

An Evening in Calabria

Aperitivo

Crostino with 'Nduja & Ricotta

Grilled bread crowned with a delicate layer of creamy ricotta, crowned further by a fiery dollop of Calabrian 'nduja — the region's famed spreadable salumi — all finished with wild oregano and a cascade of golden local olive oil.

Antipasto

Insalata di Mare alla Calabrese

A refreshing, chilled medley of shrimp, octopus, and tender calamari, marinated in bright lemon juice, fresh garlic, verdant parsley, and a hint of Calabrian chili. Served atop a crisp bed of shaved fennel

Primo

Fileja alla 'Nduja e Cipolla di Tropea

Hand-rolled fileja pasta, an ode to Calabrian craftsmanship, swirled in a spicy 'nduja-infused tomato sauce and tossed with the sweet, fragrant strands of Tropea red onion. Each bite finished with a snowfall of aged pecorino.

Secondo

Stufato di Capra

Slow-braised goat stew with wild herbs, potatoes, and Calabrian peppers

Contorno

Melanzane Ripiene alla Calabrese

Oven-baked eggplant halves filled generously with herbed breadcrumbs, garlic, pecorino, and anchovies, then lovingly finished with a drizzle of rich tomato sauce. A harmony of earthiness and umami.

Formaggi & Salumi

Calabrian Cheese & Cured Meats Board

Dolce

Tartufo di Pizzo

The pride of Pizzo: a decadent sphere of hazelnut and chocolate gelato, its heart melting with dark chocolate, cloaked in cocoa powder or crushed hazelnuts — an exquisite finale for a Calabrian feast.