

AQUAPETRA  
RESORT & SPA

RISTORANTE  
LA LOCANDA DEL BORGO

La Locanda del Borgo serves impeccable Michelin starred contemporary cuisine in a relaxed yet modern environment. Spread over four levels, it comprises three main dining rooms, a bar and conservatory as well a private chef's table for groups of up to twenty guests.

Our kitchen has been led since 2010 by rising star Luciano Villani since, winner of this year's prestigious Liverini prize which is awarded to the chef whose cuisine best expresses and elevates local produce.

*'Mine is a reinterpretation of a simple cuisine, a synthesis of traditional and modern approaches, underpinned by our exhaustive research for immense raw materials'*

Marchigiana Sannita beef, Laticauda lamb, white truffles, superb local cheeses and wines, Sannio territory is renowned for the excellence of its produce, its many micro-climates, the extended spring and summer seasons, its pure air and exceptional mineral rich terroir.

In every dish, Luciano celebrates the finest seasonal DOP, IGT and organic produce that our gardens and the wider Sannio have to offer, each ingredient clearly distinguishable within each balanced combination.

We pay minute attention to the quality of the ingredients we use at Aquapetra. Please contact us if you have any specific dietary requirements. We are more than happy to tailor our menu or create new dishes especially for you.

# LA LOCANDA DEL BORGO

## TASTING MENU

### SANNIO INSPIRATIONS

Locanda del Borgo aperitif

Potato foam, mushrooms and thyme "crostini"

Cannelloni with ricotta cheese, veal ragu' and fermented vegetables

Pork with pumpkin chutney and baby spinach

Semifreddo of San Marco dei Cavoti Nougat with Strega liqueur

€ 65 per person

# LA LOCANDA DEL BORGO

## TASTING MENU

### ESSENCE

Locanda del Borgo aperitif

Buffalo stracciatella with raw rock shrimp and chicory

Marchigiana Sannita beef carpaccio, horseradish and green peach

Pureed potato pasta, rock shrimp and anchovy oil

Onion ravioli with Parmigiano and beef

Sea bass with chard and smoked oak mayonnaise

Ricotta cheese, red fruit and crunchy salted biscuit

€ 80 per person

(Can only be ordered by table)

# LA LOCANDA DEL BORGO

## À LA CARTE

### STARTERS

Buffalo stracciatella with raw rock shrimp and chicory

€ 20

Ricciola carpaccio, chilli pepper, teriyaki and blown tapioca

€ 20

Sepia crust scallops with marinated cucumber and raspberry

€ 20

Potato foam, mushrooms and thyme "crostini"

€ 16

Fried egg, scarola, taleggio cheese

€ 18

Marchigiana Sannita beef carpaccio, horseradish and unripe peach

€ 18









# 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.

### SANNIO INSPIRATIONS

with local vintages, 4 glasses € 25

### ESSENCE

with Campanian wines, 6 glasses € 45 euro

### TASTING

3 glasses € 20

4 glasses € 40

5 glasses € 50

Grand Tasting € 100



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.

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