

AQUAPETRA
RESORT & SPA

RISTORANTE
LA LOCANDA DEL BORGO

*Executive Chef Luciano Villani and all our staff
welcome you to our restaurant.*

*Once the wine and meat curing cellars of our 18th Century hamlet,
our Michelin starred restaurant, La Locanda del Borgo, is set over four levels,
comprising three main dining rooms, a bar and conservatory.*

*Led by Chef Luciano Villani 🍷, La Locanda del Borgo serves impeccable
contemporary cuisine, centred on the finest local produce and inspired
by the ownership's love and respect for our territory.*

*Here, the care of every detail is reflected by our exhaustive research for local
gastronomic specialities that showcase the excellence of small Samnite producers.*

*Guests may create their own gastronomic experience from our à la carte menu, or
choose one of the tasting menus proposed by our chef. Our dishes intersperse the
traditional produce and flavours of our pristine Samnite lands with the finest
seafood as well as more exotic combinations for more adventurous palates.*

*If you have any allergies or intolerances, please do not hesitate to ask to our staff for advice. They
will be happy to assist you with your choices.*

*Our dishes may contain one or more of the 14 allergens indicated by the appendix to the EU decree
(UE 1169/2011).*

*Raw or lightly cooked fish and meat has undergone preventative treatment in accordance with the
guidelines set out by CE legislation 853/2004, - Appendix VIII, Chapter 3, Clause 3, Point 3".*

*In the absence of fresh produce, we hereby advise our guests that certain products may be frozen or
subject to blast freezing. Our personell are happy to answer any query you may have in respect of
the source or storage of any produce used in our menus.*

TASTING MENU

ISPIRAZIONE SANNITA

"Locanda del Borgo" aperitif

Potatoes, mushrooms and crispy bread

Steamed Ricotta Cannelloni, veal ragù and herbs pesto

Pork, potato terrine & pepper sauce

Nougat semifreddo from "San Marco dei Cavoti" & Strega gelée

Euro 65 pp

Not including beverages.

To ensure the best dining experience for our guests, we suggest to choose the "Ispirazione Sannita" tasting menu for the entire table.

TASTING MENU

ESSENZA

"Locanda del Borgo" aperitif

Scallops with a squid ink crust, cucumber & raspberry

Tartare of Marchigiana Sannita beef, unripe peach & horseradish mayo

*Onion tortelli, Caciocavallo from Castelfranco in Miscano
and raw citrus infused "Marchigiana Sannita" beef*

Blue goat cheese Rice with honey, orange and vinegar sauce

Laticauda lamb, pecorino cheese, artichoke and mint

Differently sfogliatella

Euro 80 pp

Not including beverages.

The Essenza tasting menu may only be ordered by the entire table.

DESSERT

Citrus fruit tart 12

Differently Sfogliatella 12

Ricotta, pear and crunchy cocoa 12

Chocolate crémeux, red turnip and orange 12

*Nougat semifreddo from "San Marco dei Cavoti"
& "La Strega" gelée* 12

LA LOCANDA DEL BORGO

OUR CANTINA

Our wine collection stems in the main, from our great love of the indigenous grapes and vintages that represent the history and traditions of our territory and country.

All of our wines, regional or international, are tasted and enjoyed, before being chosen for our cellar, where they rest at their optimum ambient temperature and atmospheric conditions.

We are happy to advise on pairing your tasting menu or individual dishes with a selection of wine by the glass.



Our Michelin starred restaurant, La Locanda del Borgo is just a step from the main piazza of Aquapetra Resort & Spa, a secluded 18th century hamlet, set over sixty acres of scented gardens and olive groves, shielded by soaring limestone massifs and nestled within the timeless nature reserves, vineyards and ancient towns of the picture perfect Sannio countryside.

AQUAPETRA
RESORT & SPA

Località Monte Pugliano, Telese Terme (BN)
www.aquapetra.com
info@aquapetra.com
0824 941878 - 0824 975007

© 2018 Aquapetra