



**c o s m o**  
restaurant

# *Welcome to Cosmo Restaurant*

*A Prestigious Culinary Destination born in Pompei, recognized by  
Michelin Guide.*

*Our Menù is a celebration of four elements of Nature – fire, air, water, and  
earth - that mix perfectly into creation of unique gastronomic experiences.*

*Each course is an Ode to purifying strength of the fire, to the vital energy  
of the air, to the source of life of the water, to the solidness of the earth.*

*Discover an innovative cooking which stands out for its mastery to turns  
out simple ingredients into surprising culinary creations.*

*The Cosmo restaurant invites you to start this journey through four  
elements, where each bite tells the story of the perfect union between nature  
and gastronomy.*

*Enjoy your journey!*

# *“ Tasting Menus ”*

## *“ Terra ”*

*A special food journey through the vegetable world*

*5 Courses*

*85*

## *“ Acqua ”*

*A special food journey through the sea world*

*5 Courses*

*85*

## *“ Fuoco ”*

*A special food journey through the meat world*

*5 Courses*

*85*

## *“ Aria ”*

*Let yourself be surprised by Antonio & Barbara*

*110*

*The choice of one of our tasting menus must be the same for the whole table,  
microfiltered water and cover are included in the price.*

*In case of 5 or more people, the choice of one of our tasting menus is necessary*

# *“ À la carte ”*

## *Appetizers*

### *“Sogno Orientale”*

*Shrimp, lettuce, and tosazu sauce*

22

### *“ Incanto di Nettuno ”*

*Octopus, eggplants, and scapece*

22

### *“Estate ”*

*Watermelon, tomato, and almond*

20

### *“Come un Carpaccio ”*

*Podolica beef, arugula, Grana cheese and Crusco Pepper*

22

# *“ À la carte ”*

## *First Courses*

### *“Immaginavo il ramen”*

*Spaghetti with sea urchin reduction and parsley*

25

### *“Cosa c 'e sotto”*

*Tubetti pasta, mussels, zucchini, and their flowers*

25

### *“ Il veg ”*

*Ravioli stuffed with pepper, capers, and black olives*

24

### *“Il ramato ”*

*Rice, onions, sweetbread, and spicy sauce*

25

## *“ À la carte ”*

### *Main Courses*

#### *“ Evoluzione ”*

*Blue fish “all’acqua pazza”, new potatoes, and aioli sauce*

28

#### *“La Parmigiana in una nuova veste ”*

*Eggplant, red and yellow cherry tomatoes, tofu, and basil*

26

#### *“ Hong shao rou alla napoletana ”*

*Pork, peppers, and ginger*

28

#### *“Il Vesuvio ”*

*Duck, beans, almonds, and apricots*

28

# *“ Signature dishes ”*

## *“ Cesar Salad di pollo ”* 🌀

*Chicken, lettuce, ‘nduja sauce, and Caesar mayo*

22

## *“ Ciambotta ”* 🌿

*Zucchini, potatoes, eggplants, and basil*

22

## *“ Come una Nerano ”* 🌀

*Rings, zucchini, podolica caciocavallo, and basil*

26

## *“ Non è il solito ”* 🌀

*Raw and cooked seafood*

60

*Attesa di 30min*

# *“ À la carte ”*

## *Dessert*

### *“ Come una crostata ”*

*Burnt cream foam, strawberries, and basil*

15

### *“Ricordo d' infanzia”*

*Lemon curd, watermelon, and shortcrust pastry*

15

### *“Il fico del cilento”*

*70% dark chocolate, figs, and rum*

15

### *“Il fuoriclasse ”*

*Peach mousse, walnut financier, and sage*

15



# *“ À la carte ”*

## *Dessert*

### *“ Il fico del Cilento ”*

*Chocolate, figs and rum*

15

### *“Come una crostata ”*

*Burnt cream foamed , strawberries and basil*

15

### *“Ricordo d'infanzia ”*

*Lemon curd, watermelon and short crust pastry*

15

### *“ Il fuori classe ”*

*Peach mousse, Walnuts financier and Sage*

15

## *“ Il Fine Pasto “*

### *“ Cheese & Jam “*

*Cheese and homemade jams tasting*

*Goat cheese 13 months seasoned*

*Pecorino 8 months seasoned*

*Buffalo Blu cheese 150 days seasoned*

*Cow cheese 6 months seasoned*

*Caciocavallo podolico*

## *“ Business Lunch “*

*Two courses to choose from the menu à la carte water, glass of wine and cup of coffee*

*This menu is available from Tuesday to Friday.  
The chosen courses must be the same for the whole table*

35

***In case of allergies or intolerance guests are kindly requested to inform timely our staff in order to ensure your personal safety***

*Gluten*

*Crustaceans*

*Eggs*

*Fish*

*Peanuts*

*Nuts*

*Soya*

*Milk*

*Dairy*

*Celery*

*Mustard*

*Sesame*

*Sulphur dioxide*

*Lupin*

*Shellfish*

***The list of substances or products which could cause allergies or intolerance used in this restaurant are listed in annex II del Reg. UE 1169/2011***

*Cover service 5€*

