



ARTEMA

A WARM WELCOME TO ARTEMA RESTAURANT

My cuisine is born of passion and exploration deceptively simple, yet deeply creative, rich with history and rooted in tradition. It's a journey that begins in **Naples**, where my grandmothers taught me the flavors of my childhood, inspired by the timeless theatre of *Eduardo De Filippo*.

It draws nourishment from **Campania**, travels through Italy, lands in Capri, touches the **Sorrento Peninsula**, and reaches the stone-carved alleys of **Matera** where ancient traditions meet modern hospitality in a fusion of deep roots and living stories.

A red of inspiration weaves through every dish i create.

EXECUTIVE CHEF — EDUARDO ESTATICO



Journey with Eduardo

Each dish represents me. Each flavor is a memory that takes us back to our origins. Every aroma is like a breath of wind guiding us along the ancient routes of merchants and navigators. From Naples, where the sea merges with the power of volcanoes and the authenticity of tradition, to Matera and its Sassi, where I find an extraordinary balance between purity and intensity, an osmosis between land and sea.

SANTO SPIRITO ²⁻⁶⁻⁷ — 40€ à la carte

Smoked red prawn tartare, umeboshi, plum, verbena and coral tapioca

VEILED CUTTLEFISH ³⁻⁷⁻¹⁴ — 40€ à la carte

Grilled in fig leaf, goat fior di latte, cherry and Vulture wild rose

SPAGHETTONI EVERGREEN ¹⁻¹⁴ — 40€ à la carte

Benedetto Cavalieri spaghetti, Adriatic razor clams, green peppers, marine plankton and caviar lime

MURGIA HAY ¹⁻³⁻⁷ — 40€ à la carte

Broken "Candele" pasta by Pastai Sanniti, Matera mountain pezzente salami, hay-roasted peppers, Pallone di Gravina cheese and wild fennel

PIZZAIOLA PODOLICA TRANSHUMANCE ¹⁻³⁻⁶⁻⁷ — 50€ à la carte

FIRST SERVICE

"Braciola"-Style Carpaccio.

Creamy tartare, tomato jelly, fresh oregano and caper leaves.

SECOND SERVICE

Beef glazed "alla pizzaiola".

Pastrami sandwich, Vesuvian Piennolo tomato miso and Lucanian scamorza cheese.

I WAN'T PAY YOU! ⁷ — 20€ à la carte

CHOCOLATE AND SUMMER FRUIT BANCOLOTTO

Valrhona three-chocolate Mousse, white peach, Vesuvian Pellicciola apricot and watermelon

The tasting menu will be served to all guests at the table: **€150 p.p.**

Each menu may be paired with a selection of wines by the glass chosen by our sommelier:

3 Pairings €60 p.p. | 4 Pairings €80 p.p. | 5 Pairings €100 p.p.

Half portions are not available.

For guests choosing à la carte dishes, a 10% service charge will be applied to the total bill.

For tables of more than four guests, à la carte ordering is not available.

The same tasting menu must be chosen by the entire table. This choice reflects our wish to offer harmonious service and a complete, well-paced gastronomic experience.

For any intolerances or allergies, please speak to the maître d' so that the Chef may be informed. Allergens present in the preparations are indicated by identification numbers, as listed in the attached document (EU Reg. No. 1169/2011).

Basilicata in Green

Our vegetarian tasting journey, a voyage born from the land, the garden, and the mountains of Lucania. Every ingredient tells a story of passion, authenticity, and deep respect for nature. A meeting between the strength and beauty of the earth, nourishing the body without compromising the future.

SOUFFLÉ IN PURGATORY ¹⁻³ — 34€ à la carte

Organic egg from Azienda Agricola Padula, Costoluto di Rotonda tomato, red and yellow Piennolo del Vesuvio tomatoes, basil

MACCHIA MEDITERRANEA ¹⁻³⁻⁷⁻⁸ — 34€ à la carte

Figs and leaves from Miglionico, Toritto almond and a scent of lavender

MANGIAMACCHERONI ¹⁻⁷ — 38€ à la carte

Tubettini by Pastai Sanniti, absolute of courgettes, shoots, flowers, wood sorrel and Basilicata Podolica caciocavallo cheese

ITINERANT PARMIGIANA ¹⁻³⁻⁷ — 50€ à la carte

Memories of the South

FIRST SERVICE

Matera bread cannolo with parmigiana foam.

Aubergine sphere, caper leaf, Murgia stracciatella and Antico Pomodoro di Napoli.

SECOND SERVICE

Crispy aubergine millefeuille, white parmigiana Mousse, buffalo provola fondue and Modica PGI chocolate.

THE KING BABÀ ¹⁻³⁻⁷ — 20€ à la carte

Babà soufflé, Sorrento lemon elixir, agricole rum gelato and creamy Staccia orange from Tursi

The tasting menu will be served to all guests at the table: **€120 p.p.**

Each menu may be paired with a selection of wines by the glass chosen by our sommelier:

3 Pairings €60 p.p. | 4 Pairings €80 p.p. | 5 Pairings €100 p.p.

Half portions are not available.

For guests choosing à la carte dishes, a 10% service charge will be applied to the total bill.

For tables of more than four guests, à la carte ordering is not available.

The same tasting menu must be chosen by the entire table. This choice reflects our wish to offer harmonious service and a complete, well-paced gastronomic experience.

For any intolerances or allergies, please speak to the maître d' so that the Chef may be informed. Allergens present in the preparations are indicated by identification numbers, as listed in the attached document (EU Reg. No. 1169/2011).

The Colours of Ortega

Seven courses, seven brushstrokes.

This menu was born from an encounter with the matter, colour and memory of José Ortega. In his works I recognized a freedom that belongs to me: the freedom to transform matter into language, gesture into expression, intuition into storytelling. For this reason, I have chosen not to reveal the courses: each dish is conceived as an unexpected encounter, a discovery that unfolds one step at a time. Colour after colour, the journey develops as a plant-based narrative in which flavours, forms and textures enter into dialogue, allowing the meaning of the experience to emerge only as it unfolds.

The menu is conceived in its entirety and is not available à la carte.



GARDEN LIGHT ⁷

The sun settles upon the earth, drawing out its purest essence and revealing its origin.



MATERA ¹⁻³⁻⁷

Rock, light and silence preserve memory.

An essential and profound landscape, where the earth tells of its purity.



MEDITERRANEAN ¹⁻³⁻⁷

A land where art, colours and landscapes merge in a timeless balance.



TO THE SOUTH ¹⁻³⁻⁷

Where essence and memory meet in profound balance, tradition finds new form, depth and colour.



VESUVIUS ¹

A land of fire and fertility, nourishing time and shaping the character of its fruits.

Tomato, gentle fire and unexpected sweetness.



NEAPOLITAN MEMORY ¹⁻³⁻⁷

A family story, made of waiting, skilled hands and flavours that cross generations without losing their light.



EDUARDO ¹⁻³⁻⁷⁻⁸

A tribute to the theatre of Eduardo De Filippo, where irony and melancholy remain suspended within a Neapolitan scene.

EXPERIENTIAL PLANT-BASED JOURNEY

The Colours of Ortega

The tasting menu is served to all guests at the table: **€160 p.p.**

Each menu may be paired with a selection of wines by the glass chosen by our sommelier:

5 Pairings **€100 p.p.**

In order to preserve the balance and sequence designed by the chef, the menu is served exclusively to the entire table in its complete form and cannot be modified, divided, ordered as individual courses or served in half portions.

Exceptions are made only for requirements related to food allergies and intolerances. In such cases, these must be communicated clearly and in advance at the time of booking.

The Chef will assess the possibility of adapting the tasting menu, compatibly with the organisation of service and the nature of the preparations.

These choices arise from the desire to offer harmonious service and a complete, coherent and well-paced gastronomic experience.

Allergens present in the preparations are indicated by identification numbers, as listed in the attached document (EU Reg. No. 1169/2011).

Each experiential tasting menu includes a complimentary voucher for admission to the “La Casa di Ortega” museum, designed to extend the culinary journey through an encounter with art.



SCAN THE QR CODE AND
LET YOURSELF BE GUIDED
THROUGH THE VIRTUAL TOUR!

Sediments of Memory

*There are journeys that do not follow maps.
They are the ones that pass-through memory, recollections and emotions that time deposits
within us, layer after layer.*

*I am Eduardo Estatico, and my cuisine is born from the encounter between two lands that inhabit
my soul: Naples and Matera.*

*Naples is the sea, the energy of origins, tradition handed down through generations.
Matera is stone, silence, time leaving its traces.*

*Between these two souls, a cuisine takes shape, guided by raw ingredients, Slow Food Presidia,
the seasons and Mediterranean culture. A cuisine that preserves stories, flavours and memories.
Matera, an ancient land once marked by the sea, preserves within its stone and fossils the story
of its past.*

*From this idea of stratification, my research is born transforming roots, memories and emotions
into dishes capable of telling a journey.*

Because cuisine, like every form of storytelling, truly exists only when it is able to move us.

EDUARDO ESTATICO

Our Suppliers

Our philosophy is born from respect for the land, the authenticity of people, and the superior quality of raw materials. For this reason, we choose to collaborate with small- scale producers and artisans who work with passion, safeguarding true traditions and flavors.

Noble milk and kefir — Taverna Centomani

Murgia Dairy products — Caseificio Maggiore

Pallone di Gravina — Caseificio De Rosa

Podolica caciocavallo from Basilicata — Masseria Vaccaro

Fresh seasonal fruit and vegetables — Casa della frutta di Matera

Antico Pomodoro di Napoli, Piennolo tomatoes and Vesuvian apricots — Vincenzo Egizio

Ferrandina baked olives — Azienda agricola Lacertosa

Toritto almonds — Emilia D'Urso

Durum wheat pasta — Pastificio Benedetto Cavalieri e Pastai Sanniti

Organic eggs — Azienda Agricola Padula

100% Coratina extra virgin olive oil — Sindi Olio Madre

Podolica beef — Macelleria Cappiello

Pezzente sausage from the Matera mountains — Macelleria Antonio Carbone

Matera bread — Panificio Cifarelli

Valrhona chocolate — Selecta SPA

Modica PGI chocolate — Antica Dolceria Buonajuto

Prawns, razor clams and cuttlefish — Porto Santo Spirito - Fishermen's Village

ALLERGEN LIST

Allergens are indicated on the menu by their reference number or can be found in the allergen register.

As our products are handcrafted in-house, we cannot guarantee the complete absence of traces of allergens in the finished products, even when they are not included in the recipe.

Our staff is available for any further information.

1	CEREALS CONTAINING GLUTEN i.e. wheat, rye, barley, oats, spelt, khorasan wheat (Kamut), or their hybridized varieties, and products thereof
2	CRUSTACEANS AND PRODUCTS THEREOF
3	EGGS AND PRODUCTS THEREOF
4	FISH AND PRODUCTS THEREOF Except for gelatin or isinglass used as a fining agent in beer and wine
5	PEANUTS AND PRODUCTS THEREOF
6	SOYBEANS AND PRODUCTS THEREOF
7	MILK AND PRODUCTS THEREOF Including lactose
8	NUTS i.e. almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut, Queensland nut, and products thereof
9	CELERY AND PRODUCTS THEREOF
10	MUSTARD AND PRODUCTS THEREOF
11	SESAME SEEDS AND PRODUCTS THEREOF
12	SULPHUR DIOXIDE AND SULPHITES At concentrations above 10 mg/kg or 10 mg/l expressed as SO ₂
13	LUPIN AND PRODUCTS THEREOF
14	MOLLUSCS AND PRODUCTS THEREOF

Information on blast chilling and allergens

Our fish is purchased fresh and subjected to blast chilling at -20°C in order to ensure maximum safety and hygiene. Fish intended for raw consumption has undergone a preventive sanitisation treatment in compliance with the provisions of Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.