

LIMONCELLO

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Fiori Di Zucca Ripieni (Stuffed Zucchini Blossoms)

*Zucchini Blossoms Stuffed With Ricotta,
Parmigiano And Prosciutto Di Parma, Homemade Pesto*

Capesante e Polenta (Scallops)

U10 Pan-Seared Scallops, Rosemary Polenta, Crispy Guanciale, White Wine, Cherry Tomatoes

Caponata Con Burrata

Sicilian Eggplant Caponata, With Celery, Onion, Olives, Tomatoes And Fresh Burrata

Panzanella Di Positano (Panzanella Salad)

*Arugula, Ciliegine Mozzarella, Homemade Croutons, Cherry Tomatoes,
Red Onions, Kalamata Olives, Balsamic Vinaigrette*

SECOND

Tagliolini Alla Pescatora

*Homemade Spaghetti, Shrimp, Octopus, Calamari, Clams,
Mussels, Garlic, White Wine, Cherry Tomatoes, Parsley*

Ravioli Alla Boscaiola

*Homemade Cheese Stuffed Ravioli, Italian Sausage,
Crimini Mushrooms, Vodka Sauce*

Costina Di Manzo

*Braised Short Ribs, Au Jus, Roasted Cipollini,
Cacio-Pepe Roasted Potatoes With Guanciale*

Branzino Mediterraneo

*Pan Seared Branzino Filet, Garlic, White Wine,
Cherry Tomatoes, Parsley, Soft Polenta, Garlic Spinach*

THIRD

Caprese Al Cioccolato

Warm Dark Chocolate And Almond Cake, Vanilla Gelato

Ricotta E Pistacchio

Ricotta And Pistachio Layered Sponge Cake Pistachio Gelato

SIZZLE DINING COCKTAIL

Limoncello Spritz \$10

Limoncello, Prosecco, Soda, Basil



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.