

- 1) Business Name : **Caupona Pompeii Restaurant**
- 2) Full address, possibly in Google format: **via Masseria Curato, 2 , 80045 Pompei (NA)**
- 3) Contact information: **Francesco Di Martino , [info@caupona.it](mailto:info@caupona.it) , +39 388 142 63 19**
- 4) Official website URL: **<http://www.caupona.it/>**
- 5) Buyer or seller? **Seller**
- 6) Special B2C rates for Skal members? **Specified under description of the company and our offers.**
- 7) Category: **Restaurant**
- 8) Description of the company and its offerings:

The "Caupona" was a tavern, a place where the ancient Pompeians usually consumed themselves their prandium (daily lunch). On April 21, 2016 we gave birth to this fantastic and exciting project recognized with a patent by the Superintendency and defined the first faithfully reproduced Caupona. The customer is welcomed for the first time in a magical setting, where they do it the majesty and beauty of the hand-decorated frescoes. Overwhelmed by a magical atmosphere and almost surreal, soft lights in warm tones, beautiful solid wood tables and authentically faithful chairs, and finally eat in terracotta dishes, enjoying wine in amphorae, obviously drinking from glasses. In short, eat the typical dishes of the ancient Rome, and savor its true essence, with faithfully prepared ingredients and expertly elaborated, the result of a careful and accurate research and study. Let our customer relive a unique and unrepeatable "experience", in the guise of Senators and Matrons of the time, dive into the distant past few meters from ancient Pompeii. Our cuisine is mainly based on antiquity and the continuous search for distant flavors, bringing the ingredients to light which are often not used in ours traditional cuisine, we have thus achieved special menus. We also have one skilfully elaborated traditional cuisine with shades of the Mediterranean and dishes of the tradition, all enclosed in one frame, the customer will be catapulted into a distant and magical era.

### **SPECIAL OFFERS**

#### **MEAT APICIO MENU**

##### **ENTRÉE BY THE CHEF**

##### **STARTER**

Guinea fowl filled with panis pompeano, chicory and Apicio sauce.

##### **FIRST COURSE**

Soup with asparagus, pumpkin and chestnuts.

##### **MAIN COURSE**

Pork neck, braised with oriental spices and savoy Cabbage.

##### **DESSERT**

Sheep ricotta cheese sweetened with honey, and seasonal fruit.

**€40**

**THE MENU INCLUDES 5 COURSES, water, cover charge and 2 GLASSES OF WINE FALERNO AND MULSUM (ANCIENT ROMAN WINE, SPICED WITH PEPPER, GINGER, LAUREL AND HONEY)**

## **SEAFOOD APICIO MENU**

### **ENTRÉE BY THE CHEF**

#### **STARTER**

Browned salmon with cumin, coriander, black sesame and wild spinach.

#### **FIRST COURSE**

Soup of chickpeas and chickpeas with oyster meatball.

#### **MAIN COURSE**

Orata fillet from Sergio Orata and zucchini marinated with vinegar.

#### **DESSERT**

Sheep ricotta cheese sweetened with honey, and seasonal fruit.

**€40**

**THE MENU INCLUDES 5 COURSES, WATER, COVER CHARGE AND 2 GLASSES OF WINE FALERNO AND MULSUM (ANCIENT ROMAN WINE, SPICED WITH PEPPER, GINGER, LAUREL AND HONEY)**

### **AT TABLE WITH CAESAR**

#### **MEAT MENU**

### **ENTRÉE by the chef**

#### **STARTER I**

Guinea fowl filled with panis pompeano, chicory and Apicio sauce.

#### **STARTER II**

Duck fillet , his egg, marinated withj garum and Farinaccia.

#### **FIRST COURSE I**

Soup with asparagus, pumpkin and chestnuts.

#### **FIRST COURSE II**

Soup with millet, lentils, fava beans and garum crostone.

#### **MAIN COURSE**

Pork neck, braised with oriental spices and savoy cabbage.

### **PRE-DESSERT BY THE CHEF**

#### **DESSERT**

Sheep ricotta cheese sweetened with honey, and seasonal fruit.

**€60**

**THE MENU INCLUDES 8 COURSES ,WATER, COVER CHARGE AND 3 GLASSES OF WINE FALERNO ,MULSUM AND CECUBO**

## **AT TABLE WITH CAESAR**

### **SEAFOOD MENU**

#### **ENTRÉE BY THE CHEF**

#### **STARTER I**

Burned salmon with cumin, coriander, blacksesame and wild spinach.

#### **STARTER II**

Pate of barley and spelled raisins, pine nuts, walnuts and garum and fried anchovies with oriental spices.

#### **FIRST COURSE I**

Soup of chickpeas and cicerchie and oyster meatball.

#### **FIRST COURSE II**

Soup with lentils, celery, carrots and cod meatballs.

#### **MAIN COURSE**

Orata fillet of Sergio Orata and courgettes marinated with vinegar.

#### **PRE-DESSERT BY THE CHEF**

#### **DESSERT**

Sheep ricotta cheese sweetened with honey, and seasonal fruit.

### **THE MENU INCLUDES 8 COURSES ,WATER, COVER CHARGE AND 3 GLASSES OF WINE FALERNO ,MULSUM AND CECUBO**

9) Logo, in jpg format, white background, 75 pixel high, possibly one in color and one in black and white

#### **Attached as required**

10) Pictures: minimum 6, jpg, hight 650 pixel, width free

#### **Attached as required**

11) Brochures or other relevant publications in pdf format.

#### **Attached as required**