

AVVIO

R I S T O R A N T E

NAPLES CULINARY TOUR MENU

THREE COURSES – \$42 / PERSON

ANTIPASTI

{ choose one }

CHILLED SEAFOOD SALAD

octopus, calamari, shrimp, fennel, caper, olive, herb, puttanesca vinaigrette

MOZZARELLA & TOMATO

san marzano tomato sugo, basil crumb, pan fried panko crusted fresh mozzarella

ENTREE

{ choose one }

GENOVESE

slowly cooked, sweet onion polenta

FRA DIAVOLO CON GAMBERI

house-made squid ink linguine, zesty tomato sauce, parsley, white shrimp

SWORDFISH

wood-grilled, stuffed cabbage, eggplant caponata, salsa verde

DESSERT

{ choose one }

MIGLIACCIO

lemon ricotta cake, sweet cream whipped ricotta, candied lemon

GELATO

fragola, sprinkles