



Despite the rich arable soil and access to port for fresh seafood, Campania's claim to fame is the wide selection of street food which maybe baked, fried, grilled or even frozen. Campania cuisine is made from inexpensive, fresh ingredients like vegetables and grains, make Campania recipes famous throughout the world.

Campania wines were first enjoyed by the Romans whose

proud tradition of producing Falernian from Aglianico grapes around Naples was reflected in other parts of the region. Wines made around vesuvius and Avellino was similarly revered.

## Stuzzichini

Frittelle di Alghe, Caprese di bufala, Pizzetta montanara

Deep fried dough with fresh seaweed, Buffalo mozzarella & tomato, Mini pizza

125ml FALANGHINA BENEVENTANO I.G.T. 2016 13.0%

## Pastas

Calamarata, Ziti alla Genovese

Tubular pasta with calamari & cherry tomatoes, Ziti pasta with beef & onions ragu'

125ml L'ARIELLA GRECO DI TUFO D.O.C.G. 2015 13.0%

## Fish

Zuppa di Pesce

Mixed seafood soup with toasted bread

SINTONIA CAMPANIA BIANCO I.G.T. 2012 13.5%

## Meat

Ragu' Napoletano classico

Classic Neapolitan beef ragu'

125ml NEROMORA IRPINIA AGLIANICO D.O.C. 2015 13.5%

## Desserts

Sfogliatella riccia, Babba', Torta Caprese

Crispy pastry filled with ricotta, Rum baba', Almond & chocolate tart

50ml LIMONCELLO LUCANO 25.0%

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If you have special dietary requirements you are invited to ask one of our team members for assistance.

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any of our dishes.

All prices are inclusive of VAT and a discretionary 10% service charge will be added to your bill.