

Four Course Menu

You can choose one starters, one pasta dish, one meat/fish dish and one dessert for the whole group unless there are specific requests.

Starters

Insalata di Mare (seafood salad with octopus, calamari, prawns, mussels, celery and fennel)

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

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

Fiori di Zucca Ripieni (zucchini flowers stuffed with ricotta cheese served with basil sauce) V

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

Gamberi in Padella (king prawns in white wine, garlic, parsley and chilli)

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

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

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

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

Pasta

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

Linguine alle Vongole (linguine pasta with fresh local clams)

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

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

Rigatoni al Ragù Napoletano (rigatoni pasta with a rich tomato sauce, pulled beef and fresh ricotta cheese)

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

Meat/Fish

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 and bread croutons) V

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

Maiale alle Erbe (pork fillet cooked in mixed herbs served with roasted potatoes)

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

Desserts

Torta Ricotta e Pera (ricotta and pear cake)

Tiramisù Classico (classic tiramisu)

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)