

vega CARINARO
RESTAURANT

How a star is born

The roots

From Campania Felix, a story is born—one of tradition and deep connection to the land. A family rooted in agriculture, yet looking to the future, transformed their love for nature into an extraordinary project: Vega.

For generations, the fruits of the earth have been cultivated with dedication, creating flavors that reflect the rhythm of the seasons, the identity of each territory, and the craftsmanship behind every ingredient. From the delicacy of kohlrabi to the vibrancy of asparagus, each element is carefully selected. Around a shared table, tradition and togetherness shape an authentic cuisine—one that preserves its roots while reinterpreting them with contemporary sensitivity.



My Cuisine

The roots

“My passion for cooking was born long ago, among the aromas of home and the simple gestures of my mother. As a child, I watched her in silence, fascinated by that daily magic made of hands, time, and love. That is where I fell in love with cooking—where every dish told a story. Since then, I have nurtured that spark, transforming it into dedication and constant research. A passion that still guides me today.”

Agostina Malpuma



Raw Selection

Scampi tartare



18

Red prawn tartare



16

Tuna tartare



14

Catch of the day carpaccio



22



The Selection

Smoked salmon with buttered crostino



18

Cantabrian anchovies with buttered crostino



5

Layered salmon and buffalo mozzarella with salmon roe



24



Starters

Catalan-style octopus salad



18

Tuna tataki with eggplant and teriyaki sauce



18

*Sea bass ceviche with tomato variations
and chili wasabi*



18

*Cod saku with river chili peppers
and wakame seaweed*



18

Eggplant parmigiana with tomato fondue



13

*Potato millefeuille with smoked provola
in mozzarella sauce*



15

*Marchigiana beef sandwich with marinated zucchini
and crème fraîche*



14



First Courses

*Benedetto Cavalieri Tagliatelle with baby clams and
roasted tomatoes*



18

*“Calamarata Sbagliata” from Il Mulino di Gragnano with
mussels and river chili peppers*



18

*Benedetto Cavalieri Angel Hair Pasta with
prawns, zucchini greens and Cetara anchovy extract*



22

Homemade egg fettuccine alla Nerano



16

*Zaccaria Farm Rice Creamed with Tomato, cuore di bue
tomatoes, 36-month aged parmesan and Sorrento lemons*



15

*Ricotta-filled ravioli with butter and sage,
served with Picanha*



16



Main Courses

Crispy fried prawns and calamari



22

Cod in vegetable court-bouillon



22

*“Back to the origins” roasted catch of the day with
asparagus and potatoes*



24

From pan to grill...

Beef fillet with green pepper and ash-baked potatoes



28

Charcoal-grilled guinea fowl with jus and sautéed chard



20

the cuisine offers...



Side Dishes

Roasted potatoes

7

Fresh fries, sticks or chips



7

Grilled vegetables

8

*“Troisi” salad with mixed greens, cherry tomatoes,
tuna, buffalo mozzarella, and local culatello*



15



Delicatessen

Jamón Ibérico Bellota

30

Selection of cheeses



20

Selection of cured meats

16

Mosaic of cured meats and cheeses



25

Irpinian culatello with buffalo mozzarella



14

Tomato and buffalo mozzarella caprese



10



Dessert

Vegamisù, a dessert that tells a story from the heart



8

Warm custard tart with sour cherries



8

Chocolate, pistachio and hazelnut



8

Pastiera semifreddo



8

Ricotta and strawberry gelo



6



Tradition

The menu includes:

Chef's amuse-bouche

*Potato millefeuille with smoked provola in
mozzarella sauce and buffalo braid*



*Caprese tortello with double-texture
cherry tomatoes*



Beef tagliata with potatoes



Vegamisù, a dessert that tells a story from the heart



50

Menu available for the entire table. Wines excluded



The Origins...

The menu includes:

Catalan-Style octopus salad



*Benedetto Cavalieri Tagliatelle with
baby clams and roasted tomatoes*



Crispy fried calamari



Warm custard tart with sour cherries



60

Menu available for the entire table. Wines excluded



Chef's selection...

Three courses chosen by the Chef

50

Tasting menu. Wines excluded



*Discover our curated
Wine Selection*



Gli ingredienti del nostro menù possono contenere questi allergeni:

The ingredients in our menù may contain these allergens



Glutine

Gluten



Crostacei

Crustaceans



Uova

Eggs



Pesce

Fish



Arachidi

Peanuts



Soia

Soy



Latte

Milk



Frutta a Guscio

Shelled Fruit



Sedano

Celery



Senape

Mustard



Semi di Sesamo

Sesame seeds



Solfiti

Sulphites



Lupini

Lupins



Molluschi

Molluscs

*Alcuni ingredienti vengono trattati e conservati presso il nostro laboratorio secondo le normative vigenti (Reg. CE 852/2004), attraverso procedure di abbattimento termico per garantire qualità e sicurezza alimentare.

*Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Regolamento (CE 853/2004), allegato III, sezione VIII, capitolo 3, lettera D, punto 3.