

# EXPERIENCES



**GEORGE**  
RESTAURANT

Our **tasting menus** cannot be modified as they are strictly based on the seasonality of the products and designed as comprehensive culinary journeys. Therefore, it is not possible to alter the structure or the number of courses within the menus.

We can adapt our menus for gluten or lactose intolerances/allergies only, but we cannot guarantee the absence of cross-contamination.

We are unable to accommodate any other severe allergy, intolerance, or requests for vegan diets.



## "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

# SINCE 2018...

*A culinary experience through our signature dishes from 2018 to today*

## PASSEGGIANDO D'ESTATE

Marinated blackspot seabream in salted fig leaves, sour cream, Imperial caviar, and a sauce reminiscent of a green bean salad  
(A, C, L)

## TRIBUTO ALLE TRADIZIONI ARCAICHE

Spollichini beans, escarole chlorophyll infused with gin, onion jelly, and eucalyptus oil  
(L, P)

## [LA ZENDRAGLIA]

Veal sweetbreads with Artemisia Béarnaise sauce, Vesuvian apricots in different textures, and Zuppa Forte sauce with Madras curry  
(C, I, L, P)

## RAGGIO DI SOLE

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

## [POMOD'ORO]

Gragnano spaghetti pasta with Campanian tomatoes in various varieties and textures  
(D, L, P)

## “MEDITERRANEO, OLTRE”

Salt cod in tempura, pil pil sauce, zucchini Scapece style chutney and za'atar velouté  
(A, D, L, N, O, P)

## BARBARESCO

Laticauda lamb with Neapolitan papacella reduction, fermented jalapeño and a light bagna caoda with smoked sardines  
(A, D, G, L, P)

## DA NORD A SUD

Buffalo blue cheese with pickled pears and Dijon mustard ice cream  
(C, L, O)

## SARCHIAPONE

la "limonata a cosce aperte"  
(I)

## A PERCOCA DINT' 'O VINO

Poached peach, beer crème brûlée, bay leaf shortcrust pastry and Amaro Braulio cream  
(C, D, I, L)

## PICCOLA PASTICCERIA

The experience is intended for the entire table.

Choose the 7 or 9-course menu. Dishes indicated in square brackets are reserved for the 9-course menu.

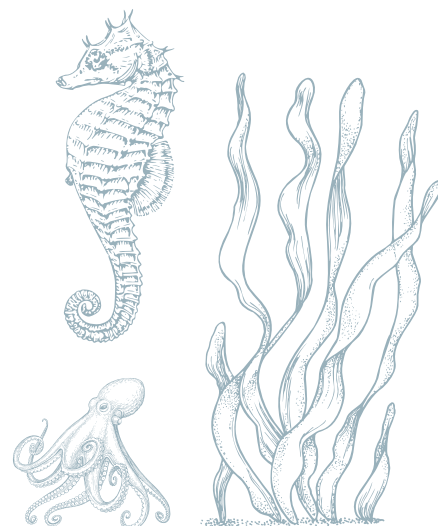
7 courses € 240 p.p.  
Wine Tasting € 155 p.p.

9 courses € 270 p.p.  
Wine Tasting € 165 p.p.

Non alcoholic tasting € 85 p.p.

À la Carte

2 Dishes and 1 Dessert € 190 p.p.  
3 Dishes and 1 Desert € 220 p.p.  
beverages not included



# VIAGGIO GOLOSO

*Let yourself be surprised by bolder, more intense and unconventional flavors, the result of Domenico's creativity and inspiration*

## IL MARE UNISCE

Lightly warmed oyster with green pepper extract, Italian kiwi, and Ras el Hanout tempura

(B, D, L, O)

## I PRIMI GESTI

San Marzano tomato, dried, marinated and roasted, with bread cream, ember-roasted garlic, clove oil, and brewer's yeast garum

(D, L, M, N)

## TEMPO E MANI

Fusilli al ferretto with pistachio and green pepper pesto, marjoram extract, and black cardamom oil

(D, E, L, P)

## [DOPO SCUOLA]

Egg pasta button filled with garlic, olive oil and chili pepper, chervil and mint pesto and warm anchovy broth "in tortiera"

(A, C, I, L, P)

## TRA COSTA E MARE

Rock red mullet, fennel crudité with orange and juniper, saffron gel and Livorno-style cacciucco

(A, C, F, L, O)

## [CONTROCUOPPO]

Lemon in tempura and fish mayonnaise

(A, D, I, L, P)

## COLUI CHE VIAGGIA

Grilled pigeon breast with chard, Caiazzo black olives, sage, and "Leccarda" jus Braised leg with gremolata sauce

(C, L, P)

## OLTRE L'ITALIA

48-month-aged Parmigiano Reggiano with passion fruit and cinnamon marinated lettuce

(C, L)

## SARCHIAPONE

La "limonata a cosce aperte"

(I)

## HANAMI

70% dark chocolate cake, sweet-and-sour cherry namelaka, black pepper tuile, coconut sorbet, and sakura leaves

(C, D, I, L, P)

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Wine Tasting € 155 p.p.

9 courses € 270 p.p.

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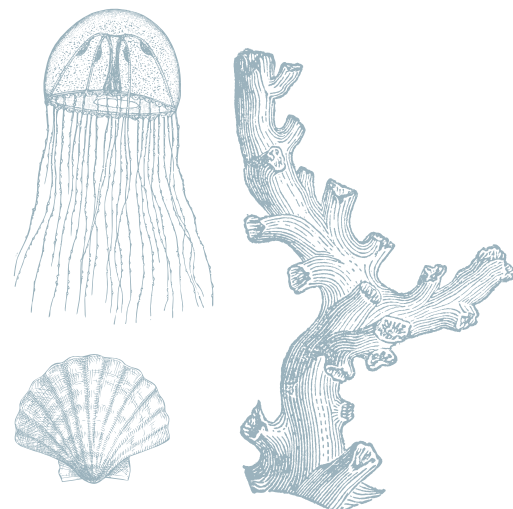
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À la Carte

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beverages not included



# ALLERGENI/ALLERGENS

I piatti somministrati possono contenere uno o più allergeni appartenenti alle 14 famiglie di allergeni indicate nell'art. II del Reg. UE 1169/2011, quali:

The dishes may have one or more allergens belonging to the 14 types of allergens as shown in the Annex II of the EU Food Information for Consumer Regulation No 1169/2011:



**A** Pesce e prodotti a base di pesce / Fish and derived product



**B** Molluschi e prodotti a base di molluschi / Molluscs like clams, mussels, whelks and squid



**C** Latte e prodotti a base di latte (incluso lattosio) / Milk and dairy products (including lactose)



**D** Cereali contenenti glutine e prodotti derivati / Cereals Containing Gluten and Derived Products



**E** Frutta a guscio / Nuts



**F** Crostacei e prodotti a base di crostacei / Crustaceans and crustacean-based like prawns, crab, lobster



**G** Arachidi e prodotti a base di arachidi / Peanuts and peanut-based products



**H** Lupino e prodotti a base di lupino / Lupin, including lupin seeds and flour



**I** Uova e prodotti a base di uova / Eggs and egg-based products



**L** Anidride solforosa e solfiti / Sulphur dioxide and sulphites



**M** Soia e prodotti a base di soia / Soybeans and soy-based products



**N** Sesamo e prodotti a base di sesamo / Sesame and sesame-based products



**O** Senape e prodotti a base di senape / Mustard and mustard-based products



**P** Sedano e prodotti a base di sedano / Celery and celery-based products



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