

# Calabria

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Menu della Cena | 2-15 Marzo, 2020

## Zuppa, Insalata e Antipasto

Zuppa e Mille Faggiola 8.95/9.95

Cannellini, borlotti & garbanzo bean soup with tomatoes, lentils, mushrooms & cabbage (vegan)

- Gaglioppo Insalata

Monte Poro 14.95

Organic spring lettuces, endive, strawberries & fried goat cheese with strawberry-raspberry vinaigrette (vegetarian)

- Rosato

Melanzane alla Calabrese 14.95

Spicy salame & caciocavallo cheese wrapped with fried eggplant & topped with tomato sauce, Grana Padano & basil then baked in the oven

- Lamezia Rosso

## Pasta e Risotto

Fileja con Ragu d'Agnello 23.95

Calabrian fusilli pasta & traditional lamb ragu with tomatoes & fava beans, topped with sheep's milk ricotta

- Lamezia Rosso

Pennoni con Salsiccia 22.50

Pasta tubes tossed with Italian sausage, garlic, Calabrian chili peppers, red & yellow bell peppers, kalamata olives, basil, pecorino & tomato sauce, topped with sliced pecorino pepato

- Gaglioppo

Risottu ccuri Gamberoni 26.95

Freshwater prawn risotto with shrimp, chopped asparagus & lobster reduction

- Greco

## Secondi

Nvoltinu e Pisce Spata 32.95

Swordfish loin rolled with shrimp, almonds, garlic, pecorino & caciocavallo cheese; served with Calabrian-style spicy potatoes, eggplant & peppers

- Gaglioppo

Filettu Stocco alla Calabrese 31.95

Black cod fillet sautéed with white wine, tomatoes, Castelvetrano olives,  
capers, potato, parsley & slow-braised onion

- Greco

### Carni Arrustute 32.50

Roasted leg of lamb marinated with thyme, parsley, roasted garlic & shallot sauce; served with sautéed  
organic spinach & Calabrian-style spicy potatoes, eggplant & peppers

- Lamezia Rosso

## Dolci

### Budino di Ricotta 11.95

Sweet ricotta pudding studded with chocolate, raisins & citrus zest

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines 16.95  
Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

### Greco, Statti, 2018

5.50 half glass 11 glass 16 quartino 42 bottle

The bouquet on the nose is well integrated with fruit & spice notes, herbaceous tones  
& hints of almonds & white flowers. On the palate it is soft & rounded,  
with tangy fruit & a finish of roasted almonds.

### Rosato, Antiche Vigne 'Gida', 2018

6 half glass 12 glass 18 quartino 46 bottle

A pale coral pink, vinous in aroma, delicate & fruity. Fresh on the palate, crisp & well structured.

### Gaglioppo, Statti, 2018

6 half glass 12 glass 18 quartino 46 bottle

Intense aromas of cherry & spices on the nose, delicate scents of violet,  
pomegranate & ripe plum. Soft & smooth yet fresh palate.

### Lamezia Rosso, Statti, 2018

5.50 half glass 11 glass 16 quartino 42 bottle

A blend of indigenous varieties, from some of their oldest estate vineyards, of Gaglioppo,  
Greco Nero & Magliocco. The nose is intense & complex, with dark notes of black cherry, plum,  
cocoa, tobacco, Indian ink & spices. Structured with a long pleasant finish of fruit & spices.

Availability & prices subject to change.