



# CENA NAPOLETANA

Sharing menu • €29 per person • Minimum 10 persons

## • PRIMI •

### FOCACCIA FUORI GROTTA (GL)(G)(V)

*Garlic, rosemary and olive oil*

### I TRE SFIZI (WG)(GL)(G)(V)

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

### ANTIPASTO DI FORMAGGI E SALUMI MISTI (M)(G)

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

### POLPETTE AL SUGO ROSSO (G)

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

## • PASTA E PIZZA •

### RIGATONI AL RAGÙ CLASSICO NAPOLETANO (GL)(G)

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

### RIGATONI CON FUNGHI TRIFOLATI (G)(GL)(M)(V)

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

### PIZZA ALLA MARGHERITA (G)(M)(V)

*Tomato sauce, mozzarella fior di latte and basil*

## • SECONDI •

### COSCETTE DI POLLO (M)(G)

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

### MAIALE ARROSTO (G)

*Slow-roasted pork belly, marinated with garlic and herbs*

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

## • PER FINIRE •

### CANNOLI DI RICOTTA (GL)(M)(N)(V)

## • BEVANDE •

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

(E) Eggs, (G) Garlic, (F) Fish, (GL) Gluten, (M) Milk, (N) Nuts, (SF) Shellfish, (SS) Sesame Seeds, (WG) Wholegrain, (V) Vegetarian

*We have marked our dishes which are vegetarian or where certain ingredients are most common to allergies/conditions.*

*If you have any other food allergies please notify us while placing your order. Thank you.*