

Luna

at VILLA MAGIA



Our restaurant embraces the philosophy of local, organic raw materials, and as close as possible to "Kilometer Zero"

Fruit and vegetables served at the Restaurant come partly from small, trusted growers, partly from our family gardens, partly from local suppliers, small extraordinary excellences of our territory.

The herbs and flowers, seasonal figs, as well as our incomparable lemons, all come entirely from the gardens of Villa Magia

Head Chef: Enzo Licciardi

Maitre: Arcangelo Mormile – Cocktails&Wine: Salvatore Apuzzo

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty. The HACCP procedures adopted take into account the risk of cross-contamination and the staff is trained on this risk. However, it should be noted that, in some cases, due to objective needs, preparation and administration activities may involve the sharing of areas and utensils; therefore, the possibility that the products come into contact with allergens cannot be excluded.

Reg. ce n. 1169/2011



*Frozen, Deep-Frozen or **Blast Chilled product, in compliance with recent legal provisions.

TASTINGS:

“Luca”

Braised Octopus

Broad Bean Purée, Green Sauce, Pepper

(1)(4)(5)(7)(8)(9)

Corallino Pasta

Local Squid, Potatoes, Mozzarella Cheese

(1)(4)(5)(7)(8)(9)(12)(14)

Linguine di Gragnano Alla Nerano

Zucchini, Provolone del Monaco Cheese, Fresh Basil

(1)(3)(5)(6)(7)(8)(9)(10)(11)(12)

Salted Cod in Flavored Oil

Pumpkin, Mozzarella Cheese, Black Truffle, Sage

(1)(4)(7)(8)(9)(12)

Dark Chocolate Mousse

Green Tea Liquid

(1)(3)(5)(7)(8)

€ 150 Per Person

€ 50 Per Person for Wine Pairing

“Simona”

Beef Tartare

Porcini Mushrooms, Provolone Cheese, Black Truffle, Black Cabbage
(3)(5)(7)(8)(9)

Homemade Giravolta

Beef Genovese, Cacio e Pepe, Black Truffle
(1)(3)(5)(6)(7)(9)(10)(11)(12)

Pollo alla Cacciatora

Braised Chicken, Tomatoes, Olives, Potatoes, Chili Pepper
(1)(5)(7)(8)(9)(12)

Tiramisù

Mascarpone And Coffee
(1)(3)(5)(7)(8)

€ 120 Per Person

€ 40 Per Person for Wine Pairing

“Enzo Fa Tu!”

A Journey in our Chef's Mind
5-Courses Freehand Tasting Menu

€ 160 per person

€ 60 Per Person for Wine Pairing

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MENÙ À LA CARTE:

Starters:

Smoked Amberjack

Broccoli, Yogurt, Raspberry, Black Crumble

(1)(4)(5)(7)(8)(9)

€ 30,00

Year 2022

Braised Octopus

Broad Bean Purée, Green Sauce, Pepper

(1)(4)(5)(7)(8)(9)

€ 30,00

Year 2024

Raw Red Shrimp

Pan Brioche, Burrata Cheese, Citrus, Figs

(1)(2)(3)(4)(5)(7)(8)(9)

€ 35,00

Year 2022: Magia Chef's Signature

Beef Tartare

Porcini Mushrooms, Provolone Cheese, Black Truffle, Black Cabbage

(3)(5)(7)(8)(9)

€ 35,00

Year 2022

Vitello Tonnato

Veal with Tuna Mayonnaise, Vegetables with Xeres Vinegar, Capers

(3)(4)(5)(10)(12)

€ 30,00

Anno 2023

Cappuccino Buffalo Ricotta

Porcini Mushrooms, Pumpkin, Hot Chili Pepper

(1)(3)(5)(7)(8)(9)

€ 30,00

Year 2024

Pasta:

Eliche di Gragnano

Lemon and Basil Pesto, Red Shrimp Tartare, Black Olives Crumble

(1)(2)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)

€ 40,00

Year 2022

Black Squid Ravioli

Filled with Seabass and Prawns, Porcini Mushrooms, Smoked Scampi

(1)(2)(3)(4)(8)(9)

€ 40,00

Year 2024

Spaghettoni di Gragnano

Lobster, Broccoli and Flavored Bread

(1)(2)(4)(8)(9)

€ 50,00

Year 2024

Corallino Pasta

Local Squid, Potatoes, Mozzarella Cheese

(1)(4)(5)(7)(8)(9)(12)(14)

€ 35,00

Year 2024

Homemade Giravolta

Beef Genovese, Cacio e Pepe, Black Truffle

(1)(3)(5)(6)(7)(9)(10)(11)(12)

€ 40,00

Year 2022: Magia Chef's Signature

Linguine di Gragnano Alla Nerano

Zucchini, Provolone del Monaco Cheese, Fresh Basil

(1)(3)(5)(6)(7)(8)(9)(10)(11)(12)

€ 30,00

Year 2022

Main Courses:

Red Snapper

In Citrus Crust, Black “Venere” Rice with Vegetables, Beetroot, Dried Fruit

(1)(3)(4)(6)(7)(8)(9)(12)

€ 45,00

Year 2022

Lobster

Chestnut, Porcini Mushrooms, Provola Cheese

(1)(2)(3)(4)(7)(8)(9)(12)

€ 55,00

Year 2024

Salted Cod in Flavored Oil

Pumpkin, Mozzarella Cheese, Black Truffle, Sage

(1)(4)(7)(8)(9)(12)

€ 45,00

Year 2022

Manzo del Beneventano

Beef, Broccoli, shallots, Bread Sauce, Anchovy Sauce

(1)(3)(4)(5)(7)(8)(9)(12)

€ 50,00

Year 2023: Magia Chef's Signature

Maialino Nero Casertano

Roasted Suckling Pig, Smoked Leek, Turnip Greens, Beetroot

(1)(5)(7)(8)(9)(12)

€ 40,00

Year 2022

Pollo alla “Cacciatora”

Braised Chicken, Tomatoes, Olives, Potatoes, Hot Chilli Pepper

(1)(5)(7)(8)(9)(12)

€ 40,00

Year 2023