



Ristorante **Terrazza** Tiberio

Terrazza Tiberio

At Terrazza Tiberio, the vibe of the Mediterranean Dolce Vita and the finest Italian cuisine meet bold and unique combinations of genuine ingredients from different parts of the world.

It is a striking mix with tradition and contemporaneity walking hand in hand to create time tested recipes; simple ingredients blend into distinctive flavours giving guests a new and yet authentic gastronomic experience.

The Chef point of view

Terrazza Tiberio kitchen is in the skillful hands of Executive chef Nello Siano. His key words are simple, authentic and excellent.



Nello leaves room for experimentation and unexpected pairings to add a creative angle to well-known dishes.





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Menu Terrazza

Starters

Scampi in France

Scampi tartare, citrus marinated Foie Gras and a.c.e sauce
€ 46

Cappuccino from the sea

Cod fish, potatoes cream and sea urchins
€ 30

Campania holiday

Fried anchovies filled with mozzarella, friarielli and beetroot
€ 26

Fishing and hunting

Marinated ambarjack, courgette and cacciatora sauce
€ 28

Back to the origins

Caprese salad: Mozzarella and tomatoes
€ 30

First courses

Italian paths

Homemade tortello filled with Pecorino, cheese in claim sauce
€ 32

The Trifecta

Spaghetti from Gagnano, yellow tomatoes, cacio cheese and basil
€ 32

Mama's favorite

Mix pasta, potatoes and sea snails sauce
€ 28

A frog turned prince

Spinach dumpling, redfish sauce and dry tomatoes
€ 30

Summer love story

Linguine durum wheat, sea food selection and seaweed
€ 32





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From the Sea

A great catch

catch of the day in crust of salt
€ 10/100 gr

Treasure Island

Golden turbot, steamed lobster, asparagus and b arnaise sauce
€ 42

Bath Time

Filet of sea bass in fish broth, shrimps, black olives and capers
€ 45

Crunchy Sea

Shrimps and squids fried with ginger sauce
€ 34

Main Courses

...and a hint of spinach

Fillet of beef with Aglianico wine sauce and spinach
€ 38

From Milan to Capri

Veal cutlet, lardo di colonnata, scarola, pine nuts and raisins
€ 38





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Sweet Moments

Heart of Capri

Babà sphere, strawberry sorbet and lemon scent
€ 18

Thyme to treasure

Pistacchio sablè, mascarpone mousse, apricots sautéed
with thyme and yogurt ice cream
€ 16

Getting nuts!

Hazelnut biscuit, warm chocolate foam, hazelnut ice cream
and milk waffle
€ 18

Red passion

Symphony of strawberries and passion fruit
€ 16

Crash love

Almond crumble, yogurt mousse and raspberry sorbet
€ 16

Hot summer

Ice cream \ Sorbet
€ 16

