

# NAPOLI TAKEOVER

Flavours passed down through generations

## ENTRÉE

**cuoppo di mare** / calamari, prawns & baby octopus lightly floured and fried

**impepata di cozze con freselle** / mussels tossed with white wine, pepper, garlic & chilli, served with crispy bread

## MAIN (CHOICE OF)

**baccala alla napoletana** / lightly floured salted cod fried and served with roast potato & cherry tomato & olive chutney

**bucatini allo scarpariello** / large pasta tubes tossed in cherry tomato, garlic, basil, pancetta, pecorino & parmigiano

## DESSERT

**pastiera napoletana** /

a traditional Neapolitan tart made with creamy ricotta and fragrant orange blossom water