


MICHELIN
2026



PREFACE

Between the deep blue of the Sorrento Coast, the scent of citrus groves, and the silence of ancient olive trees, the true essence of Don Geppi Restaurant comes to life.

Our cuisine is rooted in the land and in memory: in the kitchen garden that follows the rhythm of the seasons, in the oil pressed from our olive trees, in the oranges slowly transformed into preserves, and in those Mediterranean flavors that safeguard our heritage.

Yet every memory must evolve in order to endure. For this reason, tradition, research, and international influences coexist in a culinary experience that is constantly in motion, where technique and sensitivity seek a seamless balance between purity and emotion.

Each dish is conceived as a page to be read slowly. A narrative shaped by contrasts, travels, memories, and contemporary inspirations.

This menu is our open book. The chapters that follow tell the story of who we are today, without ever forgetting where we come from.

Welcome to our story

Mario Affinita Lucio D'Orsi

Incipit I

Benvenuti dello Chef

Selection of Breads, Butter, Oils and Salts from the World*

Scampi*, artemisia and citrus

Pasta with fresh peas, cuttlefish and chamomile

Bass** with beurre blanc sauce and lemon

Predessert

Black truffle, caramelised apple, hazelnut and coffee

Petit Four**

euro 150,00 per person

wine pairing euro 75,00 per person

to ensure a harmonious experience, the tasting menu is served to the entire table

Incipit II

Benvenuti dello Chef

Selection of Breads, Butter, Oils and Salts from the World

Onion, black summer truffle and parmesan cheese

Risotto with peppers**, guanciale and smoked black tea

Duck** à la Royale, with Vesuvian apricot compote

Predessert

A tribute to Caprese cake

Piccola pasticceria**

euro 140,00 per person

wine pairing euro 70,00 per person

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Impression

Benvenuti dello Chef

Selection of Breads, Butter, Oils and Salts from the World

Foie gras** leaves, annurca apple and spicy lemon

Arrabbiata red prawns* chromatic composition

Cold spaghetti with iodized sauce and caviar

Nerano style tortelli**

Sole Meunière*

Predessert

Cream and strawberries**

Petit Four**

euro 170,00 per person

wine pairing euro 85,00 per person

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Binding

Benvenuti dello Chef

Selection of Breads, Butter, Oils and Salts from the World

Foie gras** leaves, annurca apple and spicy lemon
Cocktail Lost in Translation

Arrabbiata red prawns* chromatic composition
Cocktail Estly Maya

Onion, black summer truffle and parmesan cheese
Cocktail Il Cardinale

Cold spaghetti with iodized sauce and caviar
Cocktail Oyster Leaf Martini

Duck** à la Royale, with Vesuvian apricot compote
Cocktail Ximz Frappe'

Predessert

Cream and strawberries**
Cocktail Fresh Fruit Martinis Red Fruits

Petit Four**

euro 185,00 per person

cocktail pairing 85,00 per person

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Storyline

Curate your personalized tasting experience by choosing
four courses of your preference from our tasting menus
a savoury trilogy culminating in a dessert

euro 160,00 per person

wine pairing euro 70,00 per person

to ensure a harmonious experience, the tasting menu is served to the entire table

*Guests with particular dietary requirements, allergies or that might need information on used products,
can just apply to the restaurant staff.*

*Some products may have undergone a chilling process and been stored
at a controlled temperature to ensure their freshness and safety.*

*For your safety, please check the allergens and ingredients in the INFORMATION section of our QR CODE.
Let us know your dietary requirements for a better dining experience.*

