

CAMPANIA

Menu della Cena | 6-19 Agosto, 2018

Zuppa e Antipasti

Pasta e Fasule 7.50/9.50

Cannellini bean soup with ditalini pasta, bacon, carrots, celery & tomatoes; drizzled with extra-virgin olive oil

- Falanghina

Pummaróle e Capri 15.50

Chopped heirloom tomatoes tossed with imported mozzarella di bufala, basil & extra-virgin olive oil (vegetarian)

- Rosé

Gatto' alla Napulitana 12.95

Mashed potato cake with mortadella, prosciutto cotto & salame rustico blended with smoked mozzarella, Emmental, Grana Padano & pecorino cheeses then topped with breadcrumbs & baked in the oven

- Aglianico

Pasta e Risotto

Linguine cu e Vòngole 21.95

Pasta strands with clams, cherry tomatoes, garlic, extra-virgin olive oil & crushed red pepper

- Falanghina

Strangulapriévete e Surriento 20.95

Housemade gnocchi with fresh mozzarella, Grana Padano, oregano, basil & tomato sauce, baked in the oven (vegetarian)

- Agliancio

Risotto Amalfi 22.50

Carnaroli rice with shrimp, mussels, clams, calamari, roasted red & yellow bell peppers, garlic & brandy

- Fiano-Greco

Secondi

Spigula Dìnto ó Cuóppo 29.95

Fresh seabass fillet baked in parchment paper with shrimp, mussels, clams, cherry tomatoes & white wine; served with fresh green peas sautéed with pancetta

- Fiano-Greco

Càrne Mista 'Ncoppa à Grìglia* 30.95

Mixed grill of rack of lamb, 1/2 game hen & spicy housemade sausage; served with sautéed broccoli rabe & roasted Yukon Gold potatoes

- Aglianico

Scaluppine a' Salernitana* 32.95

Thinly sliced veal sautéed with San Marzano tomatoes & fresh mozzarella topped with Parma prosciutto; served with marinated eggplant & roasted Yukon Gold potatoes

- Aglianico

Dolci

Delizia al Limóne 11.50

Traditional lemon sponge cake filled with lemon pastry cream

Vini

WINE FLIGHT - Three half-glass pours of any of these wines – 16.95

Falanghina, Iovine, 2016

5 half glass 10 glass 15 quartino 38 bottle

Tropical aromas of banana & citrus fruits, flavors of peaches with a zesty finish.

Rosé, Feudi di San Gregorio, 2017

6 half glass 11 glass 16 quartino 42 bottle

Intense & crystalline. Lovely floral nose, with fresh strawberries, raspberries & cherries on the palate.

Fiano-Greco, Montevetrano, 2016

8 half glass 15 glass 22 quartino 58 bottle

The stone fruit aromas of Greco & structure of Fiano create a wine of great elegance. It's mineral & full-bodied on the palate & highly representative of its local terroir.

Aglianico, Terredora di Paolo, 2015

7 half glass 14 glass 21 quartino 54 bottle

Explosive fruit on the nose, displaying an intensity of dark cherry, aromas of ripe red berries, spicy pepper, violet & prune, blended with cacao & toasted notes.

Availability & prices subject to change.