

vega
RESTAURANT
FRATTAMAGGIORE CARINARO

How a Star Is Born

The Roots

From Campania Felix, a story is born—one woven from tradition and deep ties to the land. A family, with roots firmly planted in the fields and a vision set on the future, transformed its love for nature into an extraordinary project: Vega.

For generations, the fruits of the earth have been cultivated and crafted with devotion, giving life to flavors that tell the story of the changing seasons, the identity of the land, and the wisdom of the hands that transform them. From the delicate kohlrabi to the vibrant asparagus, every ingredient is carefully selected to celebrate the very best of what nature provides. Around a large table, amid cherished traditions and shared moments, an authentic cuisine takes shape—preserving its roots while reinterpreting them with balance and contemporary sensitivity.



My Cuisine

The Roots

"My passion for cooking was born long ago, amidst the comforting aromas of home and the simple gestures of my mother. As a child, I observed her in silence, fascinated by that daily magic made of hands, time, and love. That is where I fell in love with the kitchen: in those authentic moments, where every dish told a story. Since then, I have cherished that spark, turning it into dedication and continuous devotion. A passion that still guides me today."

Agostino Malpica



Raw Bar at the Table

Langoustine Tartare



22

Red Shrimp Tartare



22

Tuna Tartare



18

Catch of the Day Carpaccio



28

Beef Tartare

16



To Begin

Smoked Salmon



20

Cantabrian Anchovies (2 pcs)



10

Layered Salmon and Buffalo Mozzarella with salmon roe



24

Homemade Seafood Charcuterie



22

Baikal Caviar



30

Jamón Ibérico de Bellota with Mini Focaccia and Crushed Tomato



30



Starters

*Cuttlefish, Cuttlefish Ink Garum,
Grass Peas, and Beetroot*



18

Octopus: Between Past and Future



18

Saku Cod and Potato Cream



18

*Underwood: Poached egg, wild
mushrooms, and black truffle*



15

Eulogy to the Artichoke



15

*Potato and Smoked Provola Mille-feuille
in Mozzarella Reduction*



15



First Courses

*From Spaghetti to Potato Gnocchi with
“Vongole Fugate” (Escaped Clams Sauce)*



18

*La Gricia Meets the Sea: Egg tagliolini, cured pork
cheek, mantis shrimp ragù, and Irpinian black truffle*



22

*Ris-8: Land and sea fusion risotto with
Cacio e Pepe, monkfish, and pumpkin*



22

*Pasta Buttons stuffed with wild mushrooms,
smoked mozzarella, and mushroom dashi*



16

Candele Pasta with Traditional Pork Genovese Ragù



18



Main Courses

Crispy Fried Squid



22

Oven-Baked Salt Cod with Sunchokes and Artichokes



22

Seared Catch of the Day Fillet (Skin-on) in "Acqua Pazza" sauce and sautéed Swiss chard



24

Chicken Royale Cacciatore Style



20

Roast Suckling Pig, Carrots, Wakame Seaweed, Jus, and Irpinian Black Truffle



20

The cuisine offers...



Side Dishes

Roast Potatoes

7

Fresh Fried Potatoes, sticks or chips

7

7

Grilled Vegetables

8

Sautéed Seasonal Vegetables

8



Josper Charcoal Grill

The essence of charcoal embers
for unmistakable flavors

An exclusive selection of Polish heifer beef from premier farms. A carefully curated diet produces tender beef fibers with a refined taste, sublimated by the smoky notes of our Josper grill.

Prussian Heifer T-Bone

90 / kg

Danish Heifer T-Bone

90 / kg

Prussian Heifer Ribeye

90 al kg

Danish Heifer Ribeye

90 / kg

Prussian Heifer Fillet

28

Argentine Scottona Cube Roll

28

Sliced Heifer Steak

32

Australian Wagyu

120 / kg



Dessert

Caprese Parfait...

dark chocolate, almonds, and extra virgin olive oil



8

White Truffle...

white chocolate, lemon, and pistachio



8

Vegamisù...

a dessert telling a heartfelt story



8

Custard Cream and Sour Cherry Tartlet



8

Ricotta and Strawberry Jelly



6

Selection of Fine Cheeses



20



Agostino's Signature

*Potato and smoked provola mille-feuille in
mozzarella reduction with buffalo mozzarella braid*



*Gragnano Paccheretti pasta with 5 tomatoes,
creamed Scarpariello style*



*Roast suckling pig, carrots, Wakame seaweed,
jus, and Irpinian black truffle*



*Caprese Parfait...
dark chocolate, almonds, and extra virgin olive oil*



50

*Tasting menu available for the entire table only.
Cover charge and beverages excluded*



The Origins

Octopus: Between Past and Future



*Potato gnocchi with vongole
fujute (escaped clams)*



Crispy fried squid



*White Truffle...
white chocolate, lemon, and pistachio*



60

*Tasting menu available for the entire table only.
Cover charge and beverages excluded*



*Scopri la nostra
Wine Selection*



*Discover our
English Menu*



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.

