

EXPERIENCE SOUTHERN ITALY AND BEYOND

'Experience Southern Italy and Beyond', is a week-long celebration of Italian food, wine and agricultural practices from the southern regions. The project is the collaboration of The Italian Chamber of Commerce, IS.NA.R.T. and Unioncamere, and with the support of the Italian Ministero dei Beni e delle Attività Culturali e del Turismo (Ministry of Cultural Heritage and Activities and Tourism) and runs 5th-9th September.

In this menu we visit Puglia, Campania and Sicilia – Buon appetito!

PRIMO PIATTO

PEPATA DI COZZE - PUGLIA

Steamed Shetland mussels with fresh garlic, parsley, white wine and black pepper.
Served with garlic bruschetta

Bianco 2015, A Mano, Puglia, IGT (12.5%)

SECONDO PIATTO

CONIGLIO ALL'ISCHITANA - CAMPANIA

Classic rabbit stew cooked with tomato, fresh garlic and lots of fresh herbs from our kitchen garden

Greco di Tufo 2015, Vesevo, Campania, DOCG (13%)

DOLCE

CASSATA ALLA SICILIANA - SICILIA

Layered Genovese sponge with Maraschino liqueur, fresh ricotta, candied peel and glaceed cherries and layered with homemade marzipan

Amaro Averna served with ice and a slice of orange (Sicilian Averna 32%)