



ALOIS



CAMBRIDGE WINES
BEER • SPIRITS • MARKET

SOILAIR
SELECTION 

Una Serata Napoletana – June 14th 2018

APERITIF

Squid Ink & Crab “Cini”

Calabrian Chili Aioli

&

Hand Stretched Mozzarella

Tomato Confit Skewers

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Alois Falanghina Caulino 2017

COURSE 1

Shaved Calamari “Spaghetti” Insalata

Lemon, Arugula Flowers, & Stone Crop

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Alois Pallagrello Bianco 2017

COURSE 2

Spaghetti ala Nerano

Artisanal Rustichella Spaghetti, Local Zucchini, Garden Basil, & Parmigiano

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Alois Aglianico Campole 2014

COURSE 3

Crispy Day Boat Shrimp

Wrapped in Potato Strings, Local Asparagus, Pepper Foam

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Alois Settimo Rosso 2014

COURSE 4

Sorrento Lemon Rice Pudding

Waffle Chips

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Alois Trebulanum Casavecchia 2012

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -