



Giardino dei Principi

*Leplaisir*  
r i s t o r a n t e

# Allergens

Here, cooking isn't just about flavour, but **emotion**.

It is a language made of **memories** and **gestures**, capable of telling stories through the **scents** and **colours** of the earth.

A gastronomic experience born from the local area and looking towards the future.

Welcome to Le Plaisir

A handwritten signature in black ink that reads "Achille Esposito". The script is elegant and cursive, with the first letters of "Achille" and "Esposito" being significantly larger and more stylized than the rest of the text.

- (1) **Cereals containing gluten**
- (2) **Crustacean** and derivatives
- (3) **Eggs** and derivatives
- (4) **Fish** and derivatives
- (5) **Peanuts** and derivatives
- (6) **Soy** and derivatives
- (7) **Milk** and derivatives
- (8) **Tree nuts** and derivatives
- (9) **Celery** and derivatives
- (10) **Mustard** and derivatives
- (11) **Sesame seeds** and derivatives
- (12) **Sulphur dioxide** and derivatives
- (13) **Lupin** and derivatives
- (14) **Molluscs** and derivatives

*Allergens are indicated on the menu by reference numbers or in the allergen register.*

*All in-house products are crafted artisanally, therefore, we cannot guarantee the complete absence of allergen traces in the finished products, even if not listed in the recipe. Our staff is available for any further information.*

\*Product subjected to blast chilling in accordance with EC Regulation 853/2004

## TERRA

Artisanal breads and local olive oil  
(1)

Amuse-bouche

Marinated Abruzzese beef carpaccio, tzatziki sauce and peppers  
(7, 12)

Aubergine, Pera d'Abruzzo tomato and 40 months aged parmesan  
(7)

MILANO-ABRUZZO Risotto 2018  
(7, 12)

Lamb, apricots, Ferrandina olives and carrots  
(12)

Shortcrust pastry, ricotta and pears  
(1, 3, 7, 8)

55 euro

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In addition, a selection of cheeses from Gregorio Rotolo Farm 12 euro

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*To offer a harmonious and shared gastronomic journey,  
the tasting menu is designed for the entire table.  
Our front-of-house staff will be happy to assist you  
in case of allergies or specific dietary requirements.*

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*À la carte*

*Starter 17 euro*

*Pasta 19 euro*

*Main course 24 euro*

*Dessert 9 euro*

*Water 0,75 3,50 euro  
Bread and service 3,50 euro*

## FAI TU

An invitation to let yourself be guided, to trust and to discover.

Our "fai tu" menu is designed for those who wish to rely on the kitchen's creativity. A dynamic experience where each course is inspired by the moment, the market's offerings and the chef's intuition.

*Choise between*

*5 courses 55 euro*

*7 courses 65 euro*

In addition, a selection of cheeses from Gregorio Rotolo Farm 12 euro

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*Water 0,75 3,50 euro  
Bread and service 3,50 euro*

## IDENTITA'

Artisanal breads and local olive oil  
(1)

Amuse-bouche

Veal tongue with tuna sauce  
(3, 4, 12)

Sweetbread, scampi\* and green apple  
(2, 7)

Mixed pasta, beans, mussels, red shrimp\* and black lemon  
(1, 2, 4, 12, 14)

MILANO-ABRUZZO Risotto 2018  
(7, 12)

Pigeon\*, ratafia and leaves  
(12)

Tiramisù  
(1, 3, 7)

Petits Fours

70 euro

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In addition, a selection of cheeses from Gregorio Rotolo Farm 12 euro

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*À la carte*

*Starter 17 euro  
Pasta 19 euro  
Main course 24 euro  
Dessert 9 euro*

*Water 0,75 3,50 euro  
Bread and service 3,50 euro*

## MARE

Artisanal breads and local olive oil  
(1)

Amuse-bouche

Raw amberjack, datterino tomato sauce, olives and capers  
(1, 12)

Cod\* in cooking oil, roasted peppers and potato foam  
(7)

Spaghetti with clams, green chillies and basil  
(1, 12, 14)

Turbot, spinach and puffed quinoa  
(4, 7, 12)

White chocolate, raspberry and hazelnuts  
(3, 7, 8)

Petits Fours

60 euro

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In addition, a selection of cheeses from Gregorio Rotolo Farm 12 euro

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in case of allergies or specific dietary requirements.*

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*À la carte*

*Starter 17 euro  
Pasta 19 euro  
Main course 24 euro  
Dessert 9 euro*

*Water 0,75 3,50 euro  
Bread and service 3,50 euro*