

# CAMPANIA

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Menu della Cena | 5-18 Agosto, 2019

## Zuppa e Antipasti

Pasta di Scarole 8.50/9.50

Escarole soup with cannellini beans, Roma tomatoes, celery & garlic (vegan)

- Greco di Tufo

Pummaróle e Capri 15.50

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

- Falanghina

## Pasta e Risotto

Linguine cu e Vòngole 22.50

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

- Fiano di Avellino

Maccarone e Gragnan 20.95

Large pasta tubes with San Marzano tomatoes, Italian sausage & marinated eggplant

- Aglianico

Risotto Amalfi 23.95

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

- Fiano di Avellino

## Secondi

Spìgula Dìnto ó Cuóppo 30.95

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

- Greco di Tufo

Càrne Mista 'Ncoppa à Grìglia\* 33.95

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' Caprèse\* 32.95

Thinly sliced veal with tomato fillets & fresh mozzarella, served with roasted Yukon Gold potatoes & fresh green peas with pancetta

- Falanghina

Dolci

Delizia al Limóné 11.95

Traditional lemon sponge cake filled with lemon pastry cream

Vini

WINE FLIGHT - Three half-glass pours of any of these wines – 19.95

Greco di Tufo, Villa Matilde, 2018

6 half glass 12 glass 18 quartino 46 bottle

Rich bouquet of ripe fruits. Aromas & flavors from white peach to apricot, sweet almond that meld with exquisitely mineral & citrus notes. The palate is rich & complex yet fresh.

Falanghina, Terredora di Paolo, 2018

5 half glass 11 glass 16 quartino 42 bottle

Intense aromas & flavors of fruit with hints of apple, pineapple, quince & pears. Excellent acidity.

Fiano di Avellino, Villa Matilde, 2018

7 half glass 13 glass 19 quartino 50 bottle

Aromas of pear & hazelnut. Zesty freshness makes for an exciting & refreshing white wine.

Aglianico, Terredora di Paolo, 2016

8 half glass 14 glass 21 quartino 54 bottle

Notes of black cherry, wild blackberry & plum fruit with a spicy, toasted overtone. Soft & elegant; long in the mouth with flavors of mature red fruits.

Availability & prices subject to change.