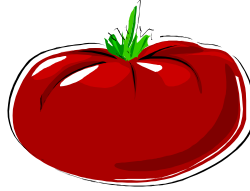


Inman River Café Campania Night



Campania is a region in Southern Italy famous for rich volcanic soils; in fact the word Campania derives from the Roman for fertile country side. Including the ancient city of Naples, once the royal capital of the Kingdom of Two Sicilies, the island of Capri and the Amalfi coastline, the food is varied and intense in flavour. Hope you can join us for our last world food nights.

Dates: Friday 25th March

Saturday 26th March

Time: 6:30pm for 7pm

Cost: \$44 per person

On arrival

Antipasto

Selection of Campania style cured meats, insalata caprese of fresh tomato, mozzarella and fresh basil, goats cheese rolled in fresh herbs and grissini

Entrée

Amalfi Coast style mussels

Boston Bay mussels cooked in a lemon scented broth with capers and olives. Served with crusty bread

Main Course

Lasagne alla ricotta

Rich ricotta, pork and beef lasagne traditionally served in Campania as a part of the great feast before Lent. Our version is made to a recipe from an 1850's Italian food compendium but using premium SA produce such as organic beef from Milang and free range heritage pancetta and prosciutto, Italian spicy sausage as well as SA cheeses. Served with a green salad.

Dessert

Sfogliatella

Meaning many layers or leaves, this is a rich layered butter pastry with a spiced orange flavoured sweet Italian custard filling. Originally invented in the Santa Rosa monastery in the 17th Century.