

Tasting Menus

Terra in Vista

At Terra in Vista, we offer a journey of discovery, combining creativity and tradition with a contemporary twist. A meeting of elements of the sea emerging from the water, encountering the scents, colors, and flavors of the earth, selected from our à la carte menu.

eight courses

Massimiliano's Welcome

the Albacore, the Oyster, and the Mandarin

the Honey, Octopus and its Ceviche

the Zuppa Di Pietro

Linguine, Butter, Shrimp Bisque and Smoked Mackerel

Plin Home Made, Red Prawn and Guanciale

the Red Mullet, Sea Sauce and White Cabbage

The Predessert

The Dessert - Malvasia Tiramisù

€ 95 per person - the menu is recommended to the whole table

*Two tasting menus, each featuring three courses, designed to showcase our cuisine.
An invitation to discover the authentic flavors of Vico Astemio: local aromas, select
ingredients, and creativity in every bite, in a refined and accessible experience.*

a Muntagna...

Artichoke, Bread and Caciocavallo Cheese

il Raviolo Home Made, la Guancia e Fava e Limone

the Pork, Potato and Smoked Provola

Hazelnut, Figs and Cocoa Ground

€ 65

u Mari...

the Honey, the Octopus and its Ceviche

the Home Made Plin, the Red Prawn and the Guancia

Squid, Potato, Broccoli and Mushroom

Black Mulberries, Pine Nuts, Raisins and Malvasia

€ 75

Raw Fish

Vico Sea (for 2 people) **130** raw fish tasting for two people

A journey through the purity of the sea,
interpreted according to the vision of Vico Astemio.

Nine passages dedicated to raw
Mediterranean fish and shellfish, served harmoniously with
Campanian citrus fruits, aromatic oils, wild herbs,
and hints of sea salt.

Each taste tells the story of a unique encounter: the sweetness of raw meat, the
freshness of vegetables, the natural flavor of the sea.

A journey that speaks of lightness, balance, and local tradition, where the raw
ingredients become emotion, and the sea,
naked and sincere, reveals itself in all its essence.

Sea Transparency **35** Selection of raw fish served pure with citrus notes, extra virgin olive oil and Maldon salt crystals.

Openings

Honey, Octopus and its Ceviche 22

Caramelized Octopus with Citrus Honey, Octopus Ceviche, Steamed Sweet and Sour Red Onion, and Celery Reduction

Albacore Tuna, Oyster, and Mandarin 24

Albacore Tuna Tartare with Oyster Foam and Mandarin Gazpacho

Peter's Soup 20

Mussel Soup with Datterino Tomato Confit, Fresh Tropea Piastrata Onion and Green Sea Sponge*
**presence of cereals*

Beef tartare, cabbage and egg yolk 20

Beef tartare, Trunzo cabbage mousse,
egg yolk bottarga and toasted hazelnuts

Artichoke, Bread and Caciocavallo Cheese 20

Fried Artichoke on Toasted Bread Cream and Lemon
and Caciocavallo Fondue

Our Pastas

Tuffoli, Mackerel, Trunzu Cabbage, Strachitunt Dop 22

Tuffoli Mancini with homemade smoked mackerel slices, cream of trunzu cabbage with anchovy sauce, strachitunt PDO and tuna bottarga

Plin Home Made 24

Fresh Home Made Pasta with Sicilian Buffalo Burrata in Topinambur Sauce, Nebrodi Black Pork Cheek and White Shrimp Marinated in Evo Oil

Busiate, Cuttlefish Ink, Peas 24

Busiate Piazza with Cuttlefish Ink Sauce, Pea Cream and Grated Salted Ricotta

Homemade Ravioli, Cheek, Broad Beans and Lemon 22

Ravioli stuffed with beef cheek cooked in wine served on a cream of cooked vegetables, its reduction and broad bean and lemon mousse

My Arancino 20

Fried Acquarello Rice* on Saffron Cream of Normanno Cheese and Aged Beef Stew
*breaded with breadcrumbs and fried in peanut oil

Our Courses

Fish Fillet, Fennel, Aeolian Sauce 28

BBQ Fish Fillet, Kefir Fennel Puree, Black Olive Ground, and Aeolian Sauce

Squid, Potato, Broccoli and Carrot 24

BBQ Squid with Potato Cream, Baked Broccoli, BBQ Carrot Cream and Cardoncello Mushroom Powder

Pork, Potato and Smoked Provola 22

Nebrodi Black Pork Fillet cooked at low temperature with Turmeric Potato Compote, Smoked Provola Foam, Pistachio Grissini Crumble and Salted Caramel Sauce

Beef, Green Sauce, Pears 28

Sliced Beef Fillet with Butter, Green Herb sauce and juicy cooked Pears

Lamb, Celeriac, Charcoal Mushroom 26

Lamb Chops on a Cream of Celeriac, BBQ Spring Onion, and Crispy Cardoncello Mushrooms