

Welcome



il V E S P E R O

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 pizzaiola sauce

Prawns wrapped in pancetta on sautéed escarole and creamy Monaco sauce*

Risotto riserva San Massimo, green lemon, sea urchin and caviar bottarga*

Mezzi Paccheri from Gerardo di Nola with lobster and its bisque

Sea bass “ingot” in a chard veil, lemon-infused potato mousse and coffee powder

Crispy tartlet with light lemon cream, wild berries 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 baby squids with tartar sauce*

Gragnano spaghetti with courgettes and flowers

Tuna steak with salmoriglio sauce, Parmentier potatoes,
river chili pepper and Amalfi-style sauce

Light rum-soaked Babà with pastry cream and black cherry



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.

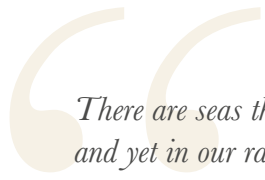
I enter a dairy and I can assist to the production of the king of cheeses, the “Provolone del Monaco”: three hundred years of tradition are stored in those cellars

Lightly seared cuttlefish slices with asparagus and crispy dried pepper*	20
Mazara red prawns carpaccio with prawn essence, cherry tomato confit and smoked bocconcini mozzarella*	26
Prawns wrapped in pancetta on sautéed escarole and creamy Monaco sauce*	22
Crispy red mullet on aubergine babaganoush and pizzaiola sauce	18
Piedmontese “Fassona” Beef Tartare with Niçoise salad	26
Fried zucchini blossom stuffed with provola and eggplant on a bed of roasted peppers, caper berries, buffalo mozzarella pearls, basil dressing, balsamic honey, marinated artichoke and sakura cress	16



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.*

Porcupine Scampi in a citrus Ponzu reduction (japanese dipping sauce)*	24
Mazara red prawn carpaccio with prawn essence, cherry tomato confit, and smoked bocconcini mozzarella*	26
Smoked “Li Galli” snapper ceviche with jalapeños, sakura cress, sweet and sour sauce	20
Bluefin tuna cheesecake, savory sablé, creamy cheese mousse and caramelized onion	24



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 from Leonessa pasta factory with clams, 24-month aged Parmigiano cheese and basil 24

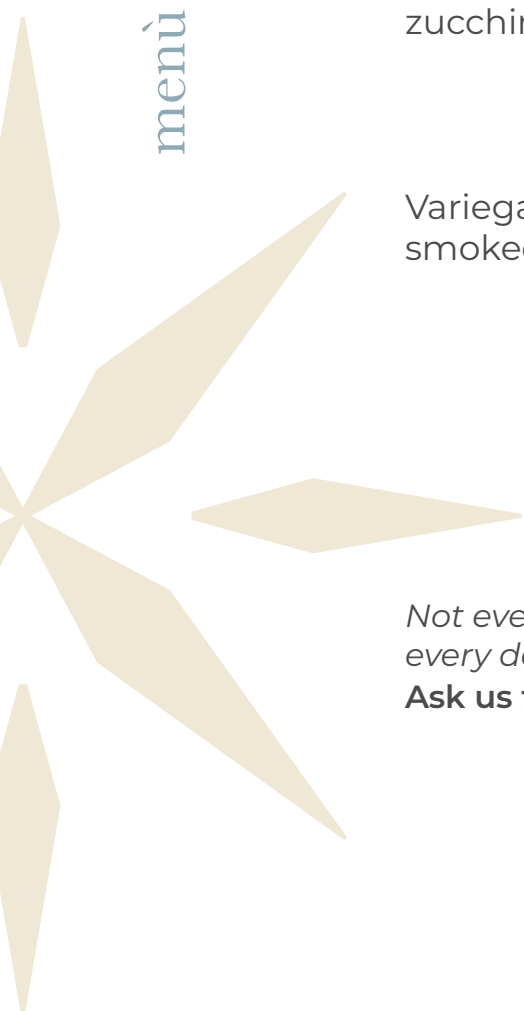
San Massimo Reserve Risotto verdello lemon, sea urchin and Caviar bottarga* 28

Gerardo di Nola Mezzi Paccheri with lobster served with its own rich lobster bisque 30

“Ducato D’Amalfi” Spaghettoni with scorpion fish zucchini blossoms and lemon zest 24

Variegated “Quadrotti” fresh pasta filled with smoked burrata, tomato water and eggplant** 20

*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.

Slow-Cooked Turbot in Olive Oil on spinach petals with olives, capers and citronette dressing 28

Tuna steak with “Salmoriglio” sauce served with parmentier potatoes, friggitelli sweet Italian peppers and Amalfi-style sauce 26

Sea bass “ingot” in swiss chard veil on fluffy lemon-infused potatoes and coffee powder 26

Low-temperature cooked iberian “Pluma” served with its own jus and garden vegetables 24

Beef fillet with buffalo blue cheese served on a toasted bread crouton 30

Lamb “à la Villeroy” potato mille-feuille, mushroom duxelles and broccoli rabe 26

Sliced black angus beef with seasonal vegetables 26



The Classics

menù à la carte

Appetizers

Crispy baby squids with tartare sauce* 18

Italian mixed fried 16

First Courses

Centenary recipe "Sorrentina" cannelloni** 18

Spaghetti "Nerano" style with zucchini
and zucchini blossoms 18

Second courses

Fried squid rings and shrimp with "fiammifero"
matchstick vegetables* 24

Mixed grilled seafood served with traditional
Neapolitan "rinforzo" salad 22



Appetizers

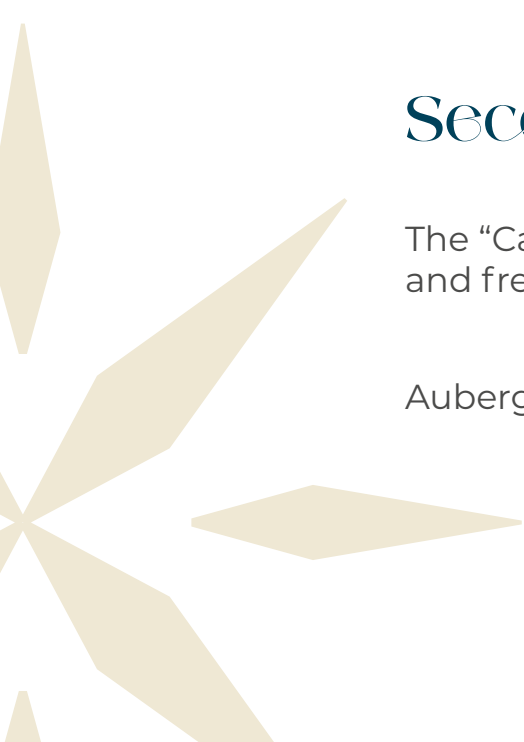
- Fried zucchini blossom stuffed with provola and eggplant on a bed of roasted peppers, caper berries, buffalo mozzarella pearls, basil dressing, balsamic honey, marinated artichoke and sakura cress 16
- Creamy pea soup with sun-dried tomatoes, Brie cheese and toasted almonds and Sorrento walnuts 14

First Courses

- “Dell’Autore” Scialatielli with Three-Tomato Sauce creamed with 24-month aged Parmigiano Reggiano** 20
- Purple potato gnocchi with Provolone del Monaco and Sorrento walnuts** 16

Second Courses

- The “Caprese” Sorrento tomatoes, mozzarella and fresh basil 16
- Aubergine parmigiana according to tradition 16



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...*

LEMON DELIGHT	10
Vanilla sponge cake, lemon-scented Chantilly cream and Limoncello soak	
TIRAMISU' 2.0	12
Mascarpone cream, dark chocolate mousse, coffee-soaked cocoa biscuit, salted caramel, and whipped coffee ganache	
BABA' NAPOLETANO	12
Light rum soak, pastry cream and black cherry	
TARTELLETTA	12
Crispy shortcrust pastry, light Sorrento lemon cream, wild strawberries and Italian meringue	
PAVLOVA	14
Vanilla Chantilly cream and wild berries	
MADELEINES	16
Served with vanilla custard and cocoa and rum cream	
DUBAI CHOCOLATE	16
Dark chocolate, pistachio ganache with a praline heart and kataifi pastry	

