



**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



## 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)

### IL MERCATO DEL MARTEDÌ 2022

Escarole, Controne bean mayonnaise, yeast garum and bread cream  
(D, 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"

### A PASTIER 2023

This is not a dessert: it's a poem  
(C, D, 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  
€ 150

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)

## PRO-FUMO DI SOTTOBOSCO

Porcini cooked in kamado with hazelnut cream, cypress pesto, wild mushroom emulsion and buckwheat  
(C, D, 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)

## IBERICO

Ravioli filled with creamed stockfish, fried rosemary extract, carpione gel, pil pil sauce and chickpeas  
(A, D, 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*"

## CITRUS

Golden fruits ode  
(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)

## SOTTO TERRA

Salt-crusted cooked beet, Ratte potato mayonnaise chia seed chips and roasted daikon sauce  
(C, I, L, O, P)

## 4 APRILE 2012

Seared foie gras escalope with fermented black banana, mango, coconut gel and exotic fruit sauce  
(L, O, 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)

## RICORDO D'INFANZIA

Sole with butter, cream of Savona's chinotto sage and lettuce extract  
(A, C, L, P)

## COLUI CHE VIAGGIA

Italian pigeon in 2 services:  
Madras curry marinated breast cooked in Binchotan charcoal, cooked and raw spinach, ponzu gel and black mustard seed extract.

Pigeon leg karaage.  
(C, D, L, M, 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



**GEORGE**  
RESTAURANT