

M E N U



**il**COMANDANTE  
restaurant



Il Comandante era Achille Lauro.

Questo era il suo palazzo, la sede storica della Flotta Lauro.

Ci piace immaginare questo spazio come una plancia di comando da cui si domina la baia di Napoli, il porto, le navi che arrivano e partono in un paesaggio mai fermo, mai identico.

La nostra cucina evoca le suggestioni di un viaggio: la grande musa è il Mediterraneo, il mare nostrum, crogiuolo di popoli e culture, di sapori e tradizioni, che il nostro chef Giovanni Diana, rielabora con rispetto e passione.

Benvenuti al Comandante restaurant e godetevi il viaggio.

Il Comandante was the title given to Achille Lauro.

This was his palace, the historical site of Lauro's naval fleet.

We like to imagine this place as the ship's bridge from where one dominates the bay of Naples, the port, the ships that arrive and depart in a never still landscape, never identical.

Our kitchen evokes the charm of a trip: the great muse is the Mediterranean "mare nostrum", a melting pot of people and cultures, tastes and traditions, where our chef Giovanni Diana, elaborates the ingredients with respect and passion.

Welcome to Il Comandante and enjoy the experience.

## Tasting Menu

## *Classic Neapolitan*

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*"I like to remember the menu of my childhood, simple and tasty.*

*A culinary experience to discover the essence of flavors of the Neapolitan cuisine, between legend and history of the people who rendered food not only a cult, but a visual art."*

Potatoes croquette with smoked provola cheese

Curled octopus in Neapolitan broth

Traditional "Pasta e fagioli"

Red snapper fillet "Neapolitan style" in cherry soup

Napoleon Babà

Local wine selection by our Sommelier

*“The Mediterranean culinary culture provides me with the ingredients, my experiences abroad suggest the cooking techniques. In every dish you will find the pursuit and the passion, the trial and the respect of raw materials”*

## STARTERS

### ***Duo di astice, carciofo***

Duo of lobster with tomatoes comfit and artichoke filled with mozzarella and crustacean oil and lime

### ***Crudo di Gamberi di Mazara***

Sicilian shrimps tartar with chives and Asetra caviar served with white gazpacho dip

### ***Sashimi di Scottona***

Beef sashimi with cresson salad and porcini mushrooms, reduction of balsamic vinegar dip and parmesan

### ***Melanzane affumicate***

Smoked eggplants with three bell peppers coulis and feta cheese

## FIRST COURSES

### ***Maccheroncini neri***

Ink squid noodles with zucchini and squid sauce seasoned with fresh tomatoes

### ***Tempura di parmigiana***

Tempura eggplant parmigiana served with black olives and capers dip

### ***Casoncelli di patate***

Potato raviolis stuffed with Neapolitan broccolis and sausage served with pork sauce

### ***Risotto***

Sea food risotto and cuttlefish with green tomatoes sauce

## MAIN COURSES

### *Pezzogna*

Red snapper fillet served with Neapolitan fish broth garnished with escarole salad, capers, black olives and white beans

### *Spigola di lenza*

“Black and blue” sea bass with spinach and ponzu sauce

### *Filetto di Scottona*

Tenderloin beef in crust of herbs with parmesan cheese and smoked eggplants

### *Agnello Prè-salée*

French Lamb rack stuffed with salted ricotta and breaded with almonds

## DESSERT

### *Tortino al cioccolato*

Chocolate cake with warm filling, caramelized bananas and Vanilla ice cream

### *Limone di Sorrento*

Sorrento lemon filled with vanilla cream scented with limoncello and garnished with mini cream puffs

### *Cannelloni di ananas*

Filled pineapple parfait-cannolis served on caramel sauce with coconut milk and Setzuan pepper

### *Mousse di cedro e cioccolato*

Layered cedar cream mousse with chili flavored dark chocolate and mint white chocolate disks

L'ARTE PRESENTE NELLE SALE DE IL COMANDANTE RESTAURANT  
THE ARTWORKS DISPLAYED AT THE RESTAURANT IL COMANDANTE

**Lello Esposito**

*Ordine e Disordine, 2008*

Installation: mural painting,  
aluminium and lithographic  
stones engraved by the  
typography Pignalosa



**Lello Esposito**

*Ordine e Disordine, 2008*

Installazione: pittura murale,  
alluminio e pietre litografiche  
incise della Tipografia Pignalosa

**Sergio Fermariello**

*Frammenti di naufragio, 2008*

Steel and wood



**Sergio Fermariello**

*Frammenti di naufragio, 2008*

Acciaio e legno

**Cannone**

Japanese Art  
Edo period  
XIX century



**Cannone**

Arte Giapponese  
Periodo Edo  
XIX secolo

**Bust of Achille Lauro**

60s - Bronze

Chiurazzi Foundry



**Mezzobusto Achille Lauro**

anni '60 - Bronzo

Fonderia Chiurazzi



ROME HOTEL

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