Barbatella

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Frisée Salad
"Bagna cauda" caesar dressing, parmesan frico croutons

Radicchio & Roasted pear
Walnut, endives, lemon honey emulsion

Mussels "Fra Diavola"
Smokey bacon tomato crema, crispy onion, crostini

Whipped Ricotta, Eggplant Caponata, Dried Cherry, Pinsa Bread

Butternut Squash Ravioli
Aged parmesan, dukkah crumble, black plum reduction

SECOND COURSE

Crispy Potato Gnocchi "Saltimbocca"
Porchetta chunks, caramelized onion, sage butter

Chicken Breast, Roasted Squash Farro, Golden Apricot & Whisky Glaze

Faroe Salmon
Black Lentil, red pepper agrodolce, Dijon cream

THIRD COURSE

Cookies & Crème Brûlée
Classic crème brûlée made with Oreos

Dubai Chocolate Sundae
Pistachio & chocolate gelato, pistachio sauce, toasted kataifi

SIZZLE COCKTAIL +$14

Cranberry Aperol Spritz

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.