomato**

**Neapolitan babá, vanilla chantilly cream, rum sauce, fresh
fruit and raspberry gel**

70,00

Appetizers

menù à la carte

We are on the hills surrounding Sorrento, Massa Lubrense and Vico Equense, small villages with a history rich in traditions. I enter a dairy and I can assist to the production of the king of cheeses, the “Provolone del Monaco”: three hundred years of tradition are stored in those cellars.

Prawns dressed in lard of Colonnata I.G.P. on escarole and Provolone del Monaco fondue 22,00

Tuna ham with Modena vinegar mixed salad, parmesan flakes and mustard mayonnaise 26,00

Carpaccio of Piedmontese fassona, confit cherry tomatoes, sea urchins, Montoro herbs and a summer truffle emulsion 26,00

Cylinders of fried mozzarella on seared datterino tomatoes, capers and olives 18,00

From Sant’Agata, in a few minutes, I can reach the most beautiful beaches in the world: bays, basins, enchanting inlets where, still today, early in the morning, you can glimpse old fishermen softening the just-caught real octopuses by beating them on the rocks, an ancestral rhythm that marks our days

Caramelized octopus tentacles on a zucchini cream, pizzaiola sauce and crispy chickpeas 22,00

Sea water Raw fish “Il Vespero” Mazara shrimp with orange, langoustine with lime mayonnaise, amberjack tartare with green apple and yogurt sauce, tuna cube with sweet and sour red onion, sea bass carpaccio with Thai sauce, oyster San Michele of Gargano 40,00

First Courses

menù à la carte

A treasure is hidden in the gulf of Naples: the taratufa is a mollusk capable of bringing to the plate the smell and taste of salt... pairing it with Parmigiano Reggiano is simply sublime!

Linguine with sea truffles, basil and 32 month parmesan	26,00
Risotto with Valdobbiadene rosé prosecco, burrata from Andria, red prawn tartare, chives and caper powder	25,00
Spaghettoni “Ducato D’Amalfi” with Scorpion fish, pumpkin flowers and lemon with a Bottarga pesto	24,00
Ravioli with cuttlefish ink, lobster and its bisque	30,00
Fusilloni Gragnano pasta with spicy Spilinga Nduja, sea urchin, fiore sardo percorino and dehydrated seaweed	26,00
Fried paccheri pasta filled with eggplants on cherry tomatoes and basil	18,00
Tortelloni stuffed with pumpkin creamed with black truffle on cave provolone cheese fondue and sage	28,00
Struncatura pasta “Masterpiece of Italian cuisine” with olives, capers and cherry tomatoes	22,00

Second courses

menù à la carte

From Massa Lubrense, every evening, small boats set out to sea. They approach the Faraglioni and begin a complex and combative fishing: squid fishing, carried out by hand with lines more than 100 meters long.

Roasted turbot with Aglianico del Sannio wine sauce, stuffed peppers, chard and saffron potatoes 28,00

Tuna steak salmoriglio sauce with sautéed potatoes, pepper and cherry truss tomato 28,00

Sea bass fillet on cannellini bean soup, baby spinach salad and dressing 24,00

Tomahawk scottona steak ~ 1 kg, fried potato petals, spinach, tomato au gratin and tasting of salt and sauces 80,00

Angus beef tagliata with coriander, cherry tomatoes, rocket, parmesan flakes and Modena vinegar dressing 24,00

Villeroy lamb, potato mille-feuilles, champignon duxelle and turnip tops 26,00

The Classics

menù à la carte

Appetizers

**Crispy Sicilian baby squids “in cuoppo”
with tartar sauce** 18,00

Sauteed Mussel with garlic bread croutons 16,00

First courses

**Caciotta and marjoram ravioli
with a light San Marzano sauce** 20,00

Spaghetti “Nerano” with courgettes and flowers 18,00

Second courses

Fried squids and prawns with vegetables 24,00

Chateaubriand with Bernese sauce for 2 people 90,00

Vegetarian

menù à la carte

Appetizers

**Cylinders of mozzarella in carrozza
on brunoise of fiascone tomato, capers and olives** 18,00

**Beetroot carpaccio, local ricotta,
walnut crumble, field salad and balsamic vinaigrette** 16,00

First courses

**Homemade scialatielli fresh pasta with tomato
medley and Parmesan cheese aged 32 months** 20,00

**Yellow-paste potato gnocchi with a basil pesto
and Sorrento walnuts** 16,00

Second courses

**Millefeuille of vegetables
and smoked scamorza cheese** 14,00

Vegetable omelette on a bed of romaine lettuce 14,00

Dessert

**Delight with Sorrento lemon cream,
limoncello sauce** 10,00

Dessert

menù à la carte

*Our territory gathers incredible excellence in a few square kilometers
but one more than the others makes it recognizable in the world: the Sorrento lemon...*

DELIZIA EMPIREA

**delight with Sorrento lemon cream,
limoncello sauce.**

10,00

VENERE

**neapolitan babá, vanilla chantilly cream, rum sauce,
fresh fruit and raspberry gel**

10,00

DESIDERIO ETERNO

**Mascarpone cream, coffee-bathed charlotte biscuit,
cocoa crumble and coffee ice cream**

14,00

EDEN

**classic and pistachio sablé, light vanilla cream,
kumquat gel and fresh fruit**

14,00

SACRO E PROFANO

**Cocoa meringue, diplomatic cream, creamy dark chocolate,
hazelnut praline**

14,00

CANDIDA ROSA

Sliced fresh fruit

10,00

PECCATO DI GOLA

Cheese selection

18,00