

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”

Smoked Amberjack

String beans, Yogurt, Raspberry, Crumble

(1)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)(14)

Black Squid Ravioli

Seabass, Shrimps, Smoked Scampi, Zucchini

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

Linguine di Gragnano Alla Nerano

Zucchini, Provolone del Monaco Cheese, Fresh Basil

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

Red Snapper

Black “Venere” Rice with Vegetables, Beetroot, Citrus

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

Tiramisù

Mascarpone And Coffee

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

€ 170 Per Person

€ 50 Per Person for Wine Pairing

“Simona”

Beef Tartare

Zucchini, Provolone del Monaco Cheese, Yolk, Black Truffle
(3)(5)(6)(7)(8)(9)(10)(11)(12)

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, Hot Pepper
(1)(5)(7)(8)(9)(12)

Apricot Tart

Amaretto Granita, Almond Ice Cream
(1)(3)(5)(7)(8)(12)

€ 140 Per Person

€ 40 Per Person for Wine Pairing

“Enzo Fa Tu!”

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

€ 180 per person

€ 60 Per Person for Wine Pairing

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MENÙ À LA CARTE:

Starters:

Smoked Amberjack

String beans, Yogurt, Raspberry, Crumble

(1)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)(14)

€ 35,00

Year 2022

Deep Fried Octopus

Cous Cous, Beetroot, Provola Cheese from Agerola,

(1)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)(14)

€ 35,00

Year 2023

Raw Red Shrimp

Pan Brioche, Burrata Cheese, Citrus, Peaches

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

€ 40,00

Year 2021: *Magia Chef's Signature*

Beef Tartare

Zucchini, Provolone del Monaco Cheese, Yolk, Black Truffle

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

€ 40,00

Year 2021

Vitello Tonnato

Veal with Tuna Mayonnaise, Vegetables with Xeres Vinegar, Capers

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

€ 35,00

Anno 2022

Vegetable with Gazpacho Sauce

Mixed Vegetables, Spelt, Yellow Cherry Tomatoes Sauce

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

€ 30,00

Year 2023

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)

€ 45,00

Year 2022

Black Squid Ravioli

Seabass, Shrimps, Smoked Scampi, Zucchini

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

€ 45,00

Year 2022

Spaghettoni di Gragnano

Lobster and Basil From Our Garden

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

€ 60,00

Year 2023

Corallino Pasta

Local Squid, Potatoes, Mozzarella Cheese

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

€ 40,00

Year 2024

Homemade Giravolta

Beef Genovese, Cacio e Pepe, Black Truffle

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

€ 45,00

Year 2021: *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)

€ 35,00

Year 2021

Main Courses:

Red Snapper

Black “Venere” Rice with Vegetables, Beetroot, Citrus

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

€ 55,00

Year 2022

Lobster in Flavored Oil

Zucchini, Provolone Del Monaco Cheese

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

€ 65,00

Year 2024

Amberjack “Pizzaiola”

Tomatoes, Garlic, Basil, Crumble Origano

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

€ 45,00

Year 2024

Manzo del Beneventano

Beef, Peppers, Onions, Chimichurri

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

€ 50,00

Year 2023: *Magia Chef's Signature*

Maialino Nero Casertano

Roasted Suckling Pig, Smoked Aubergines, Plums in Sangria Sauce,

Aubergine Croquettes

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

€ 45,00

Year 2024

Pollo alla “Cacciatora”

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

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

€ 45,00

Year 2023