



GEORGE
RESTAURANT

MENÚ DEGUSTAZIONE



“Reality will take shape in the memory alone.”

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



CACCIA AL TARTUFO BIANCO

CERVO

Venison tartare with chestnut honey vinaigrette, black mustard and white truffle mayonnaise

(D, I, L, O)

TAGLIATELLE

Organic 40-yolk tagliatelle with wild game ragout and jus salmì

(C, D, I, L, P)

LEPRE À LA ROYALE

Hare royal style

(C, L, P)

BRIE

Brie de Melun cheese stuffed with truffle mascarpone cream and herbs

(C, L)

SARCHIAPONE 2020

la "limonata a cosce aperte"

MOSTO

cooked Aglianico grape must with Jerusalem artichoke cream, mushroom crisp, liquorice and French-style Chantilly cream

(C, E, L)

LA PICCOLA PASTICCERIA

The tasting menu is suggested for the entire table and all courses will be accompanied by white truffles

160 € p.p.

per person excluding drinks

White truffle 9 € per gram

SINCE 2018...

CONTAMINAZIONE CULTURALE 2021

Marinated amberjack with aka-miso, roasted fish mayonnaise, lovage oil and Ramassin plum in puttanesca sauce
(A, C, I, L, P, O)

TRIBUTO ALLE TRADIZIONI ARCAICHE 2022

Neapolitan black cabbage, Castelluccio lentils and Calabrian liquorice
(L, P)

POMOD'ORO 2018

Spaghettoni di Gragnano Igp with different qualities and textures of local tomatoes
(D, L, P)

BARBARESCO 2019

Laticauda lamb with papaccella pepper sauce, fermented jalapeno, light bagna caoda of smoked sardines
(A, L, D, G, L)

SARCHIAPONE 2020

la "limonata a cosce aperte"

SOUVENIR INOUBLIABLE 2018

Annurca apple tarte tatin with lime ganache, Caramelia chocolate cream and rubinette apple sorbet
(C, D, E, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is intended for the entire table

€ 190 p.p.

per person excluding drinks

Wine Tasting € 90
Non-alcoholic Tasting
€ 70 p.p.

A la carte

2 dishes and 1 Dessert
€ 160

3 dishes and 1 Dessert
€ 195

per person excluding drinks

PROGRESSO MEDITERRANEO

1980

Raw purple prawn, endive marinated in japanese rose vinegar and tarragon, black garlic and modern cocktail sauce
(F, L, P)

SOTTO-TERRA

Celeriac cooked in vin jaune, hazelnut cream, rue and cinnamon
(E, L, P)

SENSAZIONI E PERCEZIONI DI UNA BOUILLABASSE

Tubetti pasta di Gragnano cooked in Irpinian saffron extraction, tamarind acid gel, nori seaweed and rockfish soup
(A, C, D, G, L, M, P)

DA NORD A SUD

Puffed friarielli gnocchi, roe zabaione, venus clams and natural yuzu
(A, B, C, D, F, I, L, P)

SORELLA GIAPPONESE

Unilaterally cooked Kagoshima Wagyu with aubergine caviar, sea urchins and coffee devil sauce
(A,B,C,D,E,L,M,P)

RICOTTA CHEESE, PEARS AND COCOA

(C, L)

SARCHIAPONE

la " *limonata a cosce aperte*"

"A BIRRA E' 'A MORTE D'O TARALLO!"

Lager mousse with hop waffles, black pepper namelaka and toasted almond ice cream

(C, D, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is intended for the entire table

€ 205 p.p.

per person excluding drinks

Wine Tasting € 110
Non-alcoholic Tasting
€ 70 p.p.

A la carte

2 dishes and 1 Dessert

€ 150

3 dishes and 1 Dessert

€ 195

per person excluding drinks

VIAGGIO GOLOSO

MARE E MONTI

Squid cooked in bichotan charcoal, cream of its offal, timut pepper oil, finger lime, green olives and caper powder

(A, B, L, P)

INCONTRO TRA ETNIE

Lebanese-style roasted cauliflower, bottarga mayonnaise, coconut milk and spicy herbs

(A, E, L, N, O, P)

4 APRILE 2012

Landes foie gras escalope with Neapolitan long squash, kumquat cream and Madras curry sauce

(C, D, L, P)

QUARTIER LATIN

Sautéed snails with wild herb cream, eucalyptus gel, sorrel extract and parsley seeds

(C, D, L, O, P)

E POI ARRIVA L'AUTUNNO

Risotto with radicchio, Comté sauce, juniper liver pâté, chives oil and fermented raspberry jus

(C, I, L, P)

FRAGRANZA D'INFANZIA

Sole with butter, cream of Savona's chinotto sage and lettuce extract

(A, C, L, P)

COLUI CHE VIAGGIA

Mallard in 2 services:

Marinated breast with isabella grape extract,

chicory with black olives tapenade and cocoa bean scented jus

Leg in isabella grape barbecue sauce

(A, C, D, L, O, P)

ALTA QUOTA

Nobile di capra cheese from the Monte Jugo farm with pine bud caramel and Tonda Gentile hazelnut cream

(C, D, E, L)

SARCHIAPONE

la "limonata a cosce aperte"

OPÉRA

Kalingo 65% chocolate creamy, speciality coffee mousse and Campari sorbet

(C, D, E, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is intended for the entire table

€ 250 p.p.

per person excluding drinks

Wine Tasting € 125

Non-alcoholic Tasting

€ 70 p.p.

A la carte

2 dishes and 1 Dessert

€ 150

3 dishes and 1 Dessert

€ 195

per person excluding drinks



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