

# business lunch

**TUESDAY – FRIDAY**  
**10 ottobre - 27 ottobre 2017**

## **CUCINA CAMPANA**

2 courses - \$30 | 3 courses - \$40

### **PIZZA FRITTA (V)**

Fried pizza pocket filled with tomato, basil and buffalo mozzarella

### **SPAGHETTI ALLE VONGOLE**

Spaghetti with baby clams, garlic, EVO oil, white wine and parsley

### **SALAME E FAVE**

Mild salami, fresh broad beans, fresh Pecorino and gnoccho fritto

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### **GNOCCHI ALLA SORRENTINA (V)**

Baked potato gnocchi with tomato sugo, buffalo mozzarella, parmesan, basil

### **SPEZZATINO DI MAIALE (GF)**

Braised pork shoulder stew with potatoes, root vegetables, peas, white wine and tomato

### **POLPO ALLA LUCIANA**

Slow cooked octopus, tomato passata, olives, peppers with garlic bruschetta

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### **BABÀ AU RHUM**

Traditional yeast cake, saturated in rum syrup with glazed oranges and soft cream

### **PECORINO FRESCO**

a creamy fresh firm sheeps milk cheese with crackers and fennel honey

*\*please note the maximum amount for the business lunch is 10 per table &  
BYO wine is not available with business lunch*