

Cibao Grille

Naples

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Grilled Octopus - GF

Confit potatoes, roasted corn salad

Tenderloin Beef Carpaccio - GF

Arugula, herb aioli, pecorino romano, caper relish

Prosciutto Burrata- GF

Arugula, extra virgin basil oil, grapes, tomatoes, berries, balsamic glaze

Soup du Jour

Soup of the day

SECOND COURSE

Chicken Francese

Lemon butter sauce, artichoke, green beans, pesto linguine

Branzino Mediterranean - GF

Olives, capers, basil oil, Spanish yellow rice

Scottish Salmon - GF

Confit immersion, lemon wine butter, asparagus, manchego risotto

Short Ribs of Beef - GF

Veal demi glaze, yukon gold potato puree, broccolini

DESSERT

Homemade Crème Brulé - GF

Homemade Caramel Flan - GF

Chocolate Mousse



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.