

Estia

Naples

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Spanakopita Manti

Spinach, feta, leeks, tzatziki

Three Spreads

Tzatziki, htipiti, and melitzanosalata served with grilled pita bread

Romaine Salad

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

Greek Salad

Tomatoes, cucumbers, red onions, feta, red wine vinaigrette

Octopus +\$3

Charcoal grilled, fava puree, pickled red onion, holland peppers, capers, evoo

SECOND COURSE

Chicken

Half chicken, feta brined, caramelized onion yogurt orzo

Filet Fish of the Day

Served with a seasonal side

Artichoke Kebab

Lemon aioli, chili aioli

Lamb Trahana

Red wine braised lamb shank served off the bone, over trahana pasta with tomato, kapama, pine nuts, currants, and grated feta.

Lamb Chops +\$8

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon charcoal grilled, served with Greek fried potatoes and tzatziki

THIRD COURSE

Baklava

Walnuts, pistachios, layered phyllo, vanilla ice cream

Lemon Sorbet

SIZZLE COCKTAIL + \$16

Sangria

House-made with fresh fruit



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE



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.