

All items will be served from the kitchen when it's ready, so we recommend ordering everything to share!

ANTIPASTI

PROSCIUTTO E BURRATA *gf* 18.00
san danielle prosciutto, burrata

ROASTED CAULIFLOWER SLIDER (2) *v,ve (gf available)* 11.00
quinoa, basil walnut avocado pesto

POLPETTE E RICOTTA *v, gf* 16.00
beef meatballs, pomodoro sauce, ricotta crumbs

BLUEBERRY FLATBREAD *v* 12.00
served warm- mascarpone gorgonzola, almonds honey, bell pepper sauce

TAGLIERE 22.00
Italian cheese, salumi, pickles, olives

FLORIDA JACKFRUIT TACOS (2) *v, gf, ve* 9.00
organic Florida jackfruit, corn tortilla, cashew ricotta, pico de gallo, cavolo rosso, avocado pesto

POLENTA E SALAME *gf* 16.00
fried polenta, salame milano

FRITTO MISTO 15.00
calmari, shrimp, seasonal vegetables- grilled lemon

CAPESANTE FLIGHT 28.00
three scallops, fish roe, truffle and bottarga leek mashed potatoes

IL POLPO *gf* 22.00
octopus, potatoes, celery, olives, cherry tomatoes



CRUDO

OSTRICHE *gf* 18.00
half dozen market selection of oyster prosecco mignonette

TARTARE DI TONNO *gf* 19.00
totato concassé, crutons, capers, organic egg yolk

CEVICHE SICILIANO *gf* 19.00
cherry tomato, capers, olive, lemon

SALMONE E AVOCADO *gf* 18.00
citrus segments, balsamic, EVOO

PASTE

BOLOGNESE 19.00
tagliatelle

LINGUINE ALLE VONGOLE 24.00
little neck clams, cherry tomatoes, parsley, EVOO

CORN RISOTTO *v, gf* 19.00
charbroiled elote, cilantro, chipotle ricotta di pecora

SPAGHETTATA ALLO SCOGLIO 39.00
chitarra spaghetti, 1/2 Maine lobster, clams, mussels, shrimp

CREPPELE AI FUNGHI *v* 24.00
porcini and oyster mushrooms crepes, parmigiano fondue

CHICKPEA GNOCCHI *v, gf, ve* 19.00
basil pesto, almonds, walnuts, tofu

CARBONARA 19.00
spaghetti carbonara, pancetta organic egg

CARBONARA DI MARE 22.00
fresh pasta tagliatelle, smoked salmon and mackrel, crispy leeks

VEGAN CARBONARA *v, ve* 19.00
cashew and pumkin seed cream, smoked tempeh, turmeric

v= vegetarian, ve= vegan, gf= gluten free
An 18% service charge will be included on your bill.



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SECONDI

FILETTO *gf* 36.00
seard 6 oz. beef filet, duchesse potato, black truffle and veal demi

PETTO DI POLLO *gf* 28.00
Florida local lake meadow chicken, heirloom tomatoes, arugula, lettuce, lemon vinaigrette

TAGLIATA *gf* 34.00
10 oz, NY strip steak, escarole, shaved parmigiano, balsamic reduction

COSTOLETTE DI MAIALE *gf* 36.00
heritage duroc pork lake meadows ribs, slow cooked, house BBQ

LA FIORENTINA *gf* 118.00
38 oz. beef porterhouse, serves 2

SALMONE *gf* 36.00
organic scottish

BRANZINO 38.00
grilled branzino, salmoriglio sauce

DENTICE *gf* 34.00
pan seared Floirda Keys snapper

TONNO *gf* 39.00
grilled 12 oz. yellowfin tuna steak

CONTORINI

ASPARAGI *v, gf* 9.00
grilled asapargus, parmigiano

ROSEMARY ROASTED POTATOES *v* 9.00

ZUCCA *v, gf, ve* 9.00
charred acorn squash

SPINACI *v, gf, ve* 9.00
sautéed spinach, garlic, aji chlie



**these items may contain raw or undercooked ingredients. Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician*