



## DINNER MENU

### appetizer

(choice of one)

#### **mozzarella burrata**

burrata cheese is a rare delicacy that hails from the Puglia region of Italy, that is filled with a creamy panna that oozes out when cut. Incredibly fresh, buttery, and rich, this cheese will cause an explosion of taste sensations in your mouth. It is served with sweet Amarena cherries, sun dried tomatoes and aged balsamic vinegar.

#### **meatballs and sausage**

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

#### **seared scallops**

the velvety tenderness of lightly seared scallops with balsamic glaze dressing, over fresh arugula lettuce.

### main course

(choice of one)

#### **focchi (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.

#### **anacapri lobster risotto**

sweet, heavenly lobster tail kissed with a delicate, rich beurre blanc risotto made with the freshest ingredients, including a touch of saffron.

#### **sea bass livornese**

sautéed sea bass fillet, with clams, mussels, capers, kalamata olives and white wine, served in San Marzano tomato sauce.

#### **steak ponce de leon**

grilled cowboy style rib eye in dripping au jus over shoestring fries, served with caramelized onions, topped with crispy gorgonzola cheese.

### dessert

(choice of one)

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

\$ 35 per person

*Tax and gratuity not included*

Anacapri Ristorante & Lounge

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[www.anacaprifood.com](http://www.anacaprifood.com)