



GEORGE
RESTAURANT

GRAN CARTE



“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

@georgerestaurantnapoli



PROGRESSO MEDITERRANEO

CONTAMINAZIONE CULTURALE

Amberjack of our sea in two different techniques:
marinade with bio rise miso, glasswort,
citrus gel and pickles of borettane onion
tarte fine with amberjack's ham and Bavarian lovage
(A, C, D, L, M, P)

NATURA PRIMAVERILE

Senise green asparagus with almond cream
and Vesuvian apricot kernels, mustard and watercress coulis
(E, L, O, P)

RAGGIO DI SOLE

Rice Carnaroli cooked in the extraction of lemon leaves,
natural red prawns, tarragon oil
and fermented raspberry jus
(C, F, G, L, P)

VAC E PRESS

Vesuvio pasta from Gragnano IGP creamed
with cauliflower cream, kamwangi coffee scented butter
and fermented cucumber
(D, L, P)

BARBARESCO

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

TERRA MIA

Buffalo ricotta mousse with wild mountain herbs pesto
and nutmeg
(C, D, E, I, L)

CITRUS

Ode to the golden fruits
(C, D, E, I, L)

The tasting menu is
intended for the entire
table

€ 140 p.p.

per person excluding
drinks

Wine Tasting € 90

VIAGGIO GOLOSO

PINK LADY

Slightly warm Tarbouriech oyster with verjus scented daycon, sevruga caviar and buckwheat sauce
(B, D, L, G, M)

17 FEBBRAIO 2014

Escalope of Foie gras from the Landes cooked poché with fermented celeriac, cucunci and kren
(C, L)

LA CENA DI EMMAUS

Roasted white asparagus from Bassano Dop, leek fermented with wild anise seeds and marocchina orange
(C, D, G, L)

FLAVOURS OF FREEDOM

Burnt wheat noodles, crab, finger lime acidity and coconut milk sauce and Thai green curry
(C, D, F, L, P)

IDENTITÀ TERRITORIALE

Ravioli stuffed with black pig from Caserta, centogiorni pea cream from Vesuvius, yuzu gel and emulsion of nocerino spring onion and ham
(C, D, G, L, P, O)

GOLFO 870.... fino a 7.517 Km

Steamed Mediterranean hake, carrots in different consistencies, Calabrian bergamot gel and Madras curry sauce
(A, C, L, P)

COLUI CHE VIAGGIA IN ORIENTE

Piedmontese pigeon marinated with Laoganma and grilled, ponzu orange scented goma wakame and sesame jus
(C, L, M, N, P)

ILE DE FRANCE

Brie stuffed with a black truffle scented mascarpone cream and wild herbs
(C, D, E)

LA COLAZIONE DEI CAMPIONI

Different textures of banana and coffee, burnt white chocolate ganache and lime flavored rum sauce
(I, L)

The tasting menu is intended for the entire table

€ 160 p.p.
per person excluding drinks

Wine Tasting € 100

ESTATE 2022

UOVO

Livornese organic egg cooked mollet, with San Pasquale courgettes, Sorrento walnuts and wild garlic emulsion scented with kaffir lime leaves

(E, G, I, L)

SCAMPO

Roasted scampi, Vesuvius cherry pickles, warm scampi consommé perfumed with elderberry flowers hazelnuts and verbena oil

(E, F, G, L, P)

RISOTTO

Carnaroli rice creamed with vin jaune from Jura, 24-month Comté cream and morels

(C, G, E, L, P)

LINGUINA

Linguine pasta cooked in extraction of red mullet, acidulous tamarind gel and nori seaweed

(D, L, P)

POMOD'ORO

Spaghettoni di Gragnano Igp with different qualities and textures of our local tomatoes

(D, L, P)

DENTICE

Red snapper cooked with Binchotan charcoal, green beans seasoned with seaweed pesto, Tosazu and gin vinaigrette and extraction of potato from the plain of Polvica

(A, B, L, M, N, P)

OMAGGIO A SOLIVERES

Gragnano spaghetti turban stuffed with blue lobster, fennel and Oscietra caviar

(A, C, D, F, I, L)

ANIMELLA

Sannio veal sweetbreads cooked in butter, roasted artichokes, Provolone del Monaco DOP cream, parsley and veal jus with Vadouvan

(C, L, N, O, P)

FARAONA (2 people)

Roasted guinea fowl on the bone, lettuce cooked in his chlorophyll, Caiazzane olives, Iblei capers and Marsala sauce

(C, L, P)

A la carte

1 dish € 40

2 dishes € 80

3 dishes € 100

per person excluding drinks

DAL PASCOLO

Seven cheeses from our land accompanied by mustards and jams,
hazelnut bread and dried figs

NOBILE DI CAPRA

Azienda Agricola Monte Jugo - Viterbo (VT)
Raw milk cheese with a compact, soft texture

PROVOLONE DEL MONACO DOP

Fattoria Zero Pimonte - Penisola Sorrentina (NA)
Strictly Agerola cow's milk stretched curd cheese
with 12 months aged kid rennet

PECORINO DI CARMASCIANO

Carmasciando – Avellino (AV)
Semi-hard raw sheep's milk cheese aged for 4 months

PARMIGIANO REGGIANO VACCHE ROSSE

Emilia Romagna
Hard cheese, obtained from cow's milk of red spotted only
24 months of seasoning

BLU DI BUFALA

4 Portoni - Bergamo
Soft blue cheese made from buffalo milk only,
3 months of seasoning

€ 20

PER FINIRE IN DOLCEZZA

DA KAMPALÁ A SORRENTO

Uganda 66% chocolate cake and mousse, black cherries in different textures and Leccino black olive mousse

€ 18

(C, D, E, I, L)

CITRUS

Ode to the golden fruits

€ 18

(I, L)

SOUVENIR INOUBLIABLE

Granny Smith apple tarte tatin with tonka bean crème brûlée and goat milk ice cream

€ 18

(C, D, E, I, L)

LA COLAZIONE DEI CAMPIONI

different textures of banana and coffee, burnt white chocolate ganache and lime flavored rum sauce

€ 18

(C, D, E, I, L)

PECCATO DI GOLA

geranium scented soufflé, Ecuador cocoa beans and kiwi sorbet (20 min)

€ 20

(C, I, L)

ECCELLENZA ITALIANA

Selection of homemade sorbets and ice creams

€ 10

(C, E, I)

For any food intolerances or allergies, please contact the restaurant staff.



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Scarica la nostra app di conciergerie

