

CAFFÉ MILANO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Fried Artichokes

Fried Branzino With Artichoke Lemon Meyer Dip

Appetizer Baked Stuffed Zucchini Flowers

Stuffed With Ricotta Basil Tomato Sauce Parmesan Cheese

Grilled Tiger Shrimps

Creamy Mashed Cauliflower Grilled Pineapple

Quinoa Salad (GF)

Avocado Green Leaf Feta Cheese Lemon Vinagrette Dressing

SECOND

Grilled Lamb Chops

Mashed Potato Broccolini With Mustard Grain Sauce

Risotto With Langostino

Norway Lobster Homard Bisque Scallop Mascarpone Cheese Parmesan Cheese Chives

Linguini Della Luna

Shrimp Manila Clams Baby Scallop Avocado Baby Heriloom Tomato Chives Slightly Spicy

Tortelli Al Funghi

Mushroom Morel Portobello Oyster Shitake Porcini White Truffle Sauce Black Truffle Shaves

THIRD

Milo Tres Leches

Strawberry With Cocoa Powder

Creme Brulee

With Raspberry Sorbet

SIZZLE DINING COCKTAIL

Amalfi Spritz \$14

*Vanilla Vodka, Chambor,
Pineapple Juice, 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.