

Le Sirenuse

AMORE ETERNO

*“I first heard of Positano from Alberto Moravia.
It was very hot in Rome. He said, “Why don’t
you go down to Positano on the Amalfi Coast?”*

It is one of the finest places in Italy”.

*Later, John McKnight of the United States
Information Service told me the same things.
He had spent a year there working on a book.
Half a dozen people echoed this. Positano kind
of moved in on us and we found ourselves driving
down to Naples on our way. Positano bites deep.
It is a dream place that isn’t quite real when you
are there and becomes beckoningly real after you
have gone.”*

JONH STEINBECK



In Italy, not only do you fall in love with the places you see, but with the people you meet.









People who embody the very spirit of the Amalfi Coast just by being Masters in their own craft.

Artists, farmers, winemakers, musicians; all bonded by generations of family tradition. It is these unique human beings who not only excel at what they do but have worked tirelessly to make this small coast of Italy a glittering gem that is recognized worldwide.

This journey is dedicated to the immense love and beautiful walks of life found in the Amalfi Coast. This is their story.

This is
AMORE ETERNO.

Cocktails

-  VALLE DEI MULINI
-  CONTADINI VOLANTI
-  IL VINO SUL MARE
-  IL FIGLIO DEL VESUVIO
-  IL SAPORE DI CETARA
-  LE SIGNORINE
-  I MANDOLINI DI SORRENTO
-  LA LEGACY

“Pastificio Gentile speaks to the love and passion of a family that has been producers for generations, using modern systems but never losing sight of age old traditions.”

ALBERTO ZAMPINO



LA VALLE DEI MULINI

The Mill Valley, Pastificio Gentile, Gragnano.

In the quaint town of Gragnano, Italy, Alberto Zampino and his family are known as true pastai - pasta makers - long standing custodians of a nation's pasta tradition since 1876.

INGREDIENTS

*Absolut Elyx
Salted Pernod
Wheat Orgeat
Tropical Sherbet*

\$ 25



Tropical & Al Dente

Located between the mountains and the Amalfi Coast, Gragnano has sun, strong Mediterranean sea breezes, and steady water streams; key elements that helped to popularize the iconic air-dried, bronze pasta now recognized on an international scale



“When I talk about lemons it comes from my heart. In fact, I like to think that instead of blood in my veins, I have lemon juice because growing up all I’ve known is lemons and lemon fields.”

LUIGI ACETO



CONTADINI VOLANTI

Flying Farmers, Aceto, Amalfi.

It all started in 1825 with Salvatore Aceto in the small town of Ravello. Now centuries later, thousands of lemon trees have been planted on the mountainside along the plunging coastline of the Mediterranean.

INGREDIENTS

*Bombay Sapphire
Italicus Bergamot Liqueur
Rinomato Americano Bianco
Celery
Spearmint*

\$ 25



Citrus & Exciting



Today, the Aceto family, since nicknamed “flying farmers” because of the steep hills they trek up and down, has been operating for six generations. For them, lemon farming is more than a profession, it is a way of being



*“To me, Amore Eterno is love
for life, love for the family,
love for the land and waking
up every day with love for the
job.”*

MARISA CUOMO



IL VINO SUL MARE

The Wine Over the Sea, Marisa Cuomo, Furore.

*Amid pergola-trained vines and steep rocks that overlook the
deep gorges, you will find Catine Marisa Cuomo. The cliffside
vineyards may be a stark contrast to the
sweeping vineyard landscapes of other wine regions, but it is
this unexpected location that yields something special.*

INGREDIENTS

*Gra`it Grappa
Cocchi Rosa
Pomace & Tannins
Watermelon
Soda*

\$ 25



Fresh & Summery



Exposed to the sun and sea of the Amalfi Coast, grapes cling to the rocks of Furore as waves crash below, producing wines of the finest quality. It was more than 30 years ago that Andrea Ferraioli gifted the magnificent terroir to his new bride, Marisa Cuomo, and from there the rest is history.

“For us, it isn’t about how much we produce, but how well we produce it - each can has nothing but water, tomato and hard work. Tradition and history are deeply intertwined in our day to day, as the Pomodoro Piennolo can only be produced in this region and it is our duty to maintain the highest quality.”

SAVERIO BIFULCO



IL FIGLIO DEL VESUVIO

The Son of Vesuvio, Eligo, Ottaviano.

In an area of South Naples, near the northern slopes of Mount Vesuvius, is where you will find local treasure that dates back centuries - the Pomodorino Piennolo del Vesuvio.

INGREDIENTS

*Grey Goose
Del Maguey Chichicapa
Sour Apple
Spicy Tomato Water
Burned Lemon Oil*

\$ 25



Umami & Spicy



One of the oldest tomatoes grown in the region and grown only on volcanic soils, it requires a meticulous farming process that is carried on by few. Eligo, the artisanal food company, takes great pride in doing just that.

“When I was just 19 years old, my father let me open my first barrel of Colatura. I had to wait three long years to even see the product of my hard work and, for me, it was like giving birth - an emotion that will never leave my heart.”

GIULIO GIORDANO



IL SAPORE DI CETARA

The Taste of Cetara, Nettuno, Cetara.

The town of Cetara lies halfway between Amalfi and Salerno and from afar appears to be no more than pastel-hued houses that trickle down to the coastline, a watchtower overlooking the sapphire seas and a fishing port. But, it's the latter that feeds the souls of those who live there. A fishing town by virtue, Cetara has become renowned for anchovies.

INGREDIENTS

*Glenlivet 15
Martini Ambrato
JoJo Bespoke Tea
Citrus Balsamic
Soda*

\$ 25



Light & Fresh



Nettuno, run by Vincenzo and Giulio Giordano, is one of its leading producers of salted anchovies and colatura. The brothers continue their artisanal craftsmanship and family work with passion, never losing sight of the traditions and the intense bond with their land, the sea and their country.



“One of the worst things a human can do is get used to the beauty around us. I’ve come to this tower every day for the last 30 years and I’m still not used to it. Every day is different, no sunset is the same and I will never take it for granted. This is the inspiration behind my art, for me this is Amore Eterno.”

PAOLO SANDULLI



LE SIGNORINE

Ladies of the Sea, Paolo Sandulli, Praiano.

Situated in an ancient stone watchtower high above the crashing waves of the sea below, you’ll find the workspace of Paolo Sandulli. Inside, prepare to be transported into the beautiful mind of an artist, where bikini-clad women are suspended mid-air in the midst of a graceful dive, and others flaunt hair coifed entirely from sea sponge.

INGREDIENTS

*Tanqueray 10
Cocchi Americano
Tio Pepe
Artistic Paint*

\$ 25



Artistic, Creative & Surprise



Sandulli's work is largely inspired by his location, the whimsical building overflowing with energy and charm is an indispensable part of the pieces he creates here.



“When we play, we play with our heart. For 25 years, we’ve watched couples sit hand in hand as we sang at their tables. With the view, the moon, the bright stars, it is a once in a lifetime experience; something that still gives us goosebumps every time.”

ANDREA & FRANCO



MANDOLINI DI SORRENTO

The Mandolini of Sorrento, Paolo & Andrea, Positano

Since 1993, Franco and Andrea, a mandolin and guitar duo, have been fixtures at Le Sirenuse’s La Sponda restaurant. Love and passion are at the core of what they do every single night.

INGREDIENTS

*Bulleit Bourbon
Mancino Vermouth Chinato
Martini Bitter
Banana
Coffee*

\$ 25



Intense & Nutty

*Whether they're strolling through the dining room,
or meandering on the terrace melodically
serenading guests tableside with the help of La
Sponda's maitre d' Vincenzo Galani - this
musical partnership has been etched into the
history of the property, and the hearts of all
fortunate enough to experience it.*



*“Hospitality is in our soul.
For us, we want the guest to
feel as if they’re coming into
our home with true, honest
Italian hospitality. And that is
exactly the reason this place is
so magical.”*

**ANTONIO
&
CARLA SERSALE**



THE LEGACY

Antonio e Carla Sersale, Le Sirenuse, Positano.

*If a picture is worth a thousand words, the panoramic vistas
of Positano outside of Le Sirenuse counts for a million. Owned
and operated by the Sersale family, it is a place filled to the
brim with memories to be enjoyed by close friends and lovers
alike.*

INGREDIENTS

Serves two people

Avion Silver

Lillet Blanc

Rectified Cassis

Krug Champagne 375 ml

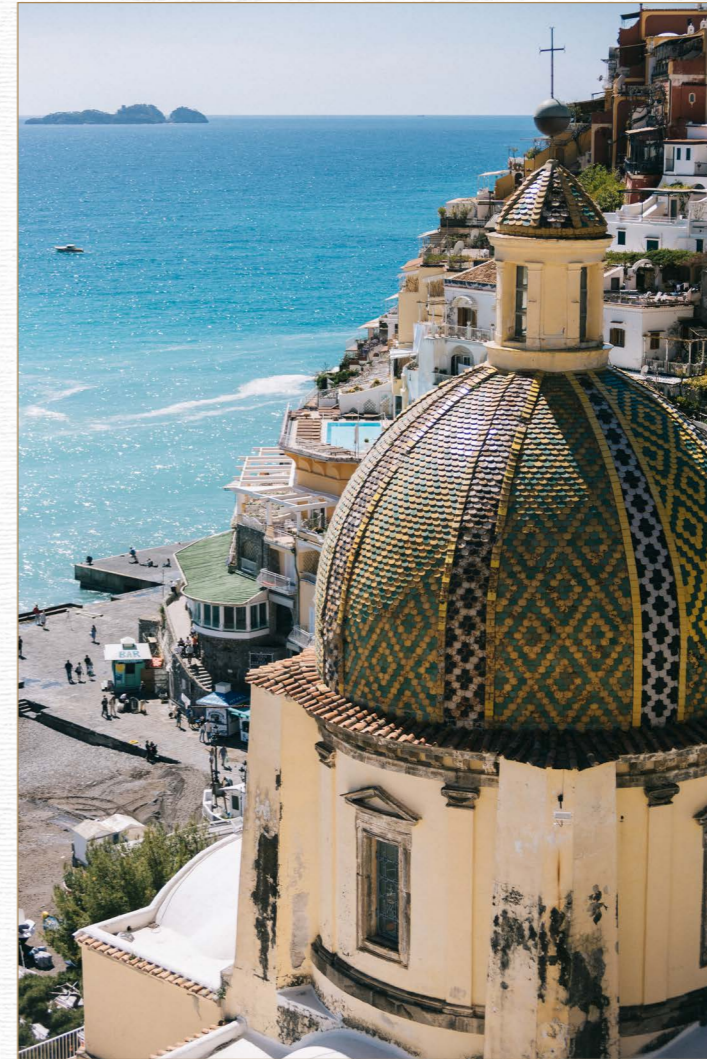
\$ 185



Elegant & Bubbly

*While one of the most sublime hotels in the world,
everything at Le Sirenuse is still rooted in family.*

*As soon as you step foot in the remarkable
building, you will never experience wider arms
than those of Antonio and Carla, filled with
incredible warmth and unparalleled hospitality.*





Champagne Cocktails

A twist on the classics dedicated to our historic guests

ELIZABETH TAYLOR

Ruinart Blanc de Blancs Brut Champagne, Fresh Orange Juice, Grapefruit Bitters, Galliano l'Autentico

\$ 30

DUKE AND DUCHESS OF WINDSOR

Foss Marai, Roasted Peach Nectar, Elderflower Foam

\$ 25

FRANK SINATRA

Louis Roederer Cristal Brut Champagne, Sipsmith Vjop Lemon Juice, Fresh Cucumber, Mint

\$ 65

WINSTON CHURCHILL

Dom Pérignon Champagne Cocchi Rosa Sugar Cube, Orange Bitters

\$ 52



DON'T WORRY

A warm thank you to all those who made this project possible.

FAMILY ZAMPINO, *Gragnano.*

LUIGI & SALVATORE ACETO, *Amalfi.*

MARISA CUOMO & ANDREA FERRAIOLI, *Furore.*

SALVATORE BIFULCO, *Ottaviano.*

GIULIO GIORDANO, *Cetara.*

PAOLO SANDULLI, *Praiano.*

ANDREA E FRANCO, *Positano.*

ANTONIO E CARLA SERSALE, *Positano.*

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