VICO ASTEMIO
CUCINOTECA
Chef Massimiliano Vasta

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 Sardine

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

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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...

Almond Gazpacho, Cardoncello Mushroom and Pumpkin

My Arancino

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 Guanciale

Squid, Potato, Broccoli and Mushroom

Black Mulberries, Pine Nuts, Raisins and Malvasia

€ 75

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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.

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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*

Almond, Pumpkin and Mushroom 20

Almond Gazpacho, Buttered Pumpkin Pieces, Cardoncello Mushrooms, Brocoli Chips and Orange

Artichoke, Bread and Caciocavallo Cheese 20

Fried Artichoke on Toasted Bread Cream and Lemon and Caciocavallo Fondue

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Our Pastas

Tuffoli, Mussels, Trunzu cabbage, Strachitunt Dop 22

Tuffoli with *Mussel*, Cream of Cabbage with *Anchovy Sauce*,
Strachitunt Dop Cheese 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

Linguine, Butter, Red Shrimp Bisque and Sardine 26

Linguine Piazza with French Butter,
Red Shrimp Bisque and Smoked Sardine

Home Made Ravioli, Cheek and Salted Ricotta 22

Raviolo stuffed with Beef Cheek cooked in Wine served with
Cooking Vegetables, its Reduction and a Cream of *Salted Ricotta*

My Arancino 20

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

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Our Courses

Fish Fillet, Cauliflower, Aeolian Sauce 26
Buttered Fish Fillet, White Cauliflower 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