

LAMORAGA

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Carrot Fritters (V)

With A Pistachio Lemon Aioli

Prawns

Over Avocado And Sun-Dried Tomato Salad With A Bloody Mary Cocktail Sauce

Stracciatella Toast

With Roasted Cherry Tomatoes And Pesto

SECOND

Quinoa Crusted Duck Breast

With Braised Red Cabbage And Mashed Potatoes

Seared Halibut

Over Cranberry Jasmine Rice And Squash, Zucchini And Brie Puree

Grilled Portobello Mushroom (V)

Served On Green Risotto With A Porcini Broth

Lobster Ravioli (+\$10)

Burrata Stuffed Ravioli With Maine Lobster, Corn, And Crispy Bacon, In A White Wine Butter Sauce

Sea Scallops (+\$10)

*Seared Scallops With Broccolini Risotto Wrapped In Rice Paper,
Finished With Pesto Sauce And Serrano Ham Leaf*

THIRD

Lemon Raspberry Tartlet

Carrot Cake (V)

SIZZLE DINING COCKTAIL

Porto Y Tonic \$15

Ramos Porto Bianco, Italian Triple Sec, And Tonic



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.