This Roman fish feast will showcase Mediterranean seafood through re-created Roman dishes. The family-style meal will offer a wide range of tapas, allowing participants to sample a variety of marine delicacies and foods prepared with fish sauces. Many of the plates are mentioned in historical sources; the evening’s menu will provide references for those concerned with their dinner’s provenience!

**Sample menu**

- **Oysters steamed or raw**
  served with sauces and black garum dip

- **Large prawns with Roman mayonnaise**

- **Sala catabia**
  Salad of chicken, cucumber, parmesan, pine nuts, and sweetbreads

- **Tyrotarricam**
  Saltfish and cheese frittata - a former favourite of Cicero!

- **Stuffed squid**
  With pepper, lovage, coriander, celery seed, egg yoke, honey, vinegar, fish sauce, wine, and oil

- **Tuna in cumin and mixed herb crust**
  Seared with crushed cumin, and parsley, oregano, thyme, and mint

- **Whole baked fish**

- **Stuffed calves kidney**
  With coriander, fennel seed, pine nuts, and pepper, wrapped in caul fat

- **Athenian cabbage**
  Sweet and sour cabbage in honey and vinegar with fresh coriander.

  Served with salads, simple vegetables, Roman sourdough bread and
  White wine from the slopes of Vesuvius

  Followed by nuts, fresh and dried fruits, and a Roman sesame sweetmeat

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**Fish processing and consumption in Mediterranean antiquity**
http://oxrep.classics.ox.ac.uk/pages/thebountifulsea/