

LA CENA NAPOLETANA

MENU TO SHARE

Price: €29 per person

PRIMI

Focaccia Fuori Grotta (CG) (G) (V)

Garlic, rosemary and olive oil

I Tre Sfizi (WG) (CG) (G) (V)

A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (CG) (L) (V), Artichoke hearts and spices (CG) (V), and Aubergine Caponata (CG) (V), served with rustic wholegrain focaccia (G) (WG) (V)

Antipasto di Formaggi e Salumi Misti (L) (G)

A selection of typical cheeses and cold cuts with sundried tomatoes, marinated olives and peppers

Polpette al Sugo Rosso (CG)

Meatballs braised in a rich San Marzano tomato sauce with a hint of basil.

PASTA E PIZZA

Rigatoni al Ragù Classico Napoletano (G) (CG)

Rigatoni with beef and sausage, slow-braised in tomato sauce

Rigatoni con Funghi Trifolati (CG) (G) (L) (V)

Rigatoni with sautéed button mushrooms, tossed with butter, fresh sage, walnuts and garlic

Pizza Alla Margherita (G) (L) (V)

Tomato sauce, mozzarella fior di latte and basil

SECONDI

Coscette di Pollo (L) (CG)

Charcoal-grilled boneless chicken thighs, glazed in honey, thyme and garlic

Maiale Arrosto (CG)

Slow-roasted pork belly, marinated with garlic and herbs

-- Tagliata di Manzo optional at a €5.00 charge --

PER FINIRE

Cannoli di Ricotta (G) (L) (N) (V)

BEVANDE

V) Vegetarian (N) contains Nuts (L) contains Lactose (G) contains Gluten (CG) contains Garlic.

*Free-flowing wine, water, Local Beer & soft-drinks will only be available until dessert is served