

Tasting menus are prepared for the entire table. You can dine à la carte by choosing from the following menus:

- 1 or 2 salted dishes** € 70,00
- 3 salted dishes** € 90,00
- 4 salted dishes** €110,00

Products marked with an asterisk undergo a chilling process in compliance with the requirements of EC Regulation 853/2004, Annex III, Section VII, Chapter III, Letter D, Point 3.

The cover charge is € 7,00.

Please remember to set your phone to silent and do not use the flash for photos.

WiFi password: umbertoamare2026

**Umberto a mare**  
Via Soccorso, 8 - forio  
umbertoamare@gmail.com



Ours is a simple, instinctive, emotional cuisine, made of memories and passions.

“Eat as you speak” has been a concept that has guided us from the beginning, becoming the guiding thread of our professional journey.

In these three simple words is concentrated the very essence of our cuisine.

The cuisine of our places, what is now often identified as ‘local cuisine’, but which in reality is nothing more than a condensation of memories and experiences lived in the company of mothers, grandmothers and aunts, where, especially in an area like ours, the hearth became the place around which all family activities took place.

The natural consequence of these experiences materialises today in the extreme respect for raw materials and the seasonality of the products, cardinal concepts of every good cuisine.

**Umberto a mare 1936**



**In addition to our regular Menù, you can choose from our**

**Historical Dishes**

**Sea Game** Supplement € 10,00  
(1,2,3,4, 12\*)

“Three Raw Fish Preparations”

**Gran Crudo** Supplement € 15,00  
(1,2,4, 7,14\*)

“2 Scampi, 2 Red Prawns, 1 Bluefish Tartar, 1 Italian Caviar Calvisius prestige 10g.”

**White Fish in a Salt Crust** Supplement € 20,00  
(4)

“Fish Cooked in Salt Accompanied by Grilled Vegetables”

For any intolerances and allergies, contact the staff



ALLERGENI:  
1 - Cereals containing gluten  
2 - Crustaceans

3 - Eggs  
4 - Fish  
5 - Peanuts  
6 - Soybeans

7 - Milk  
8 - Nuts  
9 - Celery  
10 - Mustard

11 - Sesame seeds  
12 - Sulphites  
13 - Lupines  
14 - Mollusks





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## *A Midsummer Night's Dream*

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Marinated Amberjack with Carpione gel,  
anchovy sauce and currants (3,4,12\*)

Anchovies, Robiola chees and pine nuts  
(4,7,8\*)

Mixed Pasta, Red Prawns  
and Controne Beans (1,2,9,12\*)

Grouper Tortello with Puttanesca Sauce  
(1,3,4,9,12\*)

Sea bass Fruit and vegetables (1,3,4, 12)

Fish in Oil Cooking, Lemon Balm  
Sauce and Smoked Leek (3,4,7,12)

Dessert

€ 150,00



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## *Umberto is land*

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Our Eggplant Parmigiana  
(3,7)

Tubetti Pasta, Lentils and Chocolate  
(1, 7, 8, 9)

Crusted Egg, Aromatic salad  
and sweet sour onion  
(1,3,12)

Dessert

€ 100,00

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## *Atelier of the Seas and the Winds*

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Squid Tagliatelle, Candied Lemon  
and Soy Milk (1,6,7,14\*)

Shrimp, bacon fat, peas  
and Toasted almonds (2,8\*)

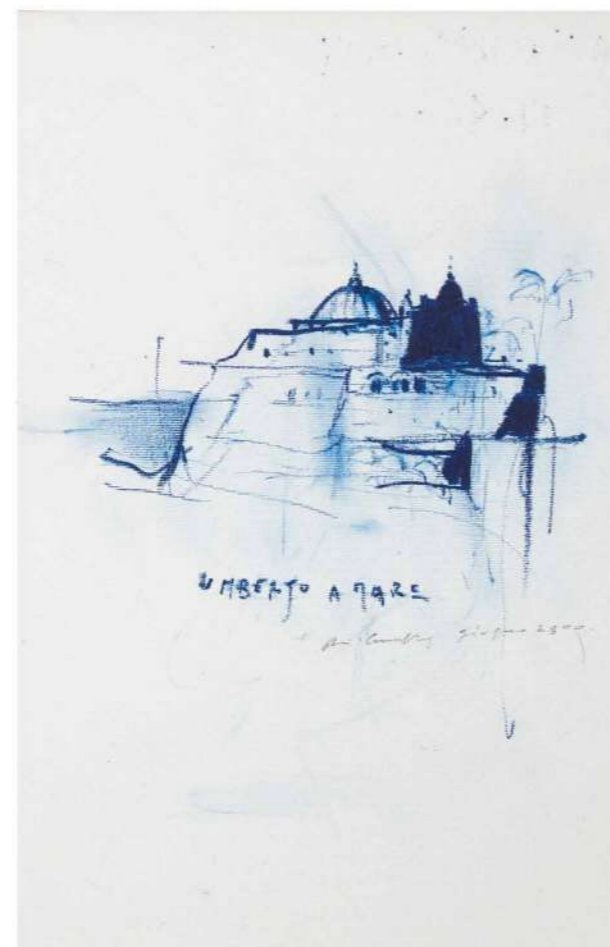
Risotto citrus fruits with Raw Fish  
and Mullet Bottarga (4,7\*)

Spaghettino, Normandy butter, burnt  
lemon and puffed capers (1,7,9,12,13)

Laticauda lamb, yogurt,  
endive and beetroot (7,10,12)

Dessert

€ 130,00



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## *Ischia Tradizione Innovazione*

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Our Eggplant Parmigiana  
(3,7)

Cannelloni pasta with Rabbit Ragu'  
(1,3,7,12)

Rabbit in Ischia Style  
(7,12)

Dessert

€ 110,00

