

TUTTI PAZZI ITALIAN KITCHEN

SANIBEL ISLAND

ONLY AVAILABLE SEPTEMBER 5th–8th and SEPTEMBER 20th–25th • DINE IN ONLY

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Nonna's Polenta E Polpette

Polenta, House-Made Meatballs, Marinara Sauce, Fresh Basil

Funghi Stufati

Baked Stuffed Mushrooms, House-Made Sausage, Parmigiano Cheese, House-Made Citrus Aioli

Insalata Cesare (Side)

Romaine, House-Made Croutons, House-Made Caesar Dressing

Eggplant Caponata Bruschetta VG

Crostini, Roasted Eggplant, Tomato, Pepper, Onion, Parmigiano Cheese, EVOO, Served Cold

SECOND

Fettuccine Alfredo VG

Fresh Egg Fettuccine, Cream, Butter, Pecorino Romano & Parmigiano Cheeses

GF Penne – Extra Charge

Linguine Con Vongole E Salsiccia

House-Made Sausage, Clams, Garlic Chardonnay Butter Sauce, Lemon, Basil, EVOO

GF Penne – Extra Charge

Pollo Alla Piccata

Chicken Cutlet, White Wine Lemon Butter Sauce, Capers, Vegetable And Potato Of The Day

Pappardelle With Short Rib +\$10

Egg Pappardelle, Shredded Braised Short Rib, Veal Demi-Glace, Merlot, Onion, Bell Pepper

Wood Fired 12 Inch Pizza Classico

Choice Of Any Pizza On Our Menu

Additional Toppings And Gluten Free Crust – Extra Charge

THIRD

Cannoli VG

House-Made Ricotta And Mascarpone Filling, Pistachio, Chocolate Chips

Tiramisu VG

House-Made Tiramisu, Mascarpone, Espresso, Chocolate, Brandy, Lady Fingers

Limoncello Flute VG

Lemon Gelato, Limoncello Sauce

SIZZLE DINING COCKTAIL

Amalfi Lemon Drop \$10

*Malfy Con Limone Gin Or Ketel One Citroen Vodka,
Caravella Limoncello, House-Made Sours, Sugar Rim*

MENU GUIDE: GF = Gluten Free • VG = Vegetarian • EVOO = Extra Virgin Olive Oil



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.