

AVVIO

RISTORANTE

REGIONAL CULINARY TOUR

NAPLES: FEBRUARY PRE-FIX \$38.95

ADD WINE PAIRING WITH FIRST TWO COURSES FOR \$20

APPETIZERS

{ choose one }

FALANGHINA TERRADORA DIPAOLO, CAMPAGNA

CHILLED SEAFOOD SALAD

Pt Judith calamari, octopus, citrus segment, celery leaf, fennel,
Castelvetrano olive, EVOO, sorrel

EGGPLANT NEAPOLITAN

Crispy eggplant steak, slow roasted tomato, basil pesto,
stracciatella, EVOO, vincotto

ENTRÉE

{ choose one }

TERREDORA DI PAOLO AGLIANICO CAMPANIA

PACCHERI DEL CARDINALE

Confit chicken thigh, savory tomato sauce, heavy cream,
sweet onion, cannellini bean, parsley

WOOD GRILLED BRANZINO

Citrus & herb stuffed whole branzino, cous cous salad, radish,
fennel, red onion, EVOO

SEAFOOD STEW

Shrimp, mussels, pt. Judith calamari, octopus,
sea salted tomato broth, EVOO, parsley, grilled bread

MALFIDINE DEL PUTTANESCA FRESCA

Anchovy, caper, Castelvetrano & kalamata olive, concasse tomato,
confit garlic, parsley, chili flake, EVOO, grated bottarga

DESSERT

{ choose one }

LIMONCELLO TRIFLE

Preserved blueberry

DESSERT PIZZA

Nutella, hazelnut, orange, honey, confectioners' sugar