Grappino

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Baked Brie, Almonds, Fig & Hot Honey

Crispy Calamari
Vegetable fritters, lemons & peppadew relish dipping sauce

Crostone Alla Norma
Crostini topped with chopped eggplant parmigiana, mozzarella, basil

Shaved Fennel Salad
Arugula, toasted walnuts, orange nectar dressing

Wedge Salad
Sliced tomato, black pepper bacon, gorgonzola dressing

SECOND COURSE

Spaghetti Chittara & Meatballs
Tomato conserva, grana padano, sourdough breadcrumbs

Orecchiette
Forrest mushrooms, speck ham, green peas, truffle cream sauce

Swordfish "Arrosticini "
Roast fingerling potato, olive & tomato, caper oregano salmoriglio

Breaded Pork Cutlet
Brussels sprouts slaw, matchstick apple, lemon agrumato

THIRD COURSE

Choose from a Daily Selection from our Bakery Dessert Case

SIZZLE COCKTAIL +$12

Paloma Rosa
Tequila, grapefruit, elderflower liqueur

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.