



# ninfa

RESTAURANT

# MENU

A dream, an achieved goal, the strong desire of two young guys who, with extreme passion, dedicated time, made sacrifices and faced everything with enormous courage, chasing in every way that little spark at the end of the tunnel that seemed so far away.

But it is with grit and patience that they have been able to wait for that spark to become a blazing fire, and what was simply their unexpressed dream almost magically became reality.

All this is Ninfa, by Marco and Paolo, the combination of flavours, scents, sensory experiences, refinement and elegance, a journey into the world of nature that will accompany guests throughout the meal to remind them that even in the act of eating it is possible to involve all five of our senses.

*So let us pamper you and wish you at this point 'Bon Voyage  
"Buon Viaggio"*

“

*"The idea that rivers are gods and nymphs their associated deities is deeply rooted, not only in poetry but also in common belief and rituals; the worship of these deities is limited only by the fact that they remain inseparably identified with a specific location."*

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**Walter Burkert**





# Roots

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## Oreadi – Mountain Nymphs

### Eco

guinea fowl, orange flowers, , aromatic salad

€ 19

### Cirene

Kobe carpaccio, salt plate, chestnut cannoli, porcini mushrooms

(3-7-9) € 25

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## Iadi – Wood Nymphs

### Eudora

“Pappardella ripiena”  
wild boar, black garlic, tomato gelée,  
truffle and grana cheese

(1-3-7-9) € 20

### Pasitoe

beef “picanha” and almond smoked celeriac

(7-9) € 22

### Polisso

Pork fillet CBT, smoked potato mousseline, red turnip powder

(7-8-9) € 20

# Pélago



## Nereidi – Nymphs of The Seas

### Tetide

"Squid in osmosis"

red turnip, daikon cream and oyster

(14) € 19

### Galatea

contemporary seafood salad

(2-3-4-14) € 18

### Calipso

(2-4-14) raw from the sea

for 2 persons € 40      for 1 person € 25

### Anfitrite

ravioli, shrimps and sea bream, purple carrot

(1-2-4-9) € 16

### Elettra

Aged rice, red shrimps, rose essence and burrata

(2-7) € 19

### Actea

codfish "pizzaiola style", seeds wafer, dried tomato

(4) € 17

### Caissa

Seafood soap with redfish, mullet, mackerel and umami sauce

with leek and horseradish and thè matcha rocks

(1-4-6-7) € 20





# Elements

## Driadi – Tree Nymph

### Pitis

Pavè of potatoes, baby vegetables, and cruciferous

€ 12

### Erato

square spaghetti, saffron, parmesan cheese, mushrooms, truffle

(1-7) € 16

### Castalia

Culurgiones, potato vitelotte, pecorino muffato, piennolo del Vesuvio and Kefir

(1-7) € 17

### Coronide

risotto, goat milk, chicory, candy frizz

(7) € 19

# Tasting Menu

In order to offer you a completely blind course, the courses will be chosen by the chefs, so as to give you a surprise effect that will bring you closer to Ninfa's philosophy.

We kindly ask guests to report allergies or dishes that do not meet their tastes.



## Tasting Menu

### 7 Portate

€ 70



## Tasting Menu

### Fish

€ 75



## Tasting Menu

### meat

€ 65



## Allergen list (Reg. 1169/2011)

	<b>1 Cereals containing gluten</b> ((i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
	<b>2 Crustaceans</b> and products thereof
	<b>3 Eggs</b> and products thereof
	<b>4 Pesce</b> and derived products, except: gelatine or isinglass used as a clarifying agent in beer and wine
	<b>5 Peanuts</b> and derived products
	<b>6 Soy</b> and derived products
	<b>7 Milk</b> and derived products, including lactose
	<b>8 Nuts</b> , i.e. almonds ( <i>amygdalus, communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> ( <i>Wangenh K. Koch</i> ), Basile nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), Queensland nuts ( <i>Macadamia temifolia</i> ) and derived products
	<b>9 Celery</b> and derived products
	<b>10 Mustard</b> and derived products
	<b>11 Sesame seeds</b> and derived products
	<b>12 Anidride Solforosa e Solfiti</b> in concentrazioni superiori a 10mg/Kg o 10mg/l espressi come S02
	<b>13 Lupins</b> and derived products
	<b>14 Molluscs</b> and derived products

**ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER OR ON THE ALLERGEN REGISTER**

In-house production is artisanal in nature: it is therefore not possible and cannot be guaranteed that there will be no traces of allergens in the finished products, even when not included in the recipe. The staff is available for further information.