



RISTORANTE “7° CIELO”

STARTERS

Raw fish, shellfish and crustaceans “Settimo Cielo” style 2-4-6-8-9-10-14	€ 30,00
Lobster and olives bread chips mille-feuille, on cold Pachino tomatoes Km0 coulis, sweet and sour onion from Tropea and “Picolit” wine Km0 gelée 1-2-5-8-9	€ 25,00
Shortly cooked pilgrim scallops* on courgettes Km0 and basil cream Km0, mozzarella from Andria, grilled and gelée melon from Fossalon Km0 5-7-9-14	€ 18,00
Smoked duck breast, caramelized peaches from Fiumicello Km0, balsamic vinegar pearls and homemade pan brioches 1-3-5-7-9-12	€ 16,00
🌿 Warm puff pastry pie with provola cheese from Agerola, tomato from Piennolo on yellow pepper cream, toasted almonds and Gorgonzola cheese sorbet (made by Gelateria “Antoniazzi”) 1-3-5-7-8-9	€ 14,00

NOODLES AND RICE

Carnaroli rice “Pila vecia” with clams Km0, scorpion fish and basil Km0 and Provolone cheese cream (min.for 2 persons) 4-5-7-9-14	€ 38,00
Ravioli with scampi filling, cherry tomatoes Km0 sauce, smoked mozzarella, lemon zest and scampi tartare** 1-2-3-5-7-9	€ 20,00
Egg tagliatelle with lobster busara style 1-2-3-5-9	€ 25,00
Homemade sea bass Km0 dumplings on wild rucola Km0 cream, squid ink chips and toasted squid stripes 1-3-4-5-7-8-9-14	€ 18,00
Noodles with veal ragout and crispy vegetables Km0 1-3-5-7-9	€ 16,00
🌿 Ravioli with mozzarella and sauted zucchini blossoms Km0 with mint butter on basil Km0 pesto and scamorza cheese filtering 1-3-5-7-8-9	€ 14,00

FISH AND MEAT

Tempura with salted codfish, courgettes Km0, zucchini blossoms Km0 and sweet and sour sauce 1-3-4-5-6-7-8-9-10	€ 20,00
“Yellow fin” tuna slice with black sesam, tomato Km0 and Pernod jelly, vegetables Km0 crudité and strawberry Km0 and mint mayonnaise 1-4-5-7-8-9	€ 20,00
Shortly cooked local gilthead seabream Km0 on aubergines Km0 pesto, smoked mozzarella cheese from Apulia, basil oil Km0 and San Daniele Km0 raw ham crispy chip 4-5-7-8-9	€ 20,00
Sliced beef fillet with cherries Km0 sauce, baked potatoes, and seasonal vegetables Km0 5-7-9-10	€ 25,00
🌿 Fried tomino cheese from Piedmont with grilled vegetables 1-3-5-7-8-9	€ 14,00

Coperto € 4,50 a persona

* Prodotto congelato

** Soggetto a trattamento termico conforme reg.Ce853/04 all. III, sez. VIII, cap. 3, lett. D, punto 3

DEGUSTATIONS MENU



Welcome from restaurant Settimo Cielo

Shortly cooked pilgrim scallops* on courgettes **Km0** and basil cream **Km0**,
mozzarella from Andria, grilled and gelée melon from Fossalon **Km0** 5-7-9-14

Homemade sea bass **Km0** dumplings on wild rucola **Km0** cream,
squid ink chips and toasted squid stripes 1-3-4-5-7-8-9-14

"Yellow fin" tuna slice with black sesam, tomato **Km0** and Pernod jelly,
vegetables **Km0** crudité and strawberry **Km0** and mint mayonnaise 1-4-5-7-8-9

Lemon cream from Amalfi, almonds crumble and strawberries pearls 1-3-7-8

DEGUSTATIONS MENU



Welcome from restaurant Settimo Cielo

Smoked duck breast, caramelized peaches from Fiumicello **Km0**,
balsamic vinegar pearls and homemade pan brioches 1-3-5-7-9-12

Noodles with veal ragout and crispy vegetables **Km0** 1-3-5-7-9

Sliced beef fillet with cherries **Km0** sauce, baked potatoes, and seasonal vegetables **Km0** 5-7-9-10

Lemon cream from Amalfi, almonds crumble and strawberries pearls 1-3-7-8

€ 48,00, bevande escluse

Coperto € 4,50 a persona

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Tiramisù Flambé[®]

€ 14,00

Crepes Nonino

€ 12,00

