

# CASA COTZELLI

NAPLES

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Panzanella

*Chopped Bread Salad With Tomato, Onions, Cucumber And Basil In EVOO*

### Prosciutto E Burrata

*Creamy Burrata Cheese And Sliced Prosciutto Di Parma 16 Months Old*

### Crostone Broccoli

*Salsiccia Sauteed Broccoli Rabe With Mild Sausage, Garlic And Toasted Crispy Bread*

## SECOND

### Lasagna

*Traditional Homemade Lasagna With Bechamel Cheese And Bolognese Sauce*

### Paccheri Salsiccia Porro E Pistacchio

*Paccheri With Leeks, Sausage In A Pesto Pistacchio Sauce*

### Baccala' Alla Livornese

*Pan Seared Cod Fish With Tomato Sauce, Olives And Capers*

### Branzino Al Cartoccio (+\$10)

*Mediterranean Seabass With Olives, Cherry Tomato, Capers, Side Spinach*

### Filetto In Salsa Di Barolo (+\$20)

*6oz. Filet Mignon In Barolo Reduction Topped With Shrimp Served With Spinach And Carrots*

## THIRD

### Pannacotta

*Sweetened Cream With Vanilla Topped With Mix Berries*

### Tiramisu

*Homemade Coffee Mascarpone Lady Fingers Cocoa*

### Semifreddo Alla Banana

*Vanilla Banana Ice Cream Cake*



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.