

## TASTING MENU

You can choose 4 different starters which will be served family style, 1 pasta dish, 1 Fish or Meat dish and 1 dessert which will be plated

### Starters

**Bruschetta al Pomodoro** (bruschetta with fresh tomato, garlic and basil)

**Involtini di Zucchine** (fried zucchini rolls with smoked provola cheese and pancetta)

**Zucchine alla Scapece** (zucchini marinated with mint, garlic, white vinegar and olive oil)

**Parmigiana di Melanzane** (baked eggplant parmigiana with tomato sauce, mozzarella and parmesan)

**Mozzarella in Carrozza** (breaded mozzarella)

**Polpettine al Sugo** (meatballs in a rich tomato sauce)

**Fiori di Zucca Ripieni** (zucchini flowers filled with ricotta cheese)

**Insalata Caprese** (buffalo mozzarella, fresh tomato and basil)

**Timballo di Patate** (potato timbale pie with cooked ham, salame and smoked cheese)

**Frittatine di Pasta** (battered bucatini pasta cake with peas, mince beef and bechamel)

**Insalata di Mare** (seafood salad with octopus, calamari, prawns, celery, fennel and green olives)

**Calamari Fritti** (deep fried calamari served with garlic and herbs mayo)

**Polipetti alla Luciana** (baby octopus in a rich cherry tomato sauce, black olives and capers)

**Carpaccio di Manzo** (beef carpaccio served with rocket, sun blushed tomato, parmesan shavings and balsamic reduction)

**Burrata e Pomodorini** (burrata cheese with red and yellow cherry tomato and wild rocket) V

### Pasta

**Paccheri ai Frutti di Mare** (paccheri pasta with clams, calamari, prawns, and fresh tomato sauce)

**Linguine alle Vongole** (linguine pasta with fresh local clams)

**Spaghetti alla Nerano** (spaghetti with zucchini and provolone del monaco cheese sauce) V

**Gnocchi alla Sorrentina** (potato dumpling with fresh tomato sauce, mozzarella, parmesan and basil) V

**Rigatoni al Ragù Napoletano** (rigatoni pasta with beef ragù and fresh ricotta cheese)



**Tagliatelle alla Bolognese** (egg tagliatelle pasta with beef and pork bolognese sauce)

**Lasagna** (lasagna with beef and pork ragù, bechamel sauce and mozzarella)

**Ziti alla Genovese** (ziti pasta with red onion and beef ragù)

## **Fish and Meat**

**Polpette al Sugo** (meatballs in a rich tomato sauce)

**Frittura di Gamberi e Calamari** (deep fried calamari and prawns)

**Peperone Imbottito** (baked pepper stuffed with black olives, capers, tomato sauce and mozzarella) **V**

**Pollo alla Cacciatora** (chicken with tomato sauce, chilli, rosemary and garlic served with roasted potatoes and seasonal vegetables)

**Maiale alle Erbe** (pork fillet cooked in mixed herbs served with roasted potatoes and seasonal vegetables)

**Spigola al Limone** (sea bass fillet cooked in a butter lemon sauce served with roasted potatoes and seasonal vegetables)

## **Desserts**

**Torta Ricotta e Pera** (ricotta and pear cheesecake)

**Tiramisù Classico** (classic tiramisù)

**Tiramisù al Limoncello** (tiramisù with limoncello and strawberries)

**Panna Cotta Caramello e Cioccolato** (panna cotta with caramel and chocolate)

**Sbriciolata Crema & Amarena** (custard cream and black cherry crumble)

**Cannoli Siciliani** (sicilian cannoli with ricotta cheese and chocolate chips)