

Violí

North Naples

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included



FIRST COURSE

SPANAKOPITA (2PC)
spinach, feta, crispy phyllo VG

HUMMUS & PITA VG

GRILLED MEATBALLS (2PC)
roasted tomato, smoked yogurt, mint

HORIATIKI SALATA
vine-ripened tomatoes, cucumber, barrel-aged feta,
red onion, kalamata olives, fresh oregano, capers VG GF

AVGOLEMONO
roasted chicken broth, dill, rice, lemon egg sauce GF



SECOND COURSE

FILET MIGNON SOUVLAKI
served with basmati rice, charred tomato, and tzatziki

CHICKEN SOUVLAKI
served with basmati rice, charred tomato, and tzatziki

SEARED ICELANDIC COD
skordalia, marinated spinach, ladolemono

DECONSTRUCTED PASTITSIO
short rib ragu, graviera béchamel, black truffle

GRILLED LAMB CHOPS (3PC) +\$10
charred eggplant salata, sumac, smoked salt GF

THIRD COURSE

PORTOKALOPITA
orange syrup cake, white chocolate mousse, Greek yogurt ice cream, crispy filo

LOUKOUMADES
warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard

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

