

Antonio Nappi

- MARINE & SPORT – Special Events and Superyachts Services

Special Food Experiences – Naples “Classic” Solution

The excellence of the Neapolitan flavors cooked with you by a Chef

Service proposed in a scenic home

Total price for **10 guests** minimum **€ 1.800,00 (including VAT) + % of agency (if any)**
The final price is fixed in relation to the final number of guests to € 150.00 for each additional guest and provides a menu and a selection of wines like those indicated below. Wines and drinks are included.

Sample menu

Welcome

- Assorted snacks

Appetizers

- Prawns in Parma ham crust with mustard and poppy seeds
- Mozzarella in carrozza on Cetara anchovy sauce

Pasta

- Broken spelled spaghetti with clams, squid and pistachio pesto or
- Gragnano big format spaghetti with yellow cherry tomatoes, fried capers and creamy with provolone del monaco

Main courses

- Flag fish on crust of lemon o
- Roast pork with sparkling wine, Giffoni hazelnuts on sfogliata of potatos with cream and salad

Sweet

- Babà

Seasonal fruit

Wines (mid-range) and drinks

Prosecco (6 bottles)

White wine (5 bottles of two of the types mentioned below)

- Falanghina
- Greco
- Fiano
- Coda di volpe

or

Red wine (5 bottles of two of the types mentioned below)

- Aglianico
- Piedirossso
- Pallagrello nero
- Sciascinoso

The Special Food Experiences – Classic

can be booked at least 48 hours in advance, indicating the date, number of guests, the type of food experience and any dietary requirements.

The confirmation is made by payment of a deposit of 30% of the total value.

The balance will be paid at the end of Special Food Experiences.