



*Dimora is Neapolitan food with heart that celebrates the best and brightest dishes from Campania*

## Graduation Celebration Menu

### L'antipast

*Starters*

#### 'A Menesta (v)

*Seasonal soup, homemade bread*

#### 'A Parmigiana 'e mulignane c'a' ciucculata (v)

*Baked aubergine, mozzarella, parmesan, tomato sauce, sprinkle of dark bitter chocolate, fried basil*

#### O' Caprino

*Goats cheese mousse, walnuts, honey and strawberry on mixed leaves*

#### 'A Bruschetta (v)

*Grilled homemade bread, cherry tomato, salame, spicy provolone cheese, garlic, basil, evo oil*

#### 'E Cozzeche

*Mussels, garlic, chilli, white wine, parsley, toasted homemade bread*

### Secondo

*The mains*

#### 'O Pull Cacciatora

*Chicken, tomato, mushroom, onions with potatoes and seasonal vegetables*

#### O' Risotto

*Risotto with cream of courgette, basil and almond pesto*

#### 'A Spigola

*Fillet of sea bass, mussels, garlic, lemon with potatoes*

#### A' Paste

*Pasta with lamb meatballs, peas and tomato sauce*

#### O' Pecuriellu o' Furne

*Roasted lamb rump, rosemary, garlic, roast pepper purée, green beans*

### Dolce

*The desserts*

#### O' Tiramisu'

*Salted caramel and hazelnut tiramisu'*

#### 'A Torte ricotta e' arancie'

*Ricotta, orange & chilli cheesecake*

#### O' Gelate

*Selection of ice cream from Salerno (two scoops)*

***3 courses with a Celebration cocktail on arrival***

***£25.95***

***Wed 19<sup>th</sup> – Sunday 23<sup>rd</sup> June***

*Some of our dishes may contain allergens.*

*Please ask your server for details. Some of our dishes can be adapted to be meat/fish free, please ask your server if required*