

MICHAEL'S ON NAPLES

June 21, 2023

FARMER'S MARKET MENU

PER COMINCIARE STUZZICHINO

Fried Castelvetro olive, goat cheese,

Ojai Honey

Ferrari Brut DOC N.V., Trento

FIRST COURSE PROSCIUTTO MELON

Weiser Farms sugar cube melon,

Prosciutto di Carpegna

Sangiovese Rosé, Svetoni '21 Toscana

SECOND COURSE IPPOGLOSSO AL CARTOCCIO

Baked halibut, **Valdivia Farms** radish,

black chickpeas, pink lemon

Trebbiano Spoletino, Bocale '21 Umbria

THIRD COURSE BUDINO

Dutch baby, **Regier Family Farms** peaches

Moscato D'Asti, Marengo '21 Piemonte

Michael Dene
Owner

Massimo Aronne
GM & Sommelier

Eric Samaniego
Executive Chef