



REMMESE

restaurant

“REMMESE” in ungherese significa “FAVOLA”.

Ed infatti rappresenta il luogo ideale per una vacanza in pieno relax, mare cristallino, bianca spiaggia di sassi, una natura selvaggia... Tutto ciò crea un'incomparabile oasi di quiete e serenità.

Il ristorante “Remmese” dell’ “Hotel Le Agavi” si affaccia sulla baia di Positano e sui due scogli denominati “Mamma e Figlio”.

Nel 1941 sullo scoglio più grande, chiamato “Mamma”, i positanesi, per essere protetti dalle avversità, misero l'effigie in ceramica della Madonna Nera di Positano.

Un sommergibile inglese, il 2 febbraio 1943 nel silurare due piroscafi italiani colpì lo scoglio “Mamma” abbattendolo.

La leggenda narra che La Madonna, in quella data compì il miracolo, salvando Positano proprio con la distruzione dello scoglio “Mamma”.

"REMMESE," Hungarian for "FAIRY TALE,"

perfectly encapsulates the essence of this destination. It's an idyllic retreat where one can immerse themselves in sheer relaxation amidst crystalline waters, a pristine pebble beach, and untamed nature. This setting forms an unparalleled haven of tranquility and serenity.

Perched overlooking Positano Bay and the iconic "Mother and Son" rocks, the "Remmese" restaurant at the "Hotel Le Agavi" offers a mesmerizing dining experience.

In 1941, locals adorned the largest rock, known as "Mother," with a ceramic effigy of the Black Madonna of Positano, seeking protection from life's adversities. However, fate had other plans. On February 2, 1943, an English submarine inadvertently struck the "Mother" rock while targeting two Italian steamers, causing it to crumble.

Yet, amidst destruction, legend whispers of a divine intervention. It's said that on that fateful day, the Madonna performed a miracle, saving Positano by sacrificing the very rock that once symbolized protection.



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Antipasti

Starters

Crudo di pesce

Delicate slices of raw fish, expertly crafted to highlight its pristine flavors

€ 35.00

Alici ripiene di provola, 'n'durate e fritt' su battuta di pomodoro con capperi e olive

Stuffed anchovies with provola cheese, 'golden and fried' on a bed of tomato sauce with capers and olives

€ 28.00

La caprese

Juicy tomatoes, creamy mozzarella, and aromatic basil leaves, delicately drizzled with extra virgin olive oil and aged balsamic vinegar

€ 26.00

Mozzarella di bufala con alici di Menaica

Buffalo mozzarella with Menaica anchovies

The traditional "menaica" fishing method, once widespread across the Mediterranean, now endures in select Italian locales. At dusk, fishermen deploy their boats and nets, also known as menaica or menaide. These nets strategically ensnare anchovies, allowing only the largest fish to be captured.

€ 30.00

Insalata di polpo con schiacciata di patate e colatura di alici di Cetara

Octopus Salad with Smashed Potatoes & Cetara Anchovy Colatura

The renowned anchovy colatura from Cetara, is a traditional treasure hailing from the charming fishing village on the Amalfi Coast. For centuries, the skilled fishermen of Cetara have relied on the bounty of the sea, with anchovies being a cornerstone of their livelihood. Preserved in salt and meticulously prepared immediately after being caught, these anchovies offer a burst of authentic coastal taste, capturing the essence of Cetara's rich culinary heritage.

€ 28.00

Caponata Napoletana su Biscotto di Agerola con pomodoro, melanzane e ventresca di tonno sott'olio, fior di latte e olive in conserva

Naples-style Caponata on Agerola Biscuit with tomato, eggplant, oil-preserved tuna belly, fior di latte cheese, and preserved olives

Biscotto di Agerola is a traditional product from the Neapolitan area, specifically from a small town called Agerola, made from whole wheat and corn.

€ 20.00



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Primi piatti

First courses

Tubetto con ragù di scorfano

€ 30.00

Tubetto pasta delicately enveloped in a rich ragù crafted from tender scorpionfish

Linguine con le vongole

€ 32.00

Savory linguine pasta paired with succulent clams, tossed in a fragrant blend of garlic-infused white wine sauce, finished with a drizzle of extra virgin olive oil and fresh herbs

Spghettone di Gragnano alla Nerano

€ 28.00

A quintessential dish from the heart of Campania - our Gragnano Spghettone alla Nerano. Delight in thick, al dente spaghetti adorned with crispy fried zucchini and tantalizing Provolone del Monaco cheese

Ndunderi con pomodoro e basilico

€ 28.00

Ndunderi with Tomato and Basil

Ndunderi, is a specialty gnocchi crafted from a traditional recipe hailing from Minori, nestled along the enchanting Amalfi Coast in Campania. A true culinary gem that's becoming increasingly elusive to find.

Mezzi paccheri di Gragnano all'astice

€ 50.00

Half-sized Gragnano paccheri with European lobster

The Astice is a Mediterranean lobster belonging to the family Nephropidae. It is recognized for its tough shell and sizable claws. Its nearest kin are the reef lobsters.

Scialatielli ai frutti di mare

€ 32.00

Scialatielli with Seafood

Crafted from the rich culinary heritage of Campania, our Scialatielli pasta captivates with its short, robust form, showcasing a rectangular cross-section and a gracefully curved silhouette. Born amidst the stunning landscapes of the Amalfi Coast, this pasta serves as an exquisite foundation for our vibrant seafood creation. We harmonize the freshest catches of the day with fragrant herbs and a nuanced sauce, ensuring each bite is a symphony of flavor and texture.



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Secondi piatti

Main courses

Dalla vetrina del pesce / Fresh Fish and Sea Food

Cicala / European locust lobster	al kg € 260.00
Aragosta / Lobster	al kg € 250.00
Astice Blu / Blue lobster	al kg € 150.00
Pezzogna / Blackspot seabream	al kg € 150.00
Dentice / Dentex	al kg € 110.00
Orata / Gilt-head bream	al kg € 110.00
Spigola / European Seabass	al kg € 110.00

Frittura di mare con maionese di alici di Cetara € 32.00

Crispy fried seafood served with a delectable Cetara anchovy-infused mayonnaise

Sauté di Frutti di mare con crostini mediterranei € 32.00

Fresh daily catch seafood sautéed to perfection, accompanied by crispy Mediterranean crostinis

Filetto di Manzo con il suo fondo e spinaci al burro € 38.00

Tender Beef Fillet with its own jus, served alongside buttery spinach

Selezione di verdure alla griglia € 24.00

Carefully curated grilled vegetable selection, showcasing the freshest produce from local farms



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Per i più Piccoli

Kids' Menu

Prosciutto crudo di Parma con fior di latte dei Monti Lattari € 22.00

Parma's artisanal Prosciutto, paired with creamy Fior di Latte from the Lattari Mountains

Pennetta al pomodoro € 28.00

Bronze-extruded Pennette Pasta tossed in a rich, vibrant Tomato Sauce

Cotoletta di vitello € 28.00

Crispy Veal Cutlet served alongside hand-cut, golden-brown French Fries

Gelato al cioccolato € 16.00

Chocolate Gelato



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Dessert

Desserts

Babà alla crema e amarena	€ 20.00
Baba with Custard and Sour Cherries: The quintessential Neapolitan delight—a moist, rum-infused pastry filled with velvety custard and adorned with tangy sour cherries	
Crostatina con cremoso alla nocciola e caffè	€ 20.00
Mini Hazelnut Tartlet with Creamy Coffee Filling, crafted with a hazelnut shortcrust pastry embracing a velvety coffee custard	
Delizia al limone	€ 18.00
Lemon Delight is the renowned sweet treat of Campanian origin, consisting of a soft dome of sponge cake paired with a flavorful Amalfi lemon cream	
Tagliata di frutta di stagione	€ 18.00
Sliced Seasonal Fruit Platter: A refreshing and refined dish, perfect for savoring seasonal fruits in an original and delightful way	
Gelato artigianale	€ 16.00
Artisanal Gelato: Our handcrafted Italian ice cream is meticulously crafted using only the finest ingredients	
Sorbetto artigianale	€ 16.00
Sorbet: A delightful dairy-free frozen dessert, brimming with the vibrant essence of fresh fruits	



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AVVERTENZE PER IL CONSUMATORE

Materie prime Alcuni piatti e/o ingredienti sono preparati con materia prima abbattuta e/o congelata all'origine per garantire la qualità e la sicurezza alimentare, come descritto nel Piano HACCP ai sensi del Reg.CE 852/04 e 853/04 e successive modifiche o integrazioni. Per consultare il registro degli allergeni, i nostri ospiti sono pregati di rivolgersi al personale di sala o tramite l'utilizzo del QR Code.

Allergeni I: Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione, poiché in cucina durante le preparazioni non si possono escludere contaminazioni. Pertanto, i nostri piatti possono contenere le seguenti sostanze allergeniche segnalate ai sensi del Reg. UE 1169/11.

Allegato II: Pesce e prodotti a base di pesce, molluschi e prodotti a base di molluschi, crostacei e prodotti a base di crostacei, cereali contenenti glutine ovvero grano (tra cui grano duro e grano Khorasan), segale, orzo, avena, uova e prodotti a base di uova, soia e prodotti a base di soia, latte e prodotti a base di latte, anidride solforosa e solfiti, frutta a guscio, vale a dire: mandorle, nocciole, noci, noci di cocco, noci di pecan, noci del Brasile, pistacchi, noci macadamia, o noci del Queensland; sedano e prodotti a base di sedano, lupini e prodotti a base di lupini, arachidi e prodotti a base di arachidi, senape e prodotti a base di senape, semi di sesamo e prodotti a base di semi di sesamo. Il nostro Staff è a disposizione per ogni ulteriore chiarimento in merito.

CONSUMER NOTICE

Raw Materials: Certain dishes and/or ingredients are prepared using raw materials that have been frozen and/or chilled at the source to ensure food quality and safety, in accordance with the HACCP Plan as outlined in Regulation (EC) 852/04 and 853/04 and subsequent amendments or integrations. To access the allergen register, we kindly ask our guests to reach out to our service staff or utilize the provided QR Code.

Allergens I: Customers are requested to inform our service staff of any dietary requirements regarding allergenic substances before placing an order, as kitchen preparations may involve cross-contamination. Consequently, our dishes may contain the following allergenic substances as listed under Regulation (EU) 1169/11.

Anex II: Fish and fish products, mollusks and mollusk products, crustaceans and crustacean products, cereals containing gluten, namely wheat (including spelt and Khorasan wheat), rye, barley, oats, eggs and egg products, soy and soy products, milk and milk products, sulfur dioxide and sulfites, nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts; celery and celery products, lupine and lupine products, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame products. Our staff members are readily available to provide further clarification on this matter.