

**I.M. TAPAS  
THREE-COURSE MENU FOR  
NAPLES ORIGINALS'  
GARDEN RESTAURANT WEEK  
OCT. 19-25, 2009**

**FIRST COURSE**

*Chilled gazpacho Andaluz  
Beet napoleon, layered with caprichevre, Serrano  
ham lardons, toasted pine nuts & showered with  
a balsamic reduction  
Wilted organic spinach a la Catalana*

**SECOND COURSE**

*Pisto Manchego- Spanish "ratatouille"  
Fabes - Warm organic broad bean salad  
Tortilla española*

**THIRD COURSE**

*Chicken sofrito  
Pincho moruno - Moroccan spiced pork  
Tenderloin  
Esqueixada- Salt cod salad on a bed of tomatos*