

North Meets South Italy at Barano
Chef Cesare Casella + Chef Albert Di Meglio
May 8th, 2018

1st Course

(Casella/Di Meglio)

Antipasto with Salted Mozzarella, Casella Prosciutto Speciale,
Giardinera & Pizza Bianca

2nd Course

(Casella)

Insalata del Pontormo

3rd Course

(Di Meglio)

Bucatini con Coniglio all'Ischitana (*Bucatini with Rabbit*)

4th Course

(Di Meglio)

Branzino al Fumarola

"Cooked in Sand" - a traditional way of cooking in Ischia. Ingredients are slow-cooked in a bag at 180°F, replicating the method of cooking

5th Course

(Casella)

Rosticciana alla Maremmana (*Pork Spare Ribs*)

Dessert

(Casella/Di Meglio)

Semifreddo/Torta Caprese

