

GRAPPINO

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Puzzoletto Bruschetta

Roasted Red Peppers, Soppresata, Gorgonzola, Pistachios

Garlic Soup

Italian Ham, Leeks, Chili Pesto

Beet Salad

Red Beets, Green Apple, Goat Cheese, Balsamic, Apricot, Candied Hazelnuts

Caprese Salad

Fior Di Latte Mozzarella, Vine Ripe Tomatoes, Basil, Olive Oil

Tuna Crudo

Watermelon, Red Onion, Jalapeno, Micro Basil, Lime

Mushroom Arancini

Crispy Risotto, Parmesan, Truffle Aioli

INTERMEZZO

Supplemental Pizza Course +\$9

Choice Of Calabrese, Meatball & Ricotta, Or Margarita

SECOND

Bucatini Alle Vongole

Littleneck Clams, Toasted Garlic, Bottarga

Potato Gnocchi

Fennel Sausage, Swiss Chard, Gorgonzola Dolce, Walnuts

Grilled Lamb T-Bone

Braised White Beans, Brussel Sprouts, Guanciale Demi

Lasagna Melanzana

Grilled Eggplant, Smoked Scamorza, Balsamella, Marinara

Pan Roasted Triple Tail

Summer Vegetables, Fingerling Potatoes, Saffron-Tomato Nage

THIRD

Mini Basque Cheesecake

Classic Tiramisu

Hazelnut Bomboloni



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.