



## Regional Theme Night Dinner Menu inspired by Campania

### STUZZICHINI

#### **Polpette alla Napoletana**

Neapolitan style meatballs with raisins and pine nuts in tomato sauce

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#### **Pizza Margherita**

Tomato and cheese pizza

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#### **Insalata Caprese**

Roma tomatoes with Buffalo mozzarella, basil and extra virgin olive oil

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#### **Anitpasto di Mare Cilentano**

Seafood salad with mussels, clams, octopus, cuttlefish, shrimp and sea bream

### PRIMI

#### **Zuppa di Fagioli e Scarole**

Escarole and cannellini bean soup

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#### **Spaghetti alle Vongole**

Spaghetti with clam sauce

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#### **Gnocchi di Patate alla Sorrentina**

Baked potato dumplings with Fior di Latte cheese and tomato sauce

### SECONDI

#### **Parmigiana di Melanzane Napoletana**

Flourless eggplant Parmigiana

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#### **Polpo alla Luciana**

Spicy stewed octopus with capers

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#### **Gattò di Patate**

Savory baked potato with cured meats and cheese

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#### **Lombattine di Maiale all Pizzaiola**

Pork scallopine with white wine, tomato sauce

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#### **Insalata Mista al Limone Pecorino**

Mixed green salad with lemon and Pecorino cheese vinaigrette

### DOLCI

#### **Sfogliatelle Napoletane**

Flaky sweet pastry filled with Ricotta, honey and candied fruit

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#### **Sorbeto di Limoncello**

Limoncello sorbet

\$85.00 per person (inclusive of applicable taxes and gratuities)

Reserve by calling us at 416-789-5555 or [boccaccio@villacharities.com](mailto:boccaccio@villacharities.com)

Prepared for you by Chef de Cuisine Mark Weind

