

LOLA 41

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Chopped Salad

*Romaine, Greek Olive, Marinated Feta, Pickled Pepper,
Heirloom Tomato, Chickpea, Cucumber, Red Onion, Herb Vinaigrette*

*Poke Nachos

Tuna, Salmon, Red Wakame, Avocado, Eel Sauce, Shiso Aioli, Wonton Chips

Gambas Al Ajillo

Garlic, Chili, White Wine, Parsley

King Crab Rangoon

Cream Cheese, Scallion, Sesame Oil, Serrano Sweet Chili

SECOND

Grilled Bronzino

Romesco Sauce, Herb Salad, Marcona Almonds

*Salmon Lo Mein

Water Chestnuts, Snow Peas, Broccoli, Carrot, Bell Pepper, Sorrel

Peking Duck Fried Rice

Egg, Snow Pea, Carrot, Mung Bean, Orange Hoisin, Crispy Duck Skin

Grilled Octopus

Preserved Lemon & Mint Gremolata, Confit Marble Potato, Ndjua Vinaigrette

THIRD

Tres Leches

3 Milk Cake, Spiced Caramel Sauce, Strawberry

Pretzel Parfait

Chocolate Pretzel Crunch, Whipped Mascarpone, Dulce De Leche

Basque Cheesecake

Idiazabal Cheese, Butter Crumb, Lemon/Saffron Gelato

SIZZLE DINING COCKTAIL

Sunbird \$15

Citrus Vodka, Guava, Coconut, Lime, Agave, Thai Chile



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.