SERATA NAPOLETANA 30 OCT 95pp

ANTIPASTI TO SHARE

Caprese con bufala e basilico

Artisan Napoletana style Buffalo mozzarella, ox heart tomatoes, fresh basil & extra virgin olive oil

Polipetti alla Luciana

Baby octopus slow cooked in tomato sauce, capers & black olives

Pizza di scarola Napoletana

18th century classic Napoletana pizza filled with indivia, anchovies, pine nuts & sultana

PRIMI TO SHARE

Calamarata frutti di mare

Artisan bronze cut Calamarata pasta, assorted mixed seafood, tomato sauce & chilli

Gnocchi Sorrentina

Handmade potatoes Gnocchi baked in a rich tomato sauce, buffalo mozzarella & fresh basil

SECONDI TO SHARE

Braciole Napoletana

Beef tenderloin involtini slow cooked in a thick tomato sauce, filled with parsley, pine nuts, garlic, sultana & parmigiano cheese

Pesce al cartoccio

Fish of the day wrapped in parchment paper & baked with cherry tomatoes, olives & white wine sauce

DOLCE TO SHARE

Torta pastiera Napoletana

Traditional ricotta & orange cake