

ITALIAN SOUTH APERITIVO

inspired by Katie Parla

menu

ANTIPASTI / *appetizers*

olive salate cured olives

verdure sott'olio marinated vegetables

manell' fried polenta & ciccoli

mozzarella di buffala pistachio pesto

frittelle di zucchini zucchini fritters

porcini impanati fried porcini mushrooms

gnocco fritto bolognese bread dumplings

salume house-cured meat selection

formaggio cheese selection

CONTORNI / *salads & sides dishes*

insalata di polpo octopus & potato salad

focaccia pugliese southern style pizza

paccheri alla cilentana capers, olives & anchovies

involtini alla piazzetta frittata-stuffed beef rolls

DOLCE / *sweet*

giurgiulena calabrian sesame-nut brittle

mulignana c'a' ciucculata fried eggplant & chocolate

castagnaccio chestnut, pine nut & chocolate cake

espresso con zabagione coffee with sweet italian custard

limoncello lemon infused liqueur

FEATURED COCKTAILS

negroni del capo london dry gin, vermouth, vechhio amaro del capo, lemon

witch on the beach london dry gin, liquore strega, lemon juice, passion fruit, soda,
fresh mint

(menu subject to change based on seasonal availability)

