

## 7 COURSE TASTING MENU

**\$95 PP**

**SCALLOPS CRUDO**

**BLOOD ORANGE'S JUICE AND WALNUTS**

**FRIED CALAMARI**

**FORK AND KNIFE WITH BASIL AIOLI**

**SCIALATELLI FRA' DIAVOLO**

**WILD SHRIMP IN SPICY SAN MARZANO TOMATO**

**SNAPPER ACQUAPAZZA**

**POACHED WITH CHERRY TOMATOES**

**ROASTED LEG OF LAMB**

**SPRING PEAS PURÉE**

**CHEESE PLATE**

**HONEY AND WALNUTS**

**TIRAMISU TABLE SIDE**

**LADY FINGERS, MASCARPONE, ESPRESSO**

## Neapolitan Four Course Menu' \$55 per Person

Available for Dinner Monday to Friday

### ANTIPASTI

Scallops Crudo

Blood Orange's Juice, Walnuts

Calamari Fritti

Fork and Knife Basil Aioli

Mussels Posillipo

Steamed with San Marzano Tomato

Fellata

Neapolitan Salami, Ricotta Salata

Wagyu Meatballs

Slow Cooked Tomato Sauce

Caprese Salad

Buffalo Mozzarella and Tomato

Ceasar Salad

Cetara's Anchovies

Zucchini Flowers

Ricotta and Burrata

Stuffed Bell Pepper

Eggplant, Capers, Olives, Provolone

### PASTA

Cannellini Bean Soup

Pasta Mista

Spaghetti Oro

Cherry Tomatoes, Garlic, Oil

Scialatielli

Shrimps Fra Diavolo

Linguine alle Vongole

Clams, Garlic, White Wine

Raviolo Lungo Caprese

Roasted Red Pepper Coulis

Fusilli di Gragnano

Ricotta and Tomato Sauce

Candele Corte Genovese

Braised Beef and Onion Sauce

Lasagna Napoletana

Sausage, Meatballs and Ricotta

Risotto del Matese

Pesto and Provolone

### MAIN COURSE

Poached Snapper

Acquapazza Style

Roasted Sea Bass

Zucchini alla Scapece

Fried Cod in Pastella

Puttanesca Sauce

Baked Scorpion Fish

String Beans Purée

Pan Roasted Chicken

Artichokes and Olives

Roasted Leg of Lamb

Spring Peas Purée

Fennel Sausages

Broccoli Rabe

Beef Bracirole

Sunday's Ragout

Eggplant Parmigiana

Smoked Mozzarella

**Wine Pairing \$36 for Four Pours of 4 Oz.**