

Welcome



## *il* VESPERO

*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*



  il Vespero

Dear guest, if you have any food allergies or intolerances, please ask our dining staff for information. We are well prepared to advise you in the best possible way.

# 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...*

Crispy red mullet on aubergine babaganoush  
and provolone di grotta fondue

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

Risotto riserva San Massimo, green lemon  
of Massa Lubrense and clams

Ravioli with cuttlefish ink, lobster and its bisque

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

Crispy tartlet with light lemon cream, wild strawberries  
and Italian meringue



# 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,  
peppers and cherry tomatoes

Rum-soaked with chantilly cream, raspberry  
sauce and fresh fruit



# 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.*

Warm seafood salad on broccoli sprouts puree and citronette 22

Mazara red prawn tartare with pistachios and summer vegetables 26

Crispy red mullet on aubergine babaganoush and provolone di grotta fondue 18

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

Pumpkin flower stuffed with ricotta cheese baked on raft of roasted peppers, caper blossom, buffalo cherry, basil dressing, balsamic honey, marinated artichoke and Sakura 16

Aubergine parmigiana according to tradition 16

*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

# Raw fish

menù à la carte



*There are seas that will never meet,  
and yet in our raw they converse naturally.  
Flavors that come from far away, combined with those we have always known  
In a fine balance between intensity and delicacy.  
It is a silent, almost sacred ritual,  
where the raw material tells its own story,  
with no need for anything but respect,  
precision, and a clean cut.*

## Raw seawater "Il Vespero"

40

- Porcupine prawns and red shrimp in ponzu japanese dipping sauce
- Mediterranean amberjack tartare kiwi and currant
- 7G sea bass sashimi in Thai sauce and strawberries
- Bluefin tuna cubes with caramelized onion and wakame seaweed
- San Michele del Gargano Oyster
- Lemon sorbet

Porcupine prawns and red shrimp in ponzu  
japanese dipping sauce

20

San Michele del Gargano Oyster

7/pz

Mediterranean amberjack tartare kiwi and currant

16

Atlantic Shrimp Carabineros

35

Bluefin tuna cubes with caramelized onion and  
wakame seaweed

18



# First courses

menù à la carte

*In the Mediterranean Sea, a treasure is hidden: the “vongola verace,”  
a mollusk capable of bringing the flavor of the sea to the plate...  
Sublime is the boldness of pairing it with Parmigiano Reggiano!*

Linguine with yellow marinara, calamari and salicornia 22

Risotto riserva San Massimo, green lemon of Massa  
Lubrense and clams 24

Spaghettoni “Ducato D’Amalfi” with Scorpion fish, 24  
pumpkin flowers and lemon with a Bottarga pesto

Ravioli with cuttlefish ink, lobster and its bisque 30

Fusilloni Gragnano pasta with spicy Spilinga Nduja, 26  
sea urchin, fiore sardo percorino sand dehydrated  
seaweed

Homemade Plin pasta with burrata, ricotta 24  
and basil on a cream of peas from our garden

*Not everything ends in paper:  
every day we create something special.*  
**Ask us for the extra menu.**

# 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.*

Turbot pil pil, cooked at low temperature with  
olives and capers blended with white wine 28

Tuna steak salmoriglio sauce with sautéed potatoes,  
peppers and cherry tomatoes 28

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

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

Tenderloin steak with blue buffalo cheese  
on bread croutons 28

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



# The classics

menù à la carte

## Appetizers

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

Sauteed Mussel with garlic bread croutons 16

## First courses

Struncatura pasta “Masterpiece of Italian cuisine”  
with olives, capers and cherry tomatoes 22

Spaghetti “Nerano” with courgettes and flowers 18

## Second courses

Fried squids and prawns with vegetables 24

Chateaubriand with Bernese sauce for 2 people 90





## Appetizers

- Pumpkin flower stuffed with ricotta cheese baked on raft of roasted peppers, caper blossom, buffalo cherry, basil dressing, balsamic honey, marinated artichoke and Sakura 16
- Carrot cream soup with burrata and spinach with pine nuts 14

## First courses

- Homemade scialatielli fresh pasta with tomato medley and Parmesan cheese aged 32 months 20
- Yellow-paste potato gnocchi with a basil pesto and Sorrento walnuts 16

## Second courses

- The Caprese, mozzarella, Sorrento tomato and basil 14
- Aubergine parmigiana according to tradition 16

## Dessert

- Lemon delight, light vanilla sponge cake, lemon-scented chantilly, limoncello syrup and berries 10

# Desert

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...*

**CONTEMPORARY TIRAMISU** 12  
Mascarpone cream, dark chocolate mousse,  
coffee-soaked cocoa bisquit, salted caramel  
and whipped coffee ganache.

**HAZELNUT PRALINE** 14  
Creamy chocolate in a cylindrical wafer, hazelnut  
heart, cocoa crumble and vanilla ice cream

**DELIGHT OF SORRENTO LEMON** 10  
Vanilla sponge cake, lemon-flavoured chantilly,  
limoncello syrup and berries.

**MILLE-FEUILLE** 14  
Mille-feuille, chantilly cream, strawberries  
or chocolate chips

**TARTLET WITH WILD STRAWBERRIES** 12  
Crispy tartlet with light lemon cream, wild strawberries  
and Italian meringue

**SPHERICAL BABA'** 12  
Rum-soaked with chantilly cream, raspberry  
sauce and fresh fruit

