

Santoro 2023

GRAND HOTEL
PARKER'S
A NAPOLI DAL 1870

*****L

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LOUNGE & TERRACE

PIANO

Muse

— *Ristorante* —

Ristorante della tradizione dal 1870

Breakfast from 7:00 am to 10:30 am

Lunch from 12:30 pm to 2:30 pm

Dinner from 7:30 pm to 10:30 pm

All day dining from 11:00 am to 11:00 pm

Eventi



GEORGE
RESTAURANT



Fine dining restaurant since 2018

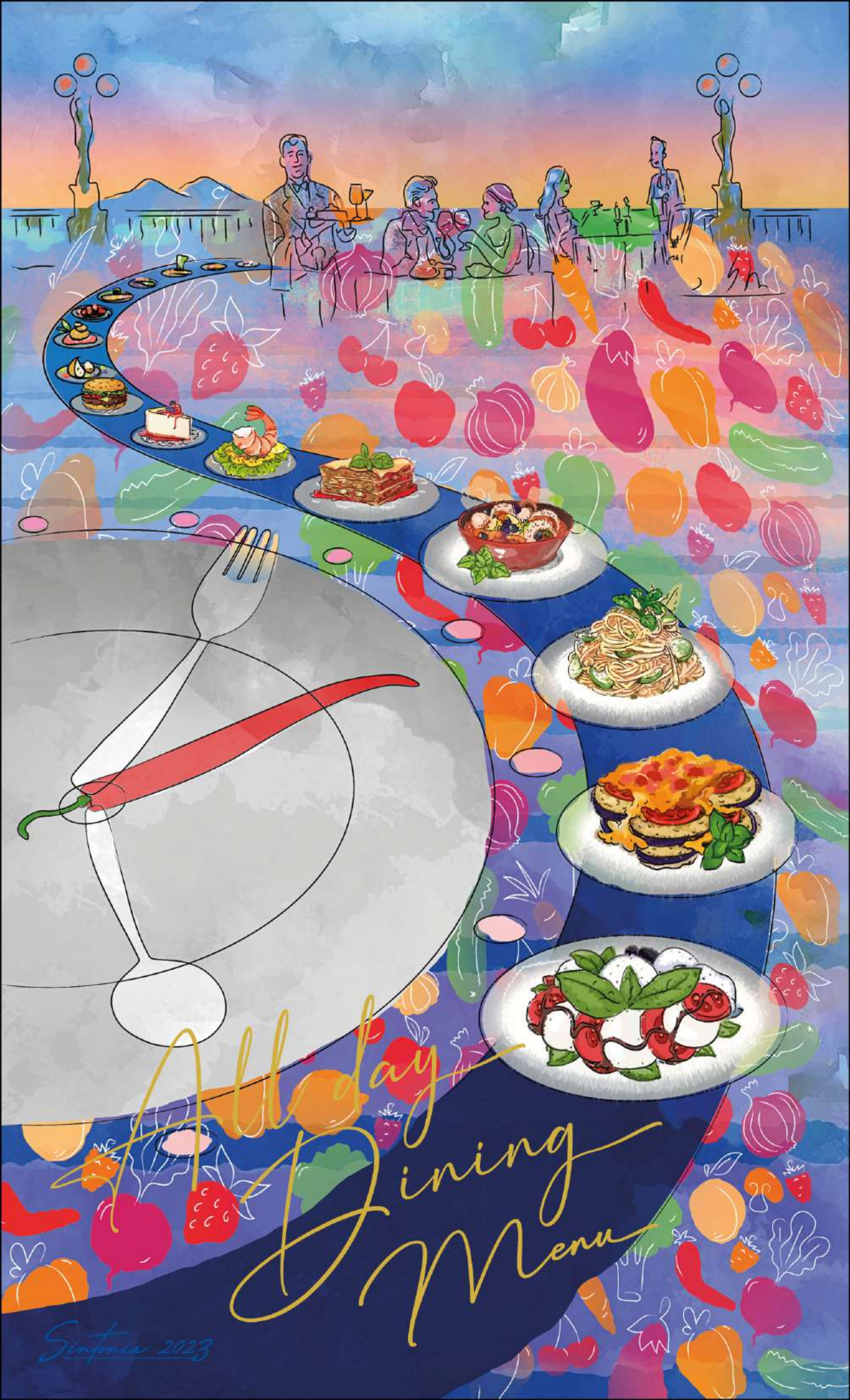
Dinner from 7:45 pm to 10:15 pm

from Tuesday to Saturday



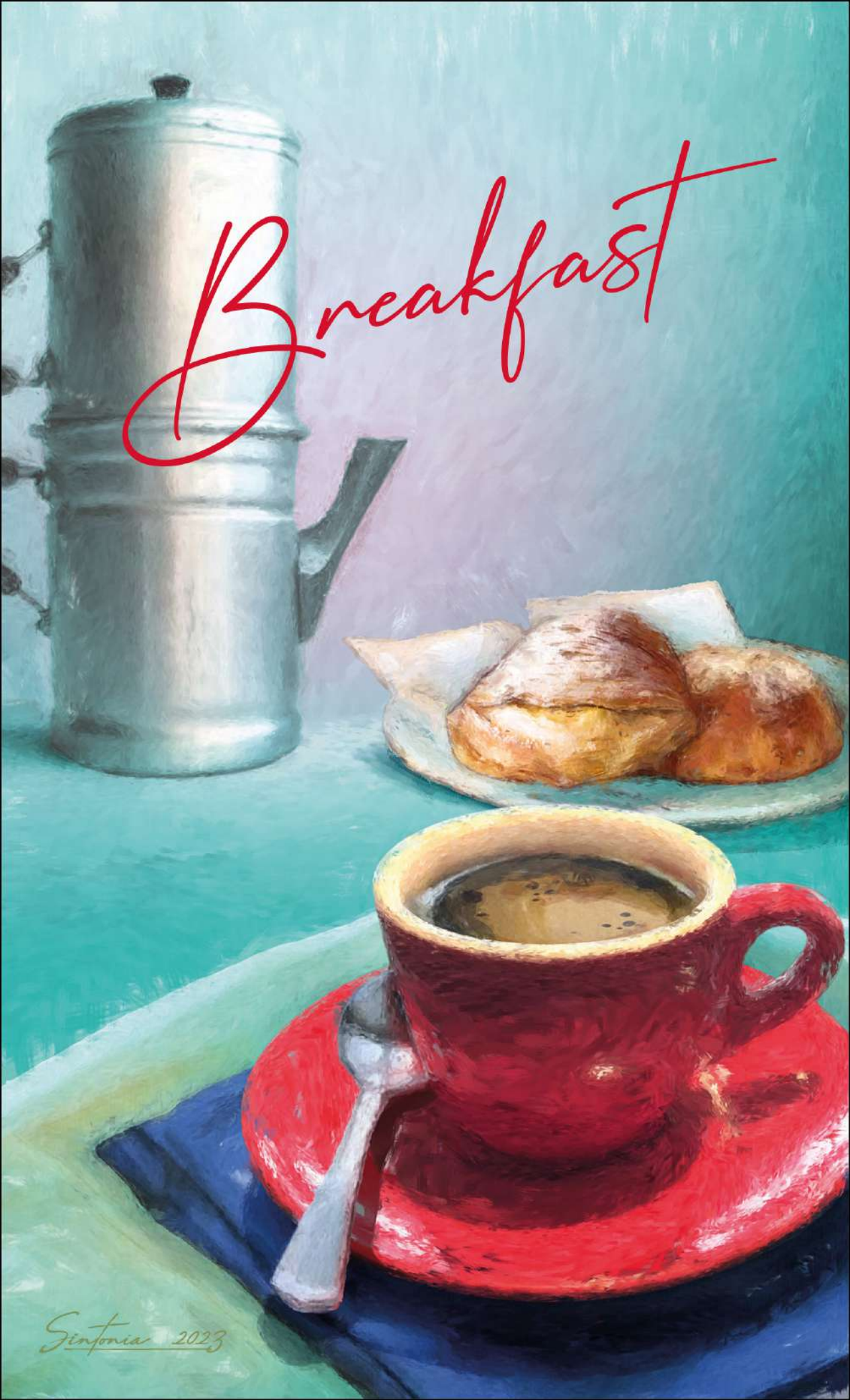
283 cocktails

from 6:00 pm to 1:00 am



CONTENTS

- **#PARKERSBREAKFAST 5 - 7**
from 7:00 am to 10:30 am
- **#PARKERSBREAKFASTALACARTE 6 - 7**
from 7:00 am to 10:30 am
- **#PARKERSPECIALTYCOFFEE 9**
from 7:00 am to 1:00 am
- **#PARKERSALLDAYDINING 11 - 13**
from 11:00 am to 11:00 pm
- **#PARKERSTREETFINEFOOD 15 - 17**
from 6:00 pm to 12:00 pm
- **#PARKERSDelight *by George Restaurant* 19**
from 6:00 pm to 11:00 pm
- **#PARKERSBEVERAGELIST 21 - 29**
from 7:00 am to 1:00 am
- **#PARKERSROOMSERVICE 31**
24 hours



BUONGIORNO

Croissant, fagottini al cioccolato, girelle all'uva (C-D-E-I)

Croissant and assorted Danish pastry

Frutta fresca di stagione

Fresh seasonal fruit

Muesli (D-E), all bran, corn flakes (D-E),
selezione di yogurt (C), kiwi, prugne

*Muesli, all bran, corn flakes,
yogurt selection, kiwi, plums*

OUR BREAD

Pane casareccio, fette biscottate (D)

Bread, rusks

Tutto servito con succhi di frutta freschi, selezione di specialty coffee e tè

All served with fresh juices, selection of specialty coffee and teas

Selezione di salumi e formaggi

Cured meats and cheeses selection

Uova a scelta

Eggs of your choice

47 pp

From 7:00 am to 10:30 am

[#PARKERSBREAKFAST](#)

BREAKFAST À LA CARTE

Uova alla benedettina (I)

Eggs Benedict

18

French Toast (C-D-I)

18

Avocado Toast (C-D-L)

18

Uova in camicia (I)

Poached eggs

14

Omelette (C-I)

14

Uova fritte (I)

Fried eggs

10

- CONTORNI/SIDE DISHES -

Funghi, cipolla, pomodori, verdure di stagione,
pancetta, formaggio, prosciutto, patate

*Mushrooms, onion, tomatoes, seasonal vegetables,
bacon, cheese, ham, potatoes*

From 7:00 am to 10:30 am

THE CLASSICS

Pastry Basket (C-D-E-I)

22

Salmone affumicato
con crostini multicereali (A-D)

*Smoked salmon
with multigrain croutons*

22

Insalata di verdure di stagione (P)

Seasonal vegetable salad

14

Pancake con sciroppo d'acero (C-D)

Pancake with maple syrup

12

Pane, burro e marmellata (C-D)

Bread, butter and jam

10

CEREALS

Porridge tradizionale (C-D)

Traditional oat porridge

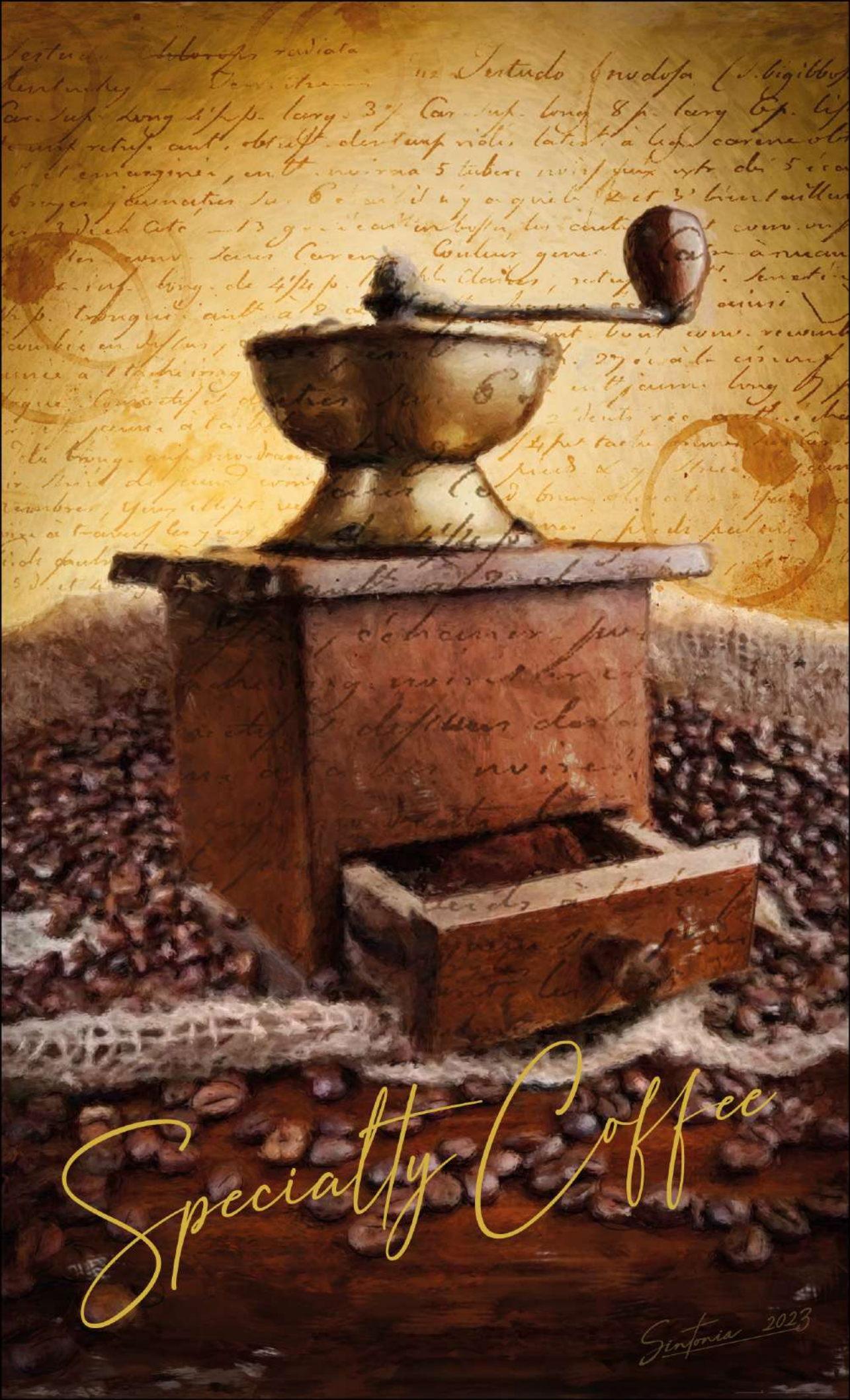
10

Yogurt, granola e coulis di frutti rossi (C-D)

Yogurt, granola and red fruit coulis

12

From 7:00 am to 10:30 am



Specialty Coffee

Antonina 2023



Espresso

NOBLE VOLCANO

Brazil, Fazenda Primavera, Fazenda Matilde | SPECIALTY BLEND

5

Espresso

BEHATI

Ethiopia, Yirgacheffe Region | SINGLE ORIGIN

7

Moka (3 cups)

NOBLE VOLCANO

Brazil, Fazenda Primavera, Fazenda Matilde | SPECIALTY BLEND

14

Filter Coffee (500 ml)

BEHATI

Ethiopia, Yirgacheffe Region | SINGLE ORIGIN

16

Coldbrew (250 ml)

BEHATI

Ethiopia, Yirgacheffe Region | SINGLE ORIGIN

12

HOT BEVERAGES

Cappuccino, latte, cioccolata calda

Cappuccino, milk, hot chocolate

Caffè americano, orzo, ginseng

American coffee, barley, ginseng

Tè e infusioni

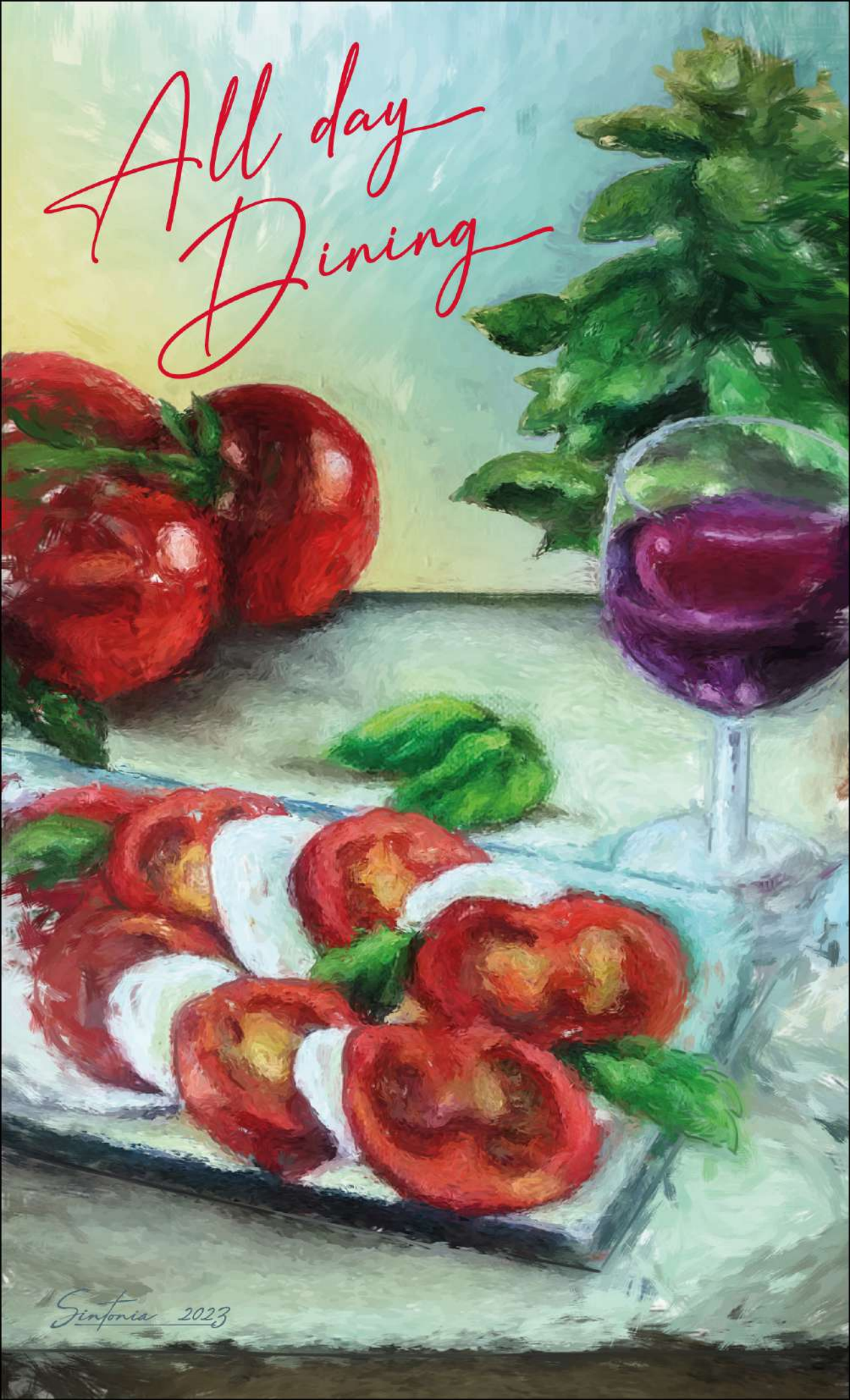
Tea and infusions

8

From 7:00 am to 1:00 am

#PARKERSPECIALTYCOFFEE

All day
Dining



Sinfonia 2023

ALL DAY DINING

Cheeseburger con carne di Fassona
e bacon affumicato (C-D-G-I-N)

Cheeseburger with smoked bacon

26

Il Classico Club Sandwich (A-C-D-I)

The Classic Club Sandwich

26

Carpaccio di tonno con stracciata di bufala,
rucola e pomodorini confit (A-C-E)

*Tuna carpaccio with buffalo stracciatella cheese,
rocked salad and confit tomatoes*

22

Insalatina con salmone marinato,
avocado e anacardi (A-D-E-G-I) 

*Salad with marinated salmon,
avocado and cashews nuts*

24

Caesar Salad (C-D-I)

Caesar Salad

22

Caprese (C)  

*Caprese salad with
buffalo mozzarella cheese and local tomatoes*

18

Parmigiana di melanzane (C-D-G)

Eggplant parmigiana

18

From 11:00 am to 11:00 pm

[#PARKERSALLDAYDINING](https://www.instagram.com/PARKERSALLDAYDINING)

Spaghetti alla Nerano (C-D)

*Spaghetti Nerano style
with zucchini sauce and cheese*

18



Scrigni con burrata ai 3 pomodori (C-D-I)

*Ravioli filled with burrata cheese
and local tomatoes sauce*

18



Lasagna di Mamma Matilde (C-D-I)

*Mamma Matilde's lasagna with ragout
and fiordilatte mozzarella cheese*

18

Ricciola al forno
con bouillabaisse e spinacino (A-P)

*Baked amberjack
with bouillabaisse and baby spinach*

28



Baccalà cotto a bassa temperatura
con insalatina alla mediterranea (A-F)

*Cod cooked at low temperature
with Mediterranean salad*

24



From 11:00 am to 11:00 pm

[#PARKERSALLDAYDINING](#)

Tagliata di pollo con rucola,
pomodorini del Vesuvio e
crumble di tarallo napoletano (C-D-E)

*Chicken breast with rocket salad, Vesuvius tomatoes
and Neapolitan Tarallo crumble*

22

Babà al rum (C-D-G-I)

Neapolitan rum babà

12

Cheesecake ai frutti rossi (C-D-I)

Cheesecake with red berries

12

Delizia al Limone Amalfitano (C-D-I)

Amalfi Lemon cake

12

Torta Caprese (C-E-G-I)

Caprese cake

12

Crostata con confettura di frutta (C-D-E-I)

Tart with fruit jam

12

Frutta fresca di stagione

Seasonal fresh fruit

12

From 11:00 am to 11:00 pm

[#PARKERSALLDAYDINING](#)

Parker's Street Fine Food

P'SPUZZULLIÀ

Polpo, provola e tarallo (A-B-C-D)
Octopus, provola cheese and Neapolitan Tarallo
10

Calamaro, pepe e gazpacho (A-B-C-D-I)
Squid, pepper and gazpacho
7

Pane, burro e alici di Cetara (A-C-D)
Bread, butter and anchovies from Cetara
8

Gambero in tempura con salsa allo yogurt e erba cipollina (A-D-F-I)
Tempura shrimp with yogurt sauce and chives
10

Fiore di zucca e salsa tartara (D-I)
Zucchini flower and tartar sauce
6

Parmigiana croccante (C-D-M-P)
Fried eggplant parmigiana
6

Tartare di vitello, pecorino e peperone crusco (C-D-I)
Veal tartare, pecorino cheese and crusco pepper
8

Polpettine al ragù (D-P)
Meatballs with Neapolitan ragù sauce
6

Cavatelli alla Nerano (C-D-I)
Cavatelli pasta Nerano style with zucchini sauce and cheese
10

Bauletti con friarielli e Caciocavallo
Silano DOP (C-D-I-P)
Ravioli filled with local broccoli and caciocavallo cheese
14

Sorbetto basilico e lime (L)
Basil and lime sorbet
5

Cre moso di ricotta, nocciole e frutti rossi (E)
Ricotta cheese mousse, hazelnuts and red fruits
5

From 6:00 pm to 12:00 am

#PARKERSTREETFINEFOOD



P' SPARTERE

Calamaro, pepe e gazpacho (A-B-C-D-I)
Squid, pepper and gazpacho

Gambero in tempura con salsa allo yogurt e erba cipollina (A-D-F-I)
Tempura shrimp with yogurt sauce and chives

Parmigiana croccante (C-D-M-P)
Fried eggplant parmigiana

Tartare di vitello, pecorino e peperone crusco (C-D-I)
Veal tartare, pecorino cheese and crusco pepper

Polpettine al ragù (D-P)
Meatballs with Neapolitan ragù sauce

Sorbetto basilico e lime (L)
Basil and lime sorbet

37



From 6:00 pm to 12:00 am

#PARKERSTREETFINEFOOD

O' MURZILL SAPURIT

Capasanta, provola e tarallo (A-B-C-D)
Scallop, provola cheese and Neapolitan Tarallo

Calamaro, pepe e gazpacho (A-B-C-D-I)
Squid, pepper and gazpacho

Pane, burro e alici di Cetara (A-C-D)
Bread, butter and anchovies from Cetara

Gambero in tempura con salsa allo yogurt e erba cipollina (A-D-F-I)
Tempura shrimp with yogurt sauce and chives

Parmigiana croccante (C-D-M-P)
Fried eggplant parmigiana

Tartare di vitello, pecorino e peperone crusco (C-D-I)
Veal tartare, pecorino cheese and crusco pepper

Scrigni con burrata ai 3 pomodori (C-D-I-P)
Ravioli filled with burrata cheese and local tomatoes sauce

Sorbetto basilico e lime (L)
Basil and lime sorbet

Cremoso di ricotta, nocciole e frutti rossi (E)
Ricotta cheese mousse, hazelnuts and red fruits

67

'NA BELLA MAGNATA

L'intero percorso dello "Street Fine Food"
The whole path of "Street Fine Food"

77

From 6:00 pm to 12:00 am

#PARKERSTREETFINEFOOD





PARKER'S DELIGHT

by George Restaurant



SALMONE AND FINGER FOOD APERITIVO

Cuore di filetto di Salmone Upstream affumicato,
panna acida all'erba cipollina e blinis

*Smoked Upstream salmon fillet,
sour cream with chives and blinis*

CULATELLO AND FINGER FOOD APERITIVO

Culatello di Parma stagionato 48 mesi
con burro Bordier demi-sel
con grissini di grano duro striati a mano

*Culatello di Parma aged 48 months
with Bordier demi-sel butter
with wheat breadsticks*

DAL PASCOLO AND FINGER FOOD APERITIVO

Cinque formaggi della nostra terra
accompagnati da mostarde e confetture,
pane alle noci e fichi secchi di Sorrento

*Five cheeses from our land
accompanied by mustards and jams,
hazelnut bread and Sorrento dried figs*

1 piatto 70 pp | 2 piatti 90 pp | 3 piatti 135 pp

con il miracolo di San Gennaro
bevande escluse

1 dish 70 pp | 2 dishes 90 pp | 3 dishes 135 pp

with petit four (San Gennaro miracles)
beverage not included



From 6:00 pm to 11:00 pm
from Tuesday to Saturday

[#PARKERSDELIGHT](#)

Parker's Bubbles





CHAMPAGNE & SPUMANTI

		
BLANC DE BLANC - Lallier (s.a.) - chardonnay	23	100
BRUT TRADITION - Julien Herbert (s.a.) - chardonnay, pinot noir, pinot meunier	25	115
ROSÉ - Julien Herbert (s.a.) - pinot noir	26	120
ROSÉ LAURENT PERRIER (s.a.) - pinot noir	30	120
BRUT RÉSERVE - Taittinger (s.a.) - chardonnay, pinot noir, pinot meunier	26	150
MATA BRUT - Villa Matilde Avallone (s.a.) - falanghina	14	60
MATA ROSÉ - Villa Matilde Avallone (s.a.) - aglianico	15	60
LA CAPINERA - Vigneti Cenci (s.a.) - chardonnay e pinot noir	17	70
BAIA - Villa Matilde Avallone (s.a.) - falanghina	12	45

Parker's Wines



PARKER'S TIPS & SIPS - BIANCHI / WHITE -

		
Falerno del Massico Bianco <i>falanghina - Villa Matilde Avallone (Campania)</i>	12	35
Fiano d'Avellino Villa Matilde Avallone (Campania)	14	40
Greco di Tufo Villa Matilde Avallone (Campania)	14	40
Mamma Schiavona <i>catalanesca - Az. Agr. Perna (Campania)</i>	14	40
Arenis <i>gewurztraminer - Kurtatsch (Trentino - Alto Adige)</i>	16	40
Sauvignon Blanc Petruzza (Friuli - Venezia Giulia)	17	45
Chardonnay Terre di San Rocco (Veneto)	17	45
Pinot Grigio Terre di San Rocco (Veneto)	17	50
Mezzo Braccio <i>riesling - Tenuta Monteloro (Toscana)</i>	19	55
Isola <i>verdicchio dei castelli di Jesi - Federico Mencaroni (Marche)</i>	17	40

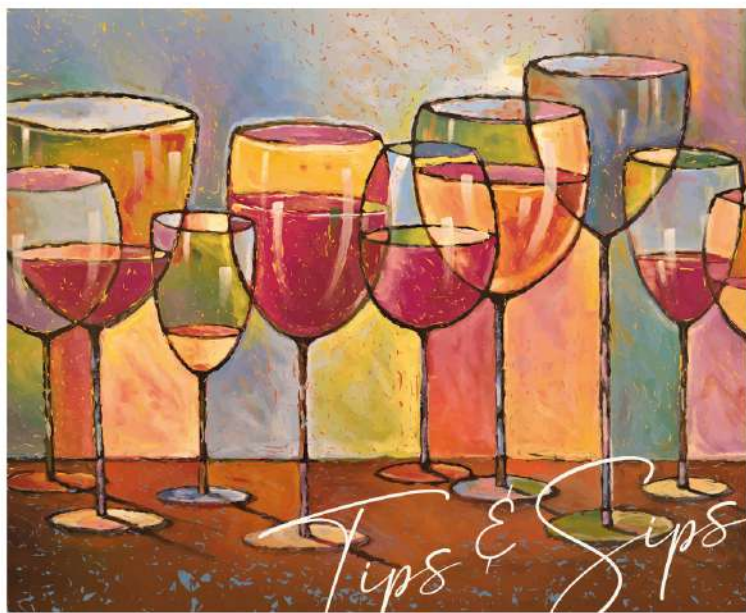
A richiesta la gran carte
For more ask our cellar master

[#PARKERSWINES](#)

PARKER'S TIPS & SIPS

- ROSÉ -

	🍷	🍷
Terre Cerase <i>aglianico - Villa Matilde Avallone</i> (Campania)	12	35
Rosamara <i>groppello, marzemino, sangiovese e barbera - Costaripa</i> (Lombardia)	20	50
Rosato <i>ciliegiolo - Sator</i> (Toscana)	17	40



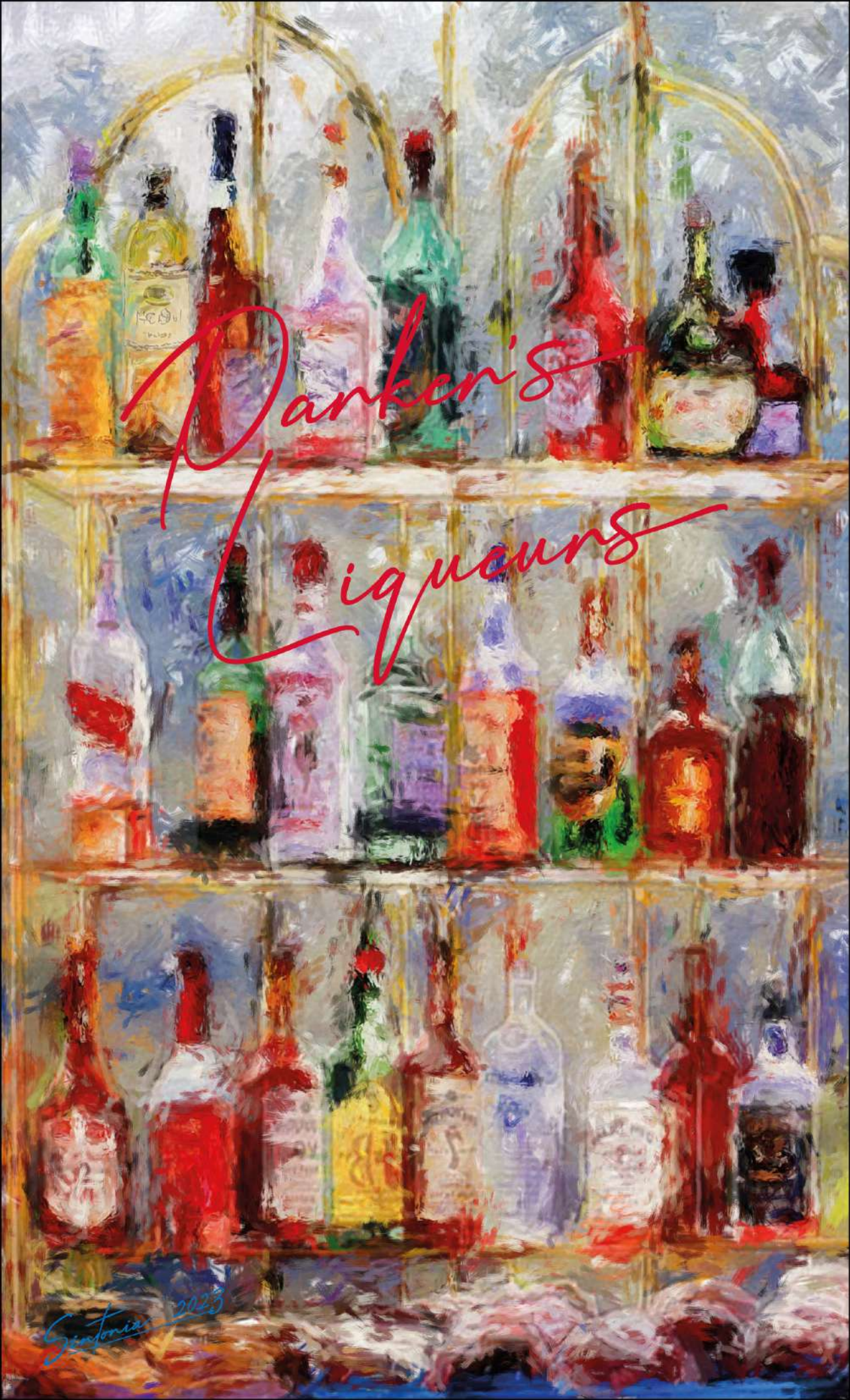
A richiesta la gran carte
For more ask our cellar master

PARKER'S TIPS & SIPS

- ROSSI / RED -

	🍷	🍷
Falerno del Massico Rosso <i>aglianico e piedirosso - Villa Matilde Avallone</i> (Campania)	12	35
Cecubo <i>primitivo e piedirosso - Villa Matilde Avallone</i> (Campania)	18	50
Stregamora <i>piedirosso - Villa Matilde Avallone</i> (Campania)	12	35
Taurasi Pietrafusa <i>aglianico - Villa Matilde Avallone</i> (Campania)	18	50
Blauburgunder <i>pinot nero - Kurtatsch</i> (Trentino - Alto Adige)	15	40
Merlot <i>Terre di San Rocco</i> (Veneto)	17	45
Chianti Classico <i>sangiovese - Castello La Leccia</i> (Toscana)	15	40

A richiesta la gran carte
For more ask our cellar master



BITTER AND VERMOUTH

Bitter Campari
Cocchi Aperitivo Americano
1757 Cinzano Vermouth di Torino Rosso
Martini Rubino Riserva Speciale Vermouth di Torino
Cocchi Storico Vermouth di Torino
Lillet Blanc
Noilly Prat Dry

14

LIQUEURS AND AMARI

14

COCKTAILS

STRAIGHT UP, ON THE ROCKS
TALL, FIZZY, EXOTIC

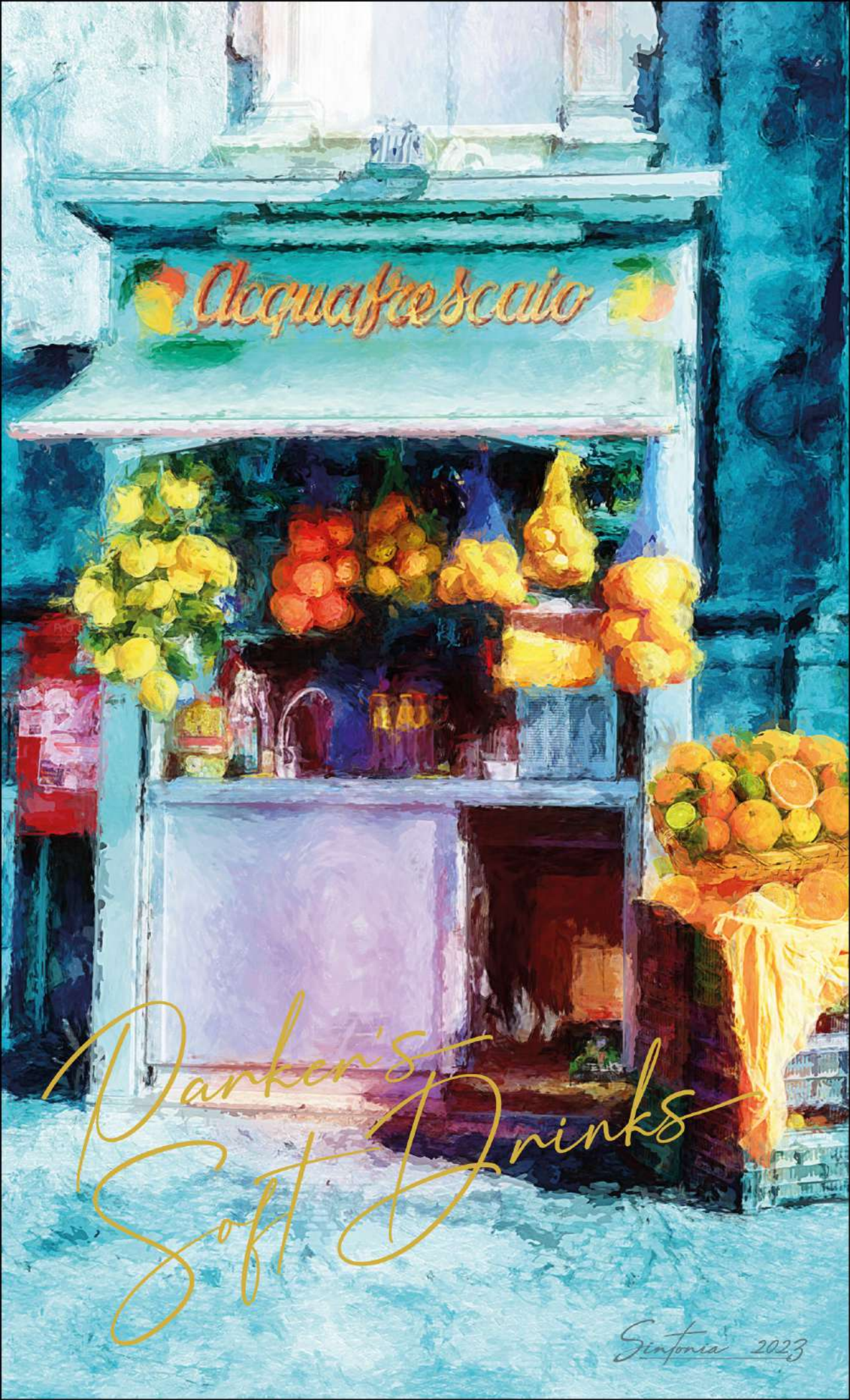
22

MARTINI COCKTAIL
VESPER MARTINI

20

Richiedi il nostro libro di cocktail al nostro bartender
For more ask our Bond bartender

[#PARKERSLIQUEURS](#)



BIBITE ANALCOLICHE

- SOFT DRINKS -

CHINOTTO
COCA-COLA
COCA-COLA ZERO
GINGER BEER
GINGER ALE
GAZZOSA
BITTER LEMON
TONIC WATER

12

SUCCHI DI FRUTTA

- JUICES -

ORANGE • PEACH • APPLE • PEAR • TOMATO

12

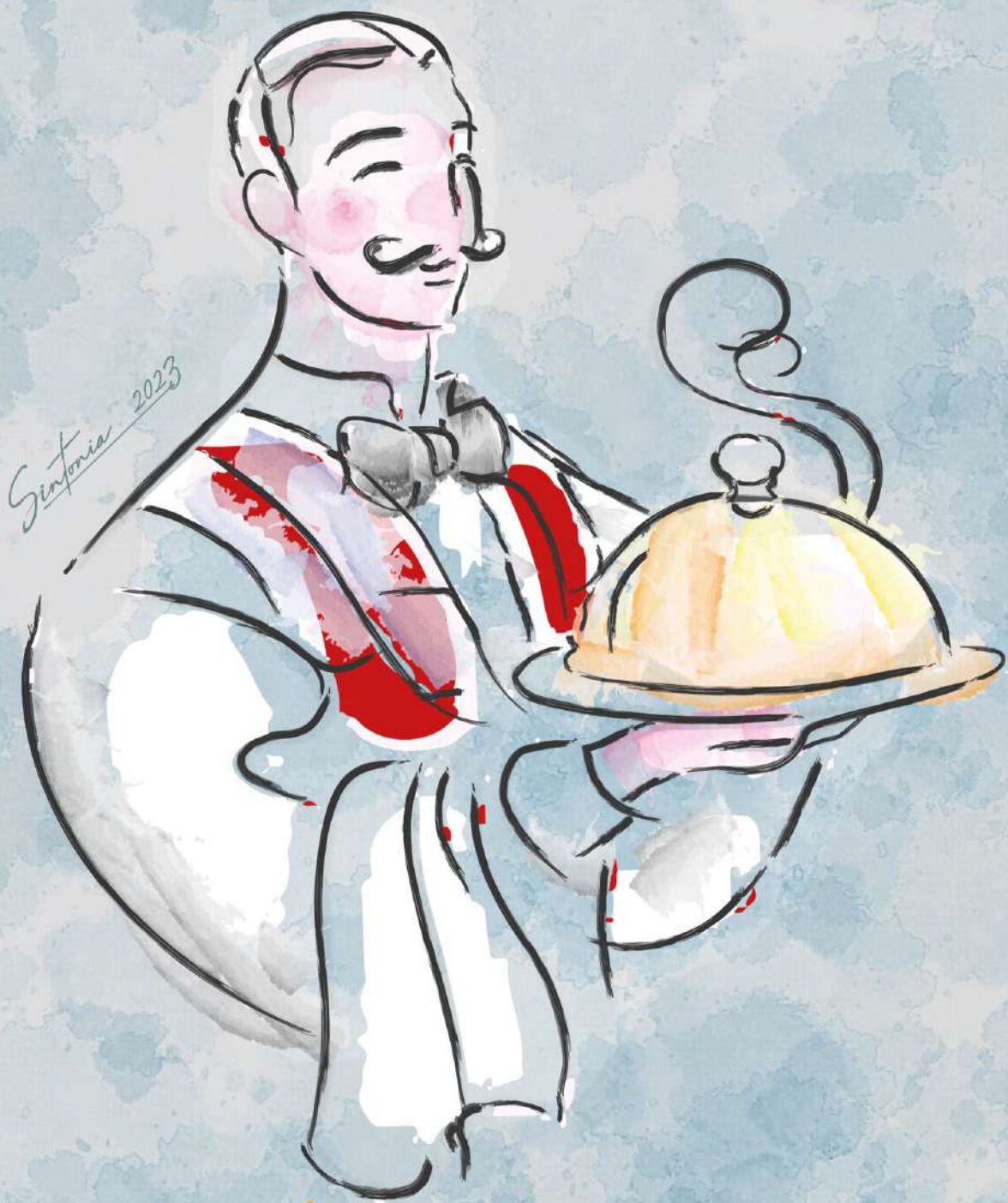
BIRRE

- BEERS -

PERONI GRAN RISERVA
NASTRO AZZURRO
MENABREA BIONDA
MENABREA AMBRATA

12

#PARKERSOFTDRINKS



*Parker's
Room Service*

ROOM SERVICE

Il menu "All Day Dining" è disponibile in camera dalle 11:00 alle 23:00

You can choose "All Day Dining" menu in your room from 11 am to 11 pm

NIGHT ROOM SERVICE

Parmigiana di melanzane (C-D-G)

Eggplant parmigiana

16

Cannelloni ricotta e spinaci (C-D-I-L)

Cannelloni filled with ricotta cheese and spinach

18



Lasagna di Mamma Matilde (C-D-I)

Mamma Matilde's lasagna

with ragout and fiordilatte mozzarella cheese

18

Filetto di pollo con funghi e patate

Chicken breast with mushrooms and potatoes

20



Crostata con confettura di frutta (C-D-E-I)

Tart with fruit jam

12

Torta Caprese (C-E-G-I)

Caprese cake

12

From 11:00 pm to 07:00 am

Room Service charge 7€
VAT and service included

#PARKERSROOMSERVICE

I piatti somministrati possono contenere uno o più allergeni appartenenti alle 14 famiglie di allergeni indicate nell'art. II del Reg. UE 1169/201, quali:

The dishes may have one or more allergens belonging to the 14 types of allergens as shown in the Annex II of the EU Food Information for Consumers Regulation No. 1169/201:

	A Pesce e prodotti a base di pesce	<i>Fish and derived products</i>
	B Molluschi e prodotti a base di molluschi	<i>Molluscs like clams, mussels, whelks, oysters, snails and squid</i>
	C Latte e prodotti a base di latte (incluso lattosio)	<i>Milk and dairy-derived (including lactose)</i>
	D Cereali contenenti glutine e prodotti derivati	<i>Cereals containing gluten, namely: wheat (spelt and Khorasan wheat), rye, barley, oats</i>
	E Frutta a guscio	<i>Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts</i>
	F Crostacei e prodotti a base di crostacei	<i>Crustaceans like prawns, crabs, lobster, crayfish</i>
	G Arachidi e prodotti a base di arachidi	<i>Peanuts</i>
	H Lupino e prodotti a base di lupino	<i>Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta</i>
	I Uova e prodotti a base di uova	<i>Eggs and egg-derived</i>
	L Anidride solforosa e solfiti	<i>Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product</i>
	M Soia e prodotti a base di soia	<i>Soybeans and derived</i>
	N Sesamo e prodotti a base di semi di sesamo	<i>Sesame and derived</i>
	O Senape e prodotti a base di senape	<i>Mustard and derived</i>
	P Sedano e prodotti a base di sedano	<i>Celery and derived</i>

Per eventuali intolleranze alimentari o allergie,
vi preghiamo di rivolgervi al personale del ristorante

*For any kind of food intolerance or allergy
please ask to our restaurant staff*