

Paella's Mediterranean Fusion

Naples

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Lobster Bisque

Garnished with main lobster meat

Tomato & Burrata

Tomato, arugula, balsamic glaze and pesto

Mushrooms Caps

Stuffed with chorizo & manchego cheese, romesco sauce

SECOND COURSE

Lobster Truffle Fettuccine

Maine lobster meat, cherry tomatoes, kale and fettuccine tossed in a truffle cream sauce

Hanger Steak

French fries, asparagus & side chipotle hollandaise

Seafood Paella

Traditional saffron rice, assorted seafood, and chorizo

THIRD COURSE

Flan

Thick andalucian custard cooked in caramel

Carrot Cake

House made with vegan cream frosting and walnuts

Belgium Chocolate Mousse



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.