

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

Red Onions, Peas, Yogurt, Black Crumble

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

Black Squid Ravioli

Seabass, Shrimps, Smoked Scampi, Peas

(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

Peas, Citrus, Black “Venere” Rice, Dried Nuts

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

Tiramisù

Mascarpone And Coffee

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

€ 140 Per Person

€ 50 Per Person for Wine Pairing

“Simona”

Beef Tartare

*Asparagus, Provolone del Monaco Cheese, Yolk Powder,
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)

Maialino Nero Casertano

Roasted Suckling Pig, Beetrot, Escarole, Provolone del Monaco Cheese

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

Il Limone di Villa Magia

Lemon Tart, Berries

(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

Red Onions, Peas, Yogurt, Black Crumble

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

€ 32,00

Year 2022

Deep Fried Octopus

Cous Cous, Beetroot, Provola Cheese from Agerola,

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

€ 32,00

Year 2023

Raw Red Shrimp

Pan Brioche, Burrata Cheese, Citrus

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

€ 38,00

Year 2021: *Magia Chef's Signature*

Beef Tartare

Asparagus, Provolone del Monaco Cheese, Yolk,

Black Truffle

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

€ 38,00

Year 2021

Vegetable Gazpacho

Yellow Cherry Tomatoes, Vegetable's Composition, Spelt

(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, Caviar

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

€ 42,00

Year 2023

Black Squid Ravioli

Seabass, Shrimps, Smoked Scampi, Peas

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

€ 35,00

Year 2022

Spaghettoni di Gragnano

Lobster and Basil From Our Garden

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

€ 42,00

Year 2023

Homemade Giravolta

Beef Genovese, Cacio e Pepe, Black Truffle

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

€ 35,00

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)

€ 32,00

Year 2021

Main Courses:

Red Snapper

Peas, Citrus, Black “Venere” Rice, Dried Nuts
(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)

€ 42,00
Year 2022

Red Mullet

Buffalo Mozzarella, Asparagus, “Anchovies sauce from Cetara”
(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)

€ 38,00
Year 2024

Amberjack “Pizzaiola”

Tomatoes, Garlic, Basil, Crumble Origano
(1)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)

€ 42,00
Year 2024

Manzo del Beneventano

Beef, Artichokes and Potatoes
(1)(3)(5)(6)(7)(8)(9)(10)(11)(12)

€ 38,00
Year 2022: *Magia Chef's Signature*

Maialino Nero Casertano

Roasted Suckling Pig, Beetrot, Escarole, Provolone del Monaco Cheese
(1)(3)(5)(6)(7)(8)(9)(10)(11)(12)

€ 38,00
Year 2022