

RESTAURANT WEEKS MENU

AUGUST 9 - 23

Naples

Italian Ristorante & Pizza

PRIMI

CHOICE OF

POLENTA

SOFT POLENTA TOPPED WITH MUSHROOM RAGU AND SHAVED PARMIGIANO CHEESE

CAPRESE SALAD

BOCCONCINI- MINI FRESH MOZZARELLA BALLS, HEILOOM TOMATOES, EVOO, CHICKEN

SICILIAN ARANCHINI

FILLED WITH PEAS AND MEATSAUCE. SERVED OVER POMODORO

CAESAR SALAD

CRISP ROMAINE LETTUCE WITH GRATED AND SHAVED PARMIGIANO CHESSE.

SECONDI

PRICED AS A THREE COURSE MEAL

PAPPARDELLE RIPIENO

\$35

HOUSEMADE PAPPARDELLE PASTA FILLED WITH RICOTTA, SERVED WITH PORTABELLA MUSHROOM CREAM SAUCE.

VEAL PARMIGIANA

\$55

SERVED WITH GNOCCHI ALLA SORRENTINA

BISTECCA ALLA FIORENTINA

\$55

16 OZ. PORTERHOUSE STEAK SERVED WITH PROSCIUTTO WRAPPED ASPARAGUS

BRANZINO

\$45

SERVED OVER SAFFRON RISOTTO. TOPPED WITH SPINACH GREMOLATA

DOLCI

CHOICE OF

CHOCOLATE CHEESECAKE

TIRAMISU



CULINARIA

Restaurant Weeks *lunch* Menu

AUGUST 9 - 23 || 11AM-3PM || MONDAY-FRIDAY

Naples

Italian Ristorante & Pizza

\$25 THREE COURSE MEAL

PRIMI

CHOICE OF

FRIED MOZZARELLA

HAND-BREADED MOZZARELLA
CHEESE SERVED HOUSE MARINARA

RISOTTO

SAFFRON RISOTTO WITH
BUTTERFLY SHRIMP

HOUSE SALAD

MIXED GREENS, CHERRY
TOMATOES, CARROTS, BANANA
PEPPERS, GARLIC CROUTONS,
BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE LETTUCE WITH
GRATED AND SHAVED PARMIGIANO
CHESSE.

SECONDI

CHOICE OF

CANNELLONI

FILLED WITH RICOTTA AND BOLOGNESE.
BAKED IN SUGO ROSA AND
MOZZARELLA

TUSCAN RAVIOLIS

TOPPED WITH SUNDRIED TOMATOES,
SPINACH, GARLIC AND MUSHROOM
CREAM SAUCE.

RIGATONI ALLA CALABRESE

TOSSED WITH ITALIAN SAUSAGE,
CALABRIAN PEPPERS, ONIONS,
GARLIC. BAKED IN POMODORO
AND RICOTTA DALLOPS.

CHORIZO & CHICKPEA PASTA

HOMEMADE CHICKPEA BUCATINI
WITH HOUSE CHORIZO CREAM
SAUCE.

DOLCI

CHOICE OF

MINI CANNOLI

TIRAMISU



CULINARIA