

Una notte in Campania

“A Night in Campania”

Come join Sud Italia for a wine and food pairing from the beautiful region of Campania. We have chosen 2 different expressions of the regions most popular wines.

Signature Prosciutto di Tonno

Limoncello cured ahi tuna | eggplant "a scapece"
Janare, Falanghina, Campania, Campania 2016

Caserecci con Ragù di Manzo

Non-traditionally cooked pasta | short rib ragout | parmigiano
Cantina Solopaca “Carrese” Riserva, Aglianico, Campania 2014

Costolette d’Agnello alla Griglia

Grilled colorado lamb chops | roasted cauliflower texture
Texas “lira rossa” caciotta cheese- eggplant parmigiana
Janare “Lucchero” Aglianico, Campania 2014

Crostata di Limoncello

Homemade limoncello-infused pie
Qvid, Spumante, Falanghina, Brut, Campania NV

Wednesday January 24th at 7pm
\$59 plus tax and gratuity