

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)

PRO-FUMO

Roasted Campanian artichoke, specialty coffee sabayon, smoked herb pesto,
and Moroccan style lemon
(C, I, L, O, P)

[4 APRILE 2012]

Seared Landes Foie Gras escaloppe, black onion glaze, laurel chlorophyll,
and Provolone del Monaco emulsion
(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,
wild garlic 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)

VIENNETTA PRIMAVERILE

White Asparagus of Bassano IGP parfait, black truffle, and 70% Guanaya
chocolate
(C, D, I, L)

PICCOLA PASTICCERIA

The experience is intended for the entire table.

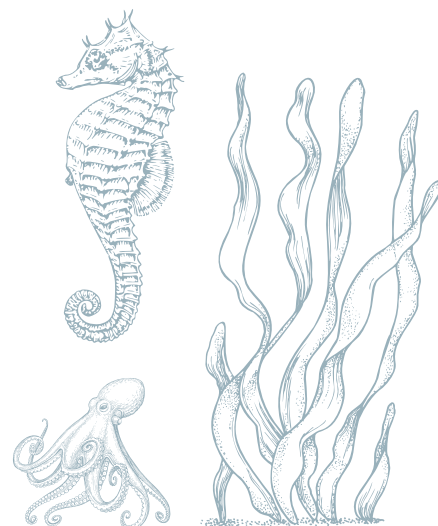
Choose the 7 or 9-course menu.
Dishes indicated in square brackets are reserved for the 9-course menu.

7 courses € 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

[FIORITURA VESUVIANA]

Grilled centogiorni peas with 36-month aged Parmesan cream and cinnamon extract
(C, D, L)

TROPICAL GREEN

Marinated green asparagus with passion fruit caramel, coconut milk sauce, and green curry
(L)

ESSENZA IODATA

Sea snails sauté with sea fennel cream, Lung Ching green tea extract, and sea lettuce emulsion
(B, C, L, P)

SENSAZIONI E PERCEZIONI DI UNA BOUILLABAISE....

Gragnano Tubetti pasta cooked in Irpino saffron extract, tangy tamarind gel, nori seaweed, and rockfish soup
(A, C, D, G, L, M, 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)

[TROMPE-L'OEIL]

Dehydrated pink grapefruit, natural sea urchins, and veal kidney sauce
(A, B, C, D, E, L, O, P)

COLUI CHE VIAGGIA

Italian pigeon in two servings:
Cacciatora style breast with burnt garlic cream, dandelion, and blackberry-scented jus
Leg in black garlic barbecue sauce
(A, C, L, O, P)

ISTANTI DI MEZZANOTTE

Monte Jugo goat cheese with capellini pasta cooked in bergamot and lovage extract
(C, D, P)

SARCHIAPONE

la "limonata a cosce aperte"
(I)

KIZUNA

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

LA PICCOLA PASTICCERIA

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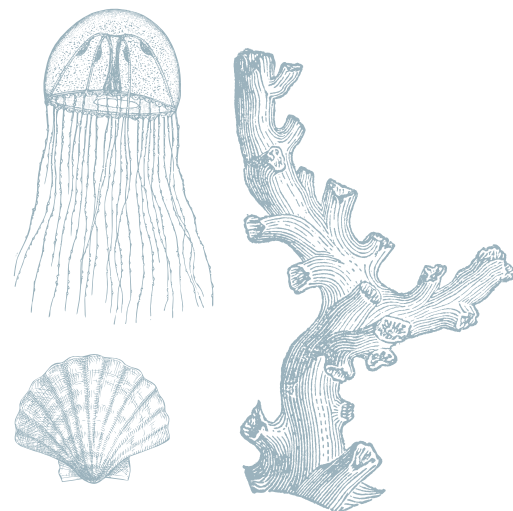
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