

Miami Beach House menu



Cicchetti

- Meatballs, tomato sauce, basil \$18
- San Daniele, ricotta, caponata, focaccia, \$42
- Lemon cannellini dip, crudite, crispy onion (vegetarian) \$20
- Baked gnocchi romana, gorgonzola (vegetarian) \$21
- Croquettes ham and cheese, aioli \$14

Appetizers

- Burrata, heirloom tomato, peas, basil pesto (vegetarian) (gluten-free) \$25
- Grilled octopus, lemon, capers, olives (gluten-free) \$32
- Calamari fritti, lemon, chili, aioli \$22
- Roasted tomato soup, basil oil (plant based) \$15
- Divers scallops, lemon, capers \$24
- Artichokes, parmesan fonduta, truffle vinaigrette \$24

Carpaccio and tartare

- Beef carpaccio, Venetian dressing (gluten-free) \$28
- Ahi tuna tartare, avocado, chili, mint (gluten-free) \$30
- Vitello tonnato, caper berries (gluten-free) \$26
- Beef tartare, summer truffle, quail egg (gluten-free) \$33

Salads

- (Add burrata \$12 | chicken \$12 | shrimp \$12 | salmon \$12)
- Butter lettuce, avocado, sherry vinaigrette (plant based) (gluten-free) \$17
- Chopped salad, chicken, cheddar, bacon, eggs (gluten-free) \$24
- Rucola, melon, radish, tomato, prosciutto, parmesan (gluten-free) \$20
- Summer black truffle (shaved truffle can be added to any dish) \$40

Wood oven pizza

- Buffalo mozzarella, tomato, oregano \$28
- Olives, capers, tomato, basil (plant based) \$22
- Calabrian sausage, broccolini, provolone \$28
- Truffle, goat cheese, zucchini blossom (vegetarian) \$42
- Spicy salami, mozzarella, mushroom \$26
- Bresaola, burrata, rucola, parmigiano \$34

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Pasta

- Gemelli kale pesto, peas, rice "bacon" (plant based) \$28
- Spaghetti lobster, chili, tomato, basil \$59
- Tortelli ricotta, fava, cacio e pepe \$28
- Agnolotti del plin, truffle, parmesan \$42
- Rigatoni beef bolognese, parmesan \$29
- Spinach gnocchi, mushroom, leeks, asiago \$30
- Bucatini amatriciana \$28

Mains

- Salmon, braised fennel, olives, tomato marmellade (gluten-free) \$37
- Dover Sole, lemon-caper sauce (gluten-free) \$74
- Branzino, spinach, tomato, olives (gluten-free) \$49
- Lamb chops, peas, broccolini \$45
- Chicken paillard, rucola, tomato (gluten-free) \$28
- Veal milanese, sage, lemon \$80
- Filet mignon, potatoes, mushroom sauce \$65
- Eggplant parmigiana, wild arugula (vegetarian) \$25
- Fiorentina steak 32 oz, potatoes, mushroom sauce \$165
- Grigliata di Mare, branzino, prawns, snapper, octopus, scallops \$96

Sides

- Fries \$12
- Roasted rosemary potatoes (gluten-free) \$12
- Green leaves \$12
- Sautéed spinach (gluten-free) \$12
- Arugula and parmesan \$12
- Broccolini, parmesan, chili (gluten-free) \$12