

# THE MED

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tuna Tartare

*Venus Black Rice, Vegetables Medley, Sesame Seeds*

### Escargot Persille'

*French Escargot, Parsley & Butter*

### St Tropez Mussels

*Shallots, Lemon, Ginger, Saffron, Cream*

### Kale Caesar Salad

*Anchovy Croutons, Parmesan*

### Eggplant Rollatina

*Mozzarella, Tomato Sauce*

## SECOND

### Pollo Alla Milanese

*Organic Breaded Deep Fried Chicken, Arugola, Cherry Tomatoes, Shaved Parmesan*

### Filet Mignon Au Trois Poivres +\$10

*8oz. Filet Green Black & Pink Peppercorn Sauce, Truffle Fries*

### Pistachio Encrusted Salmon

*Arugula, Fresh Orange, Fennel Citrus Dressing*

### Fusilli Zucchini Pesto And Shrimp

*Fusilli Pasta, Zucchini Pesto, Shrimp*

### Loup De La Mediterranee' +\$8

*Whole Grilled Branzino, Tomato Provencale, Balsamic & Fresh Herbs Infusion*

## THIRD

### Pistachio Tiramisu'

### Almond Panna Cotta



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.