

# DEL MAR

NAPLES

3-COURSE DINNER • \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tomato Salad

*Heirloom Tomatoes, Marinated Feta,  
Red Onion, Bell Pepper, Cucumber Vinaigrette*

### Charred Octopus

*Bell Pepper Vinaigrette, Onion, Cilantro Pesto, Espelette*

### Loaded Hummus

*Pomegranate Braised Lamb, Green Tahini*

## SECOND

### 8oz. Filet

*Hearth Roasted Peppers, Zucchini, Red Onions,  
Lemon Gremolata, Aged Balsamic*

### Lobster Spaghetti

*Sweet Garlic Tomato Sauce, Parmigiano Reggiano, Calabrian Chili*

### Branzino

*Olive Oil Crushed Potatoes, Radicchio,  
Frisée, Lemon Caper Vinaigrette*

## THIRD

### Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel,  
Whipped Mascarpone, Saba*

### Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble (GF)*

## SIZZLE DINING COCKTAIL

### Watermelon 75 \$12

*Botanist Gin, Watermelon,  
Lemon, Prosecco*



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.