

Sosta

cucina

GUSTIAMOCI LA CAMPANIA

WEDNESDAY THE 7TH OF OCTOBER 2009

WITH SPECIAL GUEST MAURIZIO UGGE' FROM ARQUILLA WINES

\$120 PER PERSON

INSALATA CAPRESE

A Neopolitan classic, the best tomatoes we can get with fresh E.V. olive oil, basil and buffalo mozzarella

2008 VILLA MATILDE FALERNO DEL MASSICO DOC

The 2008 Falerno del Massico Bianco comes from a grape variety called Falanghina, a drop-dead gorgeous wine. It reveals a darker colour than its cousin, with a soft-textured, layered expression of honeyed peaches and pears intermingled with spice, mineral and acacia overtones that develop in the glass. A beautiful, poised wine, it offers remarkable balance and class. W.S. - 88, R.P - 90,

POLPO ALLA LUCIANA

A favourite from the fisherman from Naples, slow cooked 'stone' octopus with tomato, parsley and roasted peppers

2008 FEUDI DI SAN GREGORIO GRECO DI TUFO DOCG

Aromas and flavors of fresh apple, green melon and lemon, with a tight mineral undertone. Medium-bodied, with a clean, fruity palate and a crisp finish. W.S. - 88, G.R. - 2 glasses

PESCE ALL'ACQUA PAZZA

Barramundi fillet pan fried with E.V. olive oil, garlic, white wine and baby cherry tomatoes in "crazy water"

2008 FEUDI DI SAN GREGORIO FIANO DI AVELLINO DOCG

Shows aromas of orange blossom and freshly baked clay, together with ripe citrus fruits. Full-bodied, with intense fruit, turning to almost saline mineral on the finish. W.S - 90, G.R. - 2 glasses

GNOCCHI ALLA SORRENTINA

Our potato gnocchi with San Marzano tomatoes, fresh basil and buffalo mozzarella

2007 FEUDI DI SAN GREGORIO AGLIANICO RUBRATO DOCG

The 2007 Aglianico Rubrato flows from the glass with layers of dark fruit, smoke, tar and sweet toasted oak. It is a pretty, soft-textured red with excellent depth in its fruit. G.R. - 2 glasses

CARNE ALLA PIZZAIOLA

Slow cooked beef in tomato sugo with oregano, olives and a hint of anchovy with roasted potatoes

2001 FEUDI DI SAN GREGORIO TAURASI RISERVA PIANO DI MONTEVERGINE DOCG

The 2001 Taurasi Riserva Piano di Montevergine is off the charts. This dense Taurasi exudes the essence of jammy blueberries, blackberries, tar and smoke. Still incredibly primary, it is loaded with fruit and the tannins are well-integrated and the wine boasts phenomenal balance so there is every reason to believe it will only improve with time.

R.P. - 94, W.S.- 90, G.R. - 3 glasses

BABÀ AU RUM

A small yeast cake soaked in a rum and vanilla sugar syrup served with whipped cream and nuts

FOLLOWED BY

VILLA MASSA LIMONCELLO

SALERNO, ITALY

&

ROMCAFFE OR T2 INFUSIONS

 ARQUILLA

 ACQUA PANNA