



Anacapri

DINNER MENU

appetizer

(choice of one)

mozzarella trio

(to share for two)

house made mozzarella cheese, (burrata, stracciatella and sfoglia) with cherry amarena, nuovo imported extra virgin olive oil drizzled with aged balsamic di modena vinegar.

meatballs and sausage

our famous homemade sicilian meatballs, with Italian mild sausage and mushrooms, in sweet Marsala wine sauce.

seared tuna and salmon

thin slices of sashimi-style tuna and salmon seared rare, served over arugula salad in aged balsamic vinaigrette.

main course

(choice of one)

fiocchi (fee o key) gorgonzola

purse-shaped pasta filled with fresh pears and four cheeses: robiola, grana padana, ricotta and taleggio. Served in our sweet gorgonzola dolce sauce.

branzino

mouth watering branzino (*mediterranean seabass*), served with lemon, parsley and rosemary over sautéed summer vegetables.

short ribs

boneless short rib meat braised with vegetables, red wine and broth. Served over saffron risotto or black linguini.

lobster tail

rich, velvety *lobster* tail served over saffron risotto, black linguini or sautéed summer vegetables.

dessert

(choice of one)

chocolate anacapri with vanilla ice cream, **tiramisú** or **profiteroles**.

\$ 35 per person

Tax and gratuity not included

Anacapri Ristorante on ponce

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www.anacaprifood.com