

“Reality will take shape in the memory alone”
(Marcel Proust)

My cooking is a journey into memory and memory of the journey. *To me remembering means bringing back into my heart the moments of childhood as well as rediscover them in the designed alchemy of flavors, scents, colors that are in my dishes.*

*After being welcomed in France, homeland of education, I proudly land back to my town to conjugate emotion and memory with the accuracy and the rigor of fineness. I bring my choices to the table, the products from the territories of excellence, the love for sauces, the authenticity of the tomato that joins the exalting scent of basil. I bring to the table my daily journey into the world of gastronomic art.
Welcome to the George!*

DOMENICO CANDELA
EXECUTIVE CHEF

TRA TEMPO E GENERAZIONI

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FOGHORN LEGHORN

Organic Livornese Egg cooked Mollet, Helix Aspersa snail with seasonal mushroom duxelles, nasturtium cream and light bagna cauda sauce
(A, C, I, L, O, P)

OMAGGIO A NAPOLI

Gerardo di Nola's Eliche pasta with Ischitano rabbit Genovese ragù, with burnt onion cream, yogurt and mint gel
(C, D, E, I, L, P, O)

IBERICO

Delicately cooked codfish from Faer Oer Islands in lemon scented oil, risotto's pasta with chorizo and Piquillos, saffron fish zabaione
(A, B, C, D, E, F, H, I, L, M, P)

Or

BARBARESCO

Laticauda Lamb, seasonal roots cooked in salt, cream of friarielli from Vesuvius and coffee-flavored jus
(C, L, P)

OUR SELECTION

Four cheeses assortment
(C)

Or

100% ARABICA

The coffee in various consistencies, mascarpone mousse, lemon balm and Rhum Agricole ice cream
(C, D, E, I)

Menu € 75

1 Dish € 35 - 2 Dishes € 60 - 3 Dishes € 75 per person except beverages

Wine Pairing

2 Glasses € 25 - 3 Glasses € 40 - 4 Glasses € 50 per person

EVOLUZIONI CONTEMPORANEE

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NATURA

Cooked, raw, marinated and conserved herbs and vegetables
(C, D, E, L, M, N, P, O)

POMOD'ORO

Pastificio dei Campi spaghetti's pasta with different qualities and textures of tomatoes from Campania
(D, L, P)

NETTUNO INCOTRA BACCO

Blue Lobster roasted on Piediroso vines, Montella's chestnut puree, neapolitan potato,
sour cherries and "Stregamora" sauce
(A, C, E, F, L, P)

Or

NERO APPENNINICO

Beef Sirloin of Marango Breed with parsnip in different cooking ways and textures,
caviar ingot and Vadovan scented jus
(A, C, L, N, O, P)

OUR SELECTION

Four cheeses assortment
(C)

Or

VALRHONA E GIFFONI

Caramelia chocolate mousse 36%, Guanaja crunchy 70% with Giffoni I.G.P hazelnut,
praline and passion fruit sorbet
(C, D, E, I)

Menu € 85

1 Dish € 35 - 2 Dishes € 60 - 3 Dishes € 75 per person except beverages

Wine Pairing

2 Glasses € 25 - 3 Glasses € 40 - 4 Glasses € 50 per person

IL VIAGGIO GOLOSO

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14 FEBBRAIO 2014

Terrine of Foie Gras from Landes marinated in sapa, wild blackthorn jelly, fermented apple purée and pan brioche and capers
(C, D, I, L, O)

VIA DI SCAM-PO

Riserva San Massimo's risotto cooked in lemon leaves extraction, scampi, parsley oil and raspberry acidity
(A, C, D, F, I, L, M, P)

UMAMI

Buckwheat tagliolini with smoked eel, local spring onion, ginger and finger lime acidity
(A, C, D, I, L, M, N, P)

ABISSI

Mediterranean turbot cooked Meuniere, warm marine panzanella, yuzu acidity and iodized foam
(A, B, C, D, L, P)

Or

GHIANDOLA

Veal sweetbread cooked with hazelnut butter, Jerusalem artichokes in various consistencies, fermented Sorrento lemon puree and hazelnut Tonda Gentile I.G.P
(C, E, L, P)

OUR SELECTION

Seven cheeses assortment
(C)

Or

TERRA MIA

Creamy Montella's chestnuts I.G.P, soft clementine gelatin and yogurt ice cream with chestnut pollen from Vesuvius
(C, E, I, L)

Menu € 100

1 Dish € 35 - 2 Dishes € 60 - 3 Dishes € 75 per person except beverages

Wine Pairing

2 Glasses € 25 - 3 Glasses € 40 - 4 Glasses € 50 per person

SPASSO SENSORIALE

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DÉJÀ-VU

Campanian artichoke in 3 versions:

- Roasted with aromas and flavors like every Sunday in Naples
 - Artichoke mousse with hints of calabrian Liquorice
- Eclair filled with artichoke chantilly cream, Amaretto di Saronno and aromatic cocoa 24%
(A, C, D, I, L, P)

LA VENERE DI BOTTICELLI

Scallop Carpaccio with cauliflower puree, bergamot, litchi sauce and Siberian Royale Caviar
(A, B, C, D, L)

MARE NOSTRUM

Vicidomini's linguini cooked in extraction of red mullet, tamarind acid gel, nori seaweed and Campi Flegrei's tangerine sauce
(A, C, D, L, M, P)

BLACK DIAMOND

Cocoa ravioli stuffed with Barberie duck ragù, umeboshi puree, horn of plenty mushrooms, Neapolitan Long Pumpkin consommé and Skrei Cod Bottarga
(A, C, D, I, L, P)

GOLFO 870

Wild Sea Bass of our Sea in 2 services:

- Sea bass sashimi with black truffle sauce and passion fruit
- Softly cooked fillet, king oyster mushrooms carpaccio, leek chiffonade with butter, oysters and champignon and vervain sauce
(A, B, C, L, P)

Or

SOTTO-BOSCO

Wild Alpine Roe Deer in 3 services:

- Thigh and foie gras terrine with sour and bitter mountain herbs salad
- Marinated filet with juniper, Demi Sel d'Isigny butter torzelle and candied Spadona pear with vanilla, citrus and vin jaune sauce
- Shoulder ravioli cooked in the extraction of Nizza Monferrato hunchback thistle, Sichuan pepper and chives
(C, L, O)

OUR SELECTION

Four cheeses assortment
(C)

Or

SOUVENIR INOUBLIABLE

Tarte Tatin of Annurca apple I.G.P with canella ice cream from the French Antilles, Lagavulin 16 years and Crème Fraiche
(C, D, E, I, L)

Menu € 120

1 Dish € 35 - 2 Dishes € 60 - 3 Dishes € 75 per person except beverages

Wine Pairing:

2 Glasses € 25 - 3 Glasses € 40 - 4 Glasses € 50 per person

DESSERT

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SOUVENIR INOUBLIABLE

Tarte Tatin of Annurca apple I.G.P with canella ice cream from the French Antilles,
Lagavulin 16 years and Crème Fraiche
(C, D, E, I, L,)

100% ARABICA

The coffee in various consistencies, mascarpone mousse,
lemon balm and Rhum Agricole ice cream
(C, D, E, I)

VALRHONA E GIFFONI

Caramelia chocolate mousse 36%, Guanaja crunchy 70% with Giffoni I.G.P hazelnut,
praline and passion fruit sorbet
(C, D, E, I)

Or

L'OASI TROPICALE

Coconut bavarian cream with Jivara milk chocolate 40%, passion fruit and
Thai mango cream with banana and lime sorbet
(C, D, E, I)

TERRA MIA

Creamy Montella's chestnuts I.G.P, soft clementine gelatin and yogurt ice cream with
chestnut pollen from Vesuvius
(C, E, I L)

Or

OUR SELECTION

Seven cheeses assortment
(C)

For any food intolerances or allergies, please contact the Restaurant staff

1 Dish € 35 - 2 Dishes € 60 - 3 Dishes € 75 per person except beverages

Wine Pairing

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