



NAPLES 15

2019 Menu del Buon Augurio

Antipasti / Appetizers

Un Petalo di Margherita-A petal of our signature Pizza Margherita, made with San Marzano tomato, buffalo mozzarella, fresh basil, EVO and Parmigiano Reggiano.

Insalata alla Caprese-Buffalo Mozzarella, cherry tomatoes, basil and extra virgin olive oil(EVO).

Conquilles San Jacques a la Napolitaine-Scallops sautéed in olive oil, bottarga, shallots and garlic along w/ an aromatic herb blend and splash of malvasia wine, atop a bed of arugula.

Scegli due Piatti- Choose Two dishes

Armonie di Saponi-Harmony of Flavors

Timballo di Paccheri alla Napoletana -The ancient Neapolitan dish, “Timballo” refers to its resemblance to a kettledrum, this stuffed baked Paccheri is served with a slow cooked, Neapolitan ragu sauce, stuffed with beef tenderloin mini meatballs, San Marzano tomatoes, mozzarella and ricotta, Parmigiano Reggiano and fresh basil

Fagottini all'Aragosta- Fagotini, pasta bundles, stuffed w/ warm water lobster dressed with a delicate fresh cream sauce, shallots, truffle oil and malvasia Parmigiano Reggiano.

La scelta vegetariana-Vegetarian Option

Fagottini Ricotta Pere e caciocavallo podolico- Pasta bundles stuffed with caciocavallo podolico, ricotta, and mozzarella, graced with a decadent semi sweet pear and Parmigiano Reggiano cream sauce with passito of fiano white truffle oil

Risotto vialone nano ai Porcini e Tartufo-The art of risotto w/ porcini mushrooms and truffles, is a real delight. Taste the marriage of these exceptional ingredients; vialone nano rice, shallots, fresh porcini mushrooms, vegetable broth, black truffle oil, extra virgin olive oil, and Parmigiana Reggiano.

Dolci

Tiramisu all Napoletana-Chef Salvatore take on classic tiramisu, served with a vanilla cream and white chocolate.

"Buon Appetito e Buono Fortuna"/" Wishing everyone a prosperous future"



5 course meal for \$65/person

All Menu Items Available A La Carte

