

CASA NERI

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Mixed Salad With Pears And Gorgonzola V GF

*Mixed Salad, Sliced Ripe Pears, Gorgonzola Cheese,
Toasted Walnuts, And A Honey Balsamic Vinaigrette*

Arugula Salad With Pomegranate And Avocado V GF

*Arugula, Pomegranate, Avocado, Onion,
And Pine Nuts With Olive Oil And Lemon*

Zucchini And Potato Soup V GF

Cream Of Zucchini And Potatoes Served With Croutons

SECOND

Penne All'arrabbiata V (GF option)

*Penne In A Spicy Tomato Sauce With Garlic
And Chili, Garnished With Fresh Parsley*

Risotto Ai Funghi V GF

*Rice Cooked With Mixed Mushrooms,
Vegetable Broth, And Grated Parmigiano*

Pollo In Porchetta GF

*Slow Cooked Cheese Stuffed Boneless Chicken Thighs
Wrapped In Bacon, Served With Roasted Potatoes*

Baccalà Alla Puttanesca GF

*Salted Cod With Tomato Sauce, Olives,
And Capers, Accompanied By Sautéed Spinach*

THIRD

Homemade Tiramisu V



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.