

# Neapolitan Four Course Tasting Menu'

\$55 Monday to Friday

## ANTIPASTI

Yellowtail Petals  
Fennel Veloute, Lemon, Dill

Fritto Misto di Pesce  
Basil Aioli

Warm Seafood Salad  
Lemon Emulsion, Celery

Wagyu Beef Meatballs  
Tomato Sauce, Pecorino

Caprese Salad  
Mozzarella, Roasted Peppers

Romaine Salad  
Cetara's Anchovies

Stuffed Cabbage  
Carrots, Onions, Ricotta

## PASTA

Pasta e Fagioli  
Pasta Mischiata

Spaghetti Oro  
Cherry Tomatoes, Garlic

Scialatielli  
Shrimps Fra Diavolo

Linguine alle Vongole  
Garlic, Oil, White Wine

Gnocchi Sorrentina  
Tomato, Mozzarella

Ravioli Capresi Lunghi  
Red Pepper Coulis, Caciotta

Ziti Genovese  
Onions and Beef Ragout

## MAIN COURSE

Poached Scorpion Fish  
Acquapazza Style

Sauteed Grouper  
Zucchini alla Scapece

Cod in Pastella  
Puttanesca Sauce

Chicken Cacciatore  
Tomato, Wild Mushrooms

Pan Roasted Sausage  
Broccoli di Rabe

Beef Bracirole  
Sunday's Tomato Sauce

Eggplant Parmigiana  
Smoked Mozzarella

## DESSERT

Tiramisu' Tableside  
Savoardi, Mascarpone, Espresso, Cacao

Apple Tart  
Caramelized Red Delicious, Pasta Frolla Shell

Ricotta Cheesecake  
Wild Berries, Whipped Cream

Cannoli  
Sheep's Milk Ricotta, Chocolate Drops

Poached Pear  
Aglianico Wine, Spices, Lemon Sorbet

Sorbets  
Lemon, Berries, Mango

Gelati  
Chocolate, Pistacchio, Espresso

Wine Pairing

Four 4 oz Pours \$36