

Neapolitan Four Course Menu’ \$59 per Person
Available for Dinner Monday to Friday

ANTIPASTI	PASTA	MAIN COURSE
Scallops Crudo Blood Orange’s Juice, Walnuts	Cannellini Bean Soup Pasta Mista	Poached Snapper Acquapazza Style
Calamari Fritti Fork and Knife Basil Aioli	Spaghetti Oro Cherry Tomatoes, Garlic, Oil	Roasted Sea Bass Zucchini alla Scapece
Mussels Posillipo Steamed with San Marzano Tomato	Scialatielli Shrimps Fra Diavolo	Fried Cod in Pastella Puttanesca Sauce
Fellata Neapolitan Salami, Giardinera	Linguine alle Vongole Clams, Garlic, White Wine	Pan Roasted Chicken Artichokes and Olives
Caprese Salad Mozzarella and Tomato	Raviolo Lungo Caprese Roasted Red Pepper Coulis	Roasted Leg of Lamb Spring Peas Purée
Romaine Salad Cetara’s Anchovies	Ziti Genovese Beef and Onion Ragout	Wagyu Meatballs Sunday’s Tomato Sauce
Zucchini Flowers Tomato Sauce, Basil	Lasagna Napoletana Ricotta, Meatballs, Sausages, Eggs	Eggplant Parmigiana Smoked Mozzarella
DESSERT		
Torta Caprese Flourless Chocolate Cake with Almonds	Sorrento Cloud Sponge Cake with Lemon Cream	Cheesecake Cream and Ricotta Tart

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

6 Oz/750 ML
Prosecco, Bortomiol 2024 \$12/36
Franciacorta Rose’ Santa Lucia NV \$24/\$72
Trento, Revi 2021 \$21/63
Lambrusco Secco, Medici Ermete \$11/33

White Wines 6 oz/ 750 ML

Gavi \$17/51
White Label, La Scolca 2024
Pinot Grigio \$14/42
Gradis’Ciutta 2024
Muller-Thurgau \$13/39
Le Giare, Roeno 2024
Sauvignon Blanc \$16/48
Kellerei Kurtash 2024
Verdicchio di Matelica \$15/45
Petrara, Borgo Paglianetto 2024
Chardonnay \$20/60
Bramito, Castello Della Sala 2024
Greco di Tufo \$18/54
Tenuta Alta Villa, Villa Matilde 2021
Etna Bianco \$19/57
Alta Mora 2023
Vermentino \$12/36
La Cala, Sella & Mosca 2024

Rose’ Wines 6 oz/ 750 ML

Barbara Rosato \$12/\$36
La Colombera 2024
Nero d’Avola Rosato \$12/36
Stemmari 2024

Italian Beers
11 Oz.
Nuda & Cruda Pils \$11
Agricola Ambrata \$11
Laguna Beach APA \$11
Cuoredinapoli APA \$12
Marechiaro Pale Lager \$10
Paliata Stout \$12

Red Wines 6 oz/750 ML

Barolo \$23/69
Cascina del Torcc 2021
Pinot Noir \$18/54
Weingut Bozen 2022
Amarone \$29/87
Torre del Falasco, Valpatena 2021
Merlot \$13/39
Stomo, Conti Brandolini 2018
Brunello di Montalcino \$27/81
Villa Elena 2020
Chianti \$14/\$42
Riserva, Fattoria Dianella 2019
Montefalco Rosso \$17/51
Antonelli 2022
Aglianico Irpinia \$15/45
Guaglione, I Capitani 2018
Primitivo di Manduria \$22/66
Papale, Varvaglione 2021
Etna Rosso \$16/48
Lenza di Munti, Nicosia 2019

Dessert Wine 6 oz/ 750 ML

Moscato d’Asti \$12/\$36
Batasiolo 2024