

Tasting Menu

You can choose 4 starters 1 pasta dishes 1 Fish/Meat dish and 1 dessert.

Starters

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, mussels, prawns, celery and fennel)

Calamari Fritti & Maionese all'Aglio ed Erbe (deep fried calamari served with garlic and herbs mayo)

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

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

Pasta Course

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)

Fish/Meat Course

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)

Piccola Pasticceria (selection of mini patisserie)