



## *“Una Notte a Napoli”*

**Tuesday, April 16, 2019 7:30 p.m.**

**San Giorgio Pizzeria Napoletana and the Associazione Verace Pizza Napoletana (AVPN) invite you to, “An Evening in Napoli.” An exclusive, six course Neapolitan dinner with wine and beer pairings.**

Join Chefs Giorgio Gino Fazzari and Silverio Garcia, along with AVPN Certified Pizzaioli, Robin Brown and Vincenzo della Vecchia for this historic and unprecedented culinary event. A celebration of Neapolitan cuisine and wine. Featuring Milwaukee’s **first and only AVPN Certified Neapolitan Pizza**, Pizza making demonstrations, Pizza tasting, presentations from special guests, and more.

This **Inaugural AVPN American Tour**, to promote and celebrate real Neapolitan pizza in America, includes Special Guest Appearances from:

Antonio Pace (AVPN President)  
Pepe Miele (VPN Americas President)  
AVPN Director of Marketing Gianluca Liccardo



# SAN GIORGIO

PIZZERIA  NAPOLETANA

838 North Old World Third Street, Milwaukee  
414.276.2876



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

\*\*75 dollars per person, plus tax and gratuity. Limited availability. Cash Cocktail bar available.\*\*



# SAN GIORGIO

PIZZERIA   NAPOLETANA

838 North Old World Third Street  
Milwaukee, WI 53203  
414 276 2876

## *“Una Notte a Napoli”*

---

### **ANTIPASTO e FRITURA MISTA/APPETIZERS**

#### **BIRRA/BEER-Peroni**

##### *Burrata e Pomodoro*

Wisconsin's own, Grande Burrata Cheese, vine ripened cherry tomatoes, fresh basil,  
Extra Virgin Olive Oil, smoked sea salt, cracked black pepper.

##### *Calzoncino*

A mini fried calzone stuffed with mortadella, and smoked provola.

##### *Salumi Misti*

Sliced Artisan cured Italian meats including: Prosciutto di Parma, Soppresata Calabrese,  
Capicollo and Salami Toscano.

##### *Crocchette di Patate*

Potato croquettes made with mashed potato filling, stuffed with cubes of fresh mozzarella,  
Italian bread crumbs, dried oregano, and finely chopped parsley.

### **PRIMO PIATO/FIRST COURSE**

#### **VINO/WINE-Bianco di Campagna**

##### *Lasagne di Napoli*

Layers of Gerardo di Nola Lasagna noodles with a Neapolitan Ragu, sweet Italian sausage,  
Parmigiano Reggiano, Ricotta, and Mozzarella, baked in our wood fired oven.



# SAN GIORGIO

PIZZERIA   NAPOLETANA

## *“Una Notte a Napoli”*

---

### VERACE PIZZA NAPOLETANA/REAL NEAPOLITAN PIZZA

#### VINO/WINE-*Rosso di Campagna*

##### *Margherita*

San Marzano tomato, fresh Fior di Latte Mozzarella, Parmigiano, fresh basil, extra virgin olive oil.

##### *Calabrese*

San Marzano tomato, fresh Fior di Latte Mozzarella, spicy Soppresata Calabrese, Parmigiano, basil, extra virgin olive oil.

##### *San Gennaro*

A special pizza created exclusively for this event! Ricotta stuffed crust with Genovese Sauce, pancetta, mushrooms, garlic and smoked Mozzarella.

### SECONDI/ENTREES

#### VINO/WINE-*Rosso di Campagna*

##### *Tagliata di Manzo*

Marinated, Certified Angus Beef, Sirloin Steak, grilled and finished with Extra Virgin Olive Oil, lemon, and cracked black pepper. Served with baby arugula, cherry tomatoes and Parmigiano Reggiano.

##### *Pollo al Forno*

Wood fire oven roasted, all natural, organic Chicken with rosemary, garlic, lemon and parsley.

### CONTORNI/SIDES

Sautéed *Broccolini* and *Chicory Greens* with *Cannellini Beans*.

### INSALATA/SALAD

A blend of fresh *Spring Greens* with an aged Balsamic Vinaigrette dressing.

### DOLCE/DESSERT

#### VINO/WINE-*Spumante*

*Rum Babà* paired with fresh berries and pastry cream.

*Chocolate/Hazelnut Mousse*

75 dollars per person, plus tax and gratuity. Limited availability. Cash Cocktail bar available.