



MIAMI, FL | WASHINGTON, DC

SPECIALS

CHRISTMAS MENU

three course meal-\$55/guest
excluding beverages, tax and gratuity

FIRST COURSE

choice of one

ZUPPA

butternut squash soup

CARPACCIO DI TONNO

sushi grade Ahi tuna, baby capers, arugula, lemon oil

BURRATA CON CAPONATA

creamy fresh burrata cheese, homemade Italian caponata

MAIN COURSE

choice of one

RAVIOLI ALL'ARAGOSTA

homemade lobster ravioli, grilled garlic bread, lobster jus

BISTECCA DI MANZO ALLA GRIGLIA

grilled NY strip steak, polenta, crispy brussels sprouts, caramelized figs, balsamic

COSTINE D'AGNELLO ALLA GRIGLIA

grilled lamb chops, roasted rainbow potatoes, broccoli rabe, cherry tomatoes

RISOTTO DI VITELLO OSSO BUCO BRASATO

braised veal Ossobuco, saffron Arborio rice, green peas

CAPELANTE SCOTTATE

seared sea scallops, cauliflower puree, sautéed Swiss chard, shallots, Aceto balsamico

BRANZINO AL FORNO

whole boneless roasted Mediterranean seabass, gigante beans, fava beans, onions and bell peppers, black olive tapenade

DESSERT

choice of one

TORTA DI MELE

granny smith apples, caramel sauce, vanilla gelato

TIRAMISU CLASSICO

traditional lady fingers, espresso, mascarpone cheese

TARTUFO AL CIOCCOLATO

chocolate shell filled with chocolate gelato & zabaglione covered in cocoa powder

CHEF'S SPECIALS

RAVIOLI ALL'ARAGOSTA

homemade lobster ravioli, grilled garlic bread, lobster jus

28

COSTINE D'AGNELLO ALLA GRIGLIA

grilled lamb chops, roasted rainbow potatoes, broccoli rabe, cherry tomatoes

36

BRANZINO AL FORNO

whole boneless roasted Mediterranean seabass served with sautéed vegetables

32

RISOTTO DI VITELLO OSSO BUCO BRASATO

braised veal Ossobuco, saffron Arborio rice, green peas

36

CAPELANTE SCOTTATE

seared sea scallops, cauliflower purée, sautéed Swiss chard, shallots, Aceto balsamico

34

BISTECCA DI MANZO ALLA GRIGLIA

grilled NY strip steak, polenta, crispy brussels sprouts, caramelized figs, balsamic

34

LIMITED REGULAR MENU AVAILABLE

Items are subject to change without prior notice.