



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



NATURAE FELIX

BAYLON

Variation of zucchini, raw, cooked and fried
(C, D, E, G, L,)

GREEN

Green asparagus from Senise, Bronte pistachio cream,
black mustard vinaigrette and wild anise emulsion
(C, E, G, I, L, O, P)

POMOD'ORO

Spaghettone di Gragnano Igp with different qualities and
textures of locals tomatoes
(D, L, P)

DEJA-VU

Organic Livornese egg cooked mollet with chanterelle
mushroom duxelle with almond cream and Vesuvius apricot
kernels and Parmesan emulsion 36 months
(C, D, E, I, L, P)

MELUN

Brie cheese stuffed with wild garlic cream,
Sorrento's walnuts and wild herbs
(C, E, G)

LA "LIMONATA A COSCE APERTE"

FLAVORS OF SICILY

Madeleine with burnt wheat, with fennel mousse, helichrysum,
creamy Cynar and iyokan sorbet
(C, D, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is
intended for the entire
table

€ 130 p.p.

per person excluding
drinks

Wine Tasting € 90

A la carte

1 dish € 70

2 dishes € 90

3 dishes € 135

per person excluding
drinks

PROGRESSO MEDITERRANEO

LA VIA DELLA SETA

Scampi cooked unilaterally,
lettuce stuffed with Thai mango, modern bisque with
passion fruit juice and Madras curry.
Claw pulp tartare with fish masala
(A, C, F, L, O, P)

COME UN'INSALATA D'ESTATE

Sorrento tomato marinated in Madagascar vanilla,
buffalo kefir, Vesuvius pollen garum, cantaloupe melon
extract and marigold
(C, D, E, G, L,)

SENSAZIONI E PERCEZIONI DI UNA BOUILLABAISSE...

Tubetti di Gragnano pasta cooked in Irpinia saffron extraction,
tamarind acidulous gel, nori seaweed and rock fish soup
(A, C, D, G, L, M, P)

FRAGRANZA D'INFANZIA

Ravioli stuffed with peas cream, rooster combs,
yuzu gel and roasted chicken and sage emulsion
(C, D, E, G, I, L, S)

BARBARESCO

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

MEDITERRANEA DOP

Sorrento's lemon scented buffalo ricotta mousse with Tortona's
fermented strawberries
(C, D, E, I, L)

LA " LIMONATA A COSCE APERTE"

A PASTIER

this is not a dessert: it's a poem
(C, D, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is
intended for the entire
table

€ 150 p.p.

per person excluding
drinks

Wine Tasting € 90

A la carte

1 dish € 70

2 dishes € 90

3 dishes € 135

per person excluding
drinks

VIAGGIO GOLOSO

PINK LADY

Slightly warm Tarbouriech oyster glazed with green pepper extract, fermented kiwi and green curry tempura
(B, D, E, G, L)

4 APRILE 2012

Foie gras escalope with cherries in three techniques, caramelized Tonda Gentile hazelnuts and Kome rice cooked in Sakura-no-ha leaves
(D, E, G, L)

MARE E MONTI

Roasted cuttlefish with its liver and ink cream, morels mushrooms filled with grilled herb pesto and herbes salad with bergamot
(A, B, D, E, G, L, O, P)

RAGGIO DI SOLE

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

POMOD'ORO

Spaghettoni di Gragnano Igp with different qualities and textures of local tomatoes
(D, L, P)

GOLFO 870.....FINO 377.973 km²

Red Snapper cooked in Binchotan charcoal, green beans seasoned with sesame oil and ponzu, watercress cream and vegetable sauce
(A, D, L, M, N, O, P)

COLUI CHE VIAGGIA

Italian pigeon in 2 services:
Gragnano spaghetti turban stuffed with thighs and its offal, sevruga caviar and anchovy's garum emulsion from Cetara.
Smoked breast with colored chard, juniper and fermented blackberry sauce
(A, C, D, I, L, O, P)

ALTA QUOTA

Goat cheese from the Monte Jugo company, mountain pine bud caramel, cornelian beans and water mint
(C, D,)

LA " LIMONATA A COSCE APERTE"

CITRUS

Golden fruits ode
(C, D, I, L)

LA PICCOLA PASTICCERIA

The tasting menu is intended for the entire table

€ 170 p.p.

per person excluding drinks

Wine Tasting € 100

A la carte

1 dish € 70

2 dishes € 90

3 dishes € 135

per person excluding drinks

DAL PASCOLO

Five 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 – Guardia Lombardi (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

€ 23

PER FINIRE IN DOLCEZZA

SOUVENIR INOUBLIABLE

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

€ 20

(C, D, E, I, L,)

FLAVORS OF SICILY

Madeleine with burnt wheat, with fennel mousse, helichrysum, creamy Cynar and iyokan sorbet

€ 20

(C, D, I, L)

A PASTIER

this is not a dessert: it's a poem

€ 20

(C, D, I, L)

CITRUS

Golden fruits ode

€ 20

(C, D, I, L)

ECCELLENZA ITALIANA

Selection of homemade sorbets and ice creams

€ 12

(C, E, I)

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



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Scarica la nostra app di conciergerie

