

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

**M**y 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

# AUTUNNO È TARTUFO

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## FOGHORN LEGHORN

Organic Livornese egg cooked mollet with champignon, button and cardoncelli mushrooms, Sorrento's walnuts and 36 months Parmigiano Reggiano emulsion  
(C, D, E, I, L)

## BLACK AND WHITE GOLD

Risotto creamed with chives, parsley oil and beef jus with tonka bean  
(C, E, L, P)

*Or*

## CAMPAMAC

Egg tagliolini whit confit shallot and sage scented Normandy butter  
(C, I, L)

## BENVENUTA AL SUD

Sirloin of Frisona del Sannio with a variation of autumn mushrooms, curly potato from Naples and jus al vadouvan  
(C, L, O, P)

## PECCATO DI GOLA

Zabaione ice cream with marsala and caramelized hazelnut tonda gentile Igp  
(C, E, I, L)

### **Menu € 100**

It is possible to order à la carte by choosing from the courses of the tasting menus  
1 dish € 35 - 2 dishes € 70 - 3 dishes € 90 per person drinks not included

**White truffle € 7 per gram**

**Black truffle € 3 per gram**

# IL VIAGGIO GOLOSO

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## LA VENERE DI BOTTICELLI

Grilled scallop, Montella chestnuts, Granny Smith apple acidity and  
Jerusalem artichoke emulsion  
(B, C, D, E)

## RAGGIO DI SOLE

Risotto creamed with fermented juice of late bastardone prickly pears,  
natural red prawns, goat cheese and tarragon oil  
(A, C, D, F, I, L, M, P)

## MARE NOSTRUM

Linguina di Gragnano IGP cooked in extraction of red red mullet, acidulous  
gel with tamarind, nori seaweed and Sorrento orange sauce  
(A, C, D, L, M, P)

## GOLFO 870

Wild sea bass fillet, leek cooked under ashes,  
thai rice flavored with sesame,  
fine de claire oysters and green shiso beurre blanc sauce  
(A, B, C, L, P, N)

## GHIANDOLA

Veal sweetbread cooked in hazelnut butter, daikon millefeuille and caper  
leaves, ponzu gel and garlic foam  
(C, L, M, N, P)

## SOUVENIR INOUBLIABLE

Annurca IGP apple tarte tatin with tonka bean crème bruléé,  
Greek yogurt and cinnamon ice cream  
(C, D, E, I, L,)

### **Menu € 120**

It is possible to order à la carte by choosing from the courses of the tasting menus  
1 dish € 35 - 2 dishes € 70 - 3 dishes € 90 per person drinks not included

**Wine Pairing € 60**

# SPASSO SENSORIALE

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## NATURA

Seasonal herbs and vegetables cooked, raw, marinated and preserved  
(C, D, E, L, M, N, P, O)

17 FEBBRAIO 2014

Landes foie gras escalope with Hokkaido pumpkin,  
clementine gel and brewer's yeast  
(E, L)

## POMOD'ORO

Spaghettone pasta Gragnano Igp  
with different qualities and textures of our Campania tomatoes  
(D, L, P)

## NETTUNO INCONTRA CERERE

Breton blue lobster cooked confit in its own butter,  
Lacto-fermented beetroot, Kamwangi coffee and Armorican sauce  
(C, F, L, P)

## PITHIVIER

Roe deer pie with its offal, shiitake mushrooms,  
duck foie gras, cabbage and vin jaune sauce  
(C, D, I, L, P)

## DALLE LANGHE AL VESUVIO

Mousse of robiola cheese by Gianni Cora  
with Vesuvius bee pollen and fig molasses  
(C, D, L)

## BRIGHT DIAMOND

Whipped ganache with maple syrup, pine nut praline,  
mandarin jelly from Phlegraean fields and mountain pine sorbet  
(C, D, E, I, L)

### **Menu € 140**

It is possible to order à la carte by choosing from the courses of the tasting menus  
1 dish € 35 - 2 dishes € 70 - 3 dishes € 90 per person drinks not included

**Wine Pairing € 70**

## I NOSTRI FUORI CARTA.....

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### VIA DI SCAMPO

Roasted Tyrrhenian Sea scampi, Torzella cabbage  
with Cetara anchovy sauce, umeboshi and savoy cabbage consommé  
(A, F, L, N, P)

### MARE E MONTI

Lumachine pasta Gragnano Igp cooked in cauliflower extraction  
with cod tripe, parsley oil, raspberry acidity and caviar  
(A, B, C, D, G, L, P)

### ORTO E CACCIA

Bicolored ravioli filled with furred game ragù  
in burnt onion broth, sweet and sour Boretan onions,  
juniper oil and bergamot mint  
(C, D, G, I, L, P)

### COLUI CHE VIAGGIA

Italian pigeon cooked on the grill,  
with seasonal variations of tubers and roots,  
black hooked truffle of the Campania Apennines  
and Falerno del Massico Rosso Dop jus  
(C, L, P)

### À la carte

1 dish € 35 - 2 dishes € 70 - 3 dishes € 90 per person drinks not included

## DAL PASCOLO

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

### CANDIDO

Optimum Sancti Petri - S. Pietro Infine (CE)

Soft goat's cheese in a flowery crust, cured with rose petals and edible  
flowers 20 days of aging

### EMOZIONI DI GRECO DI TUFO

Mixed milk cheese from sheep and cow  
aged with Greco di Tufo pomace

### KALIMERO

Optimum Sancti Petri - S. Pietro Infine (CE)

Soft pecorino cheese aged with cocoa beans

### PROVOLONE DEL MONACO DOP

Fattoria Zero Pimonte - Penisola Sorrentina (NA)

Strictly Agerolese cow's milk stretched curd cheese with kid rennet,  
aged 12 months

### PECORINO DI CARMASCIANO

Carmasciando – Avellino (AV)

Semi-hard raw sheep's milk cheese aged for 4 months

### PARMIGIANO REGGIANO VACCHE ROSSE

Emilia Romagna

Hard cow's milk cheese aged 24 months

### BLU DI BUFALA

4 Portoni - Bergamo

Soft blue cheese made from buffalo milk only,  
3 months of seasoning

€ 18

## PER FINIRE IN DOLCEZZA

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### SOUVENIR INOUBLIABLE

Annurca IGP apple tarte tatin with tonka bean crème bruleé,  
greek yogurt and cinnamon ice cream

€ 18

(C, D, E, I, L)

### BRIGHT DIAMOND

Whipped ganache with maple syrup, pine nut praline,  
mandarin jelly from Phlegraean fields and mountain pine sorbet

€ 18

(C, D, E, I, L)

### FELIX

Babà with Amalfi limoncello, saffron mousse,  
lemon curd and citrus sorbet from the Amalfi Coast

€ 18

(C, D, I, L)

### O' FUMM RO' CARRETT

Creamy chocolate Caramelia 36%, salted peanut cream,  
yuzu gel and raspberry and cardamom sorbet

€ 18

(C, E, G, I, L)

### PECCATO DI GOLA

Zabaione ice cream with marsala  
and caramelized hazelnut tonda gentile Igp

€ 18

(C, E, I, L)

### SORBETTI E GELATI

Artisanal ice cream and sorbets selection

€ 10

(C, E, I)

**LAURA COSENTINO**

CHEF PATISSIERE