

LATITUDE 26

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Summer Melon Gazpacho

Blue Crab, Heirloom Tomato, Cucumber, Marcona Almond, Basil

Broccoli & Buratta Salad

*Grilled Broccoli, Artichoke, Prosciutto,
Green Goddess Dressing, Manchego
(supplement: white anchovy \$9)*

Classic Wedge Salad

*Iceberg Lettuce, Chopped Bacon, Red Onion, Cherry Tomato,
6 Minute Egg, Maytag Blue Cheese & Chive Dressing
(supplement: 2oz. blue crab \$10)*

Pork Belly Street Tacos

Slow Roasted Pork Belly, Black Beans, Queso, Pickled Onion, Watermelon Radish

SECOND

Tiger Shrimp Carbonara

*Paccheri Pasta, Pancetta, English Peas, Shaved Pecorino Romano
(supplement: 2oz. blue crab \$10)*

Skirt Steak Churrasco

*Potatoes Vera Cruz, Sweet Corn Ragú, Morita Pepper Purée, Chimichurri
(supplement: tiger shrimp \$6 each)*

Buttermilk Fried Chicken

*Melted Leeks, Asparagus, Hot Honey, Pickled Radish, Red-Eye Gravy
(leg, thigh, and breast)*

THIRD

Dulche De Leche Cake

Vanilla Bean, White Chocolate, Snicker Doodle Crumble

Chocolate Lava Cake

Salted Caramel Gelato, Whip Cream



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.