

EXPERIENCES



GEORGE
RESTAURANT



"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

“UN MARE, ANTICHE TRADIZIONI”

Miso-marinated amberjack, chickpea hummus, parsley oil, and wild rose
"acqua pazza" sauce
(A, C, D, L)

RESPIRO MEDITERRANEO

Fennel and bitter orange, chamomile extract and marigold oi
(L, O, P)

[4 APRILE 2012]

Seared Landes Foie Gras escaloppe, aged carrot's chutney, wild rue herb,
mango and nutmeg sauce
(C, D, L, M, P)

RAGGIO DI SOLE

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

[POMOD'ORO]

Gragnano LGP spaghettoni with Campanian tomatoes in various varieties
and textures
(D, L, P)

L'ESSENZA DEL TEMPO

Turbot cooked in mushroom butter, stuffed morels,
spring onion and celeriac and Vin Jaune sauce
(A, C, D, L, 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

Pear sorbet, buffalo blue cheese, and cocoa
(C, L, I)

SARCHIAPONE

la "limonata a cosce aperte"
(I)

SOUVENIRE INOUBLIABLE

Caramelized tart fine of Vesuvian apricots, almond namelaka, apricotboshi,
and rosemary sorbet
(C, D, E, I, L)

PICCOLA PASTICCERIA

The experience is intended for the entire table.

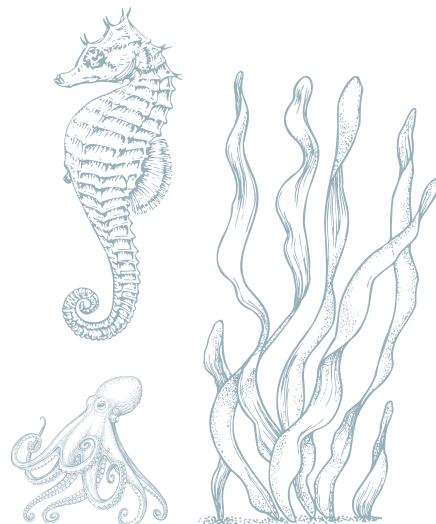
Choose the 7 or 9-course menu.
Dishes indicated in square brackets are reserved for the 9-course menu.

7 courses € 220 p.p.
Wine Tasting € 135 p.p.

9 courses € 250 p.p.
Wine Tasting € 145 p.p.

Non-alcoholic Tasting € 85 p.p.

À la Carte
2 Dishes and 1 Dessert € 170 p.p.
3 Dishes and 1 Desert € 200 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

PINK LADY

Lightly warmed Tarbouriech oyster, river pepper glaze, italian kiwi
and ras el hanout tempura
(B, D, L, N, O)

UN'INSALATA, MA D'ESTATE

Sorrento heart tomato and peach carpaccio, Vesuvius pollen garum, buffalo kefir
and verbena
(C, D, L)

[L'ODORE DI PRIMA]

Roasted cuttlefish with its liver and ink, arugula chlorophyll, potato and eucalyptus
sauce
(A, B, C, L, O, P)

L'ECO VERDE DELLA PENISOLA

Angel Hair pasta creamed with extract of fried and fermented zucchini,
shiso vinegar, bergamot, and Provolone del Monaco Dop
(C, D, L, P)

MARE E MONTI

Kamado-cooked eel with wild herb cream, fir tree oil, spicy mixed greens, and
sorrel extract
(A, D, L, M, O, P)

[ROTTA VERSO CASA]

Marinara mussels with lemon cream, caper powder, and lovage extract
(B, L, P)

COLUI CHE VIAGGIA

Italian pigeon served in two ways:
Breast marinated in sakura leaves, cherries, salt-baked shallot and thyme jus.
Leg in cherry barbecue sauce
(C, L, P)

NOBILE BOSCO

Goat cheese from Monte Jugo with blueberry and vermouth aspic,
caramelized hazelnuts and raw mushrooms
(C, E, L)

SARCHIAPONE

la "limonata a cosce aperte"
(I)

KIZUNA

Pain perdu with yuzu ganache, ponzu caramel, nori seaweed ice cream, and
Siberian caviar
(A, C, D, I, L, M)

LA PICCOLA PASTICCERIA

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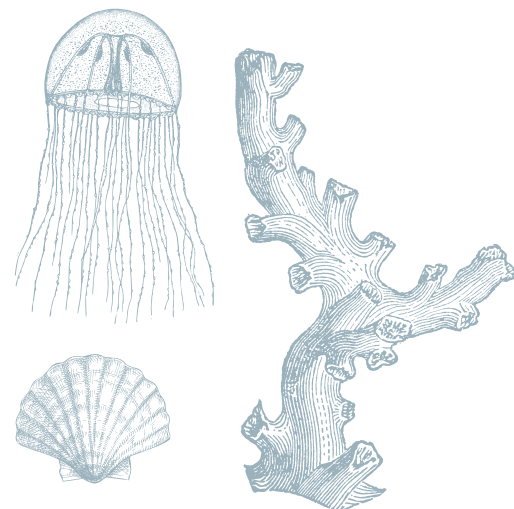
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