

MIAMI SPICE LUNCH

Three Courses + Glass of Wine | \$65 per person
(Choice of Red, White, or Prosecco)

ANTIPASTI

CALAMARI FRITTI

WITH TOMATO SAUCE

CAPRESE

BUFALA MOZZARELLA, TOMATOES, FRESH BASIL

TARTAR DI TONNO*

FRESH TUNA, CILANTRO, MANGO, CUCUMBER, AVOCADO, VINAIGRETTE

CARPACCIO DI MANZO*

BEEF FILET, ARUGULA, PARMESAN, EXTRA VIRGIN OLIVE OIL

PIATTI PRINCIPALI

RISOTTO ALLA MILANESE CON SCAMPI

SAFFRON INFUSED RISOTTO WITH PARMESAN, SWEET PEAS, AND LARGE SHRIMPS

LOBSTER RAVIOLI SAN MARCO

MAINE LOBSTER FILLED RAVIOLI, LIGHT BRANDIED CREAM SAUCE

SALMONE AL FINOCCHIO

FILLET OF SALMON, CAPERS, SHALLOTS, BRAISED FENNEL, MASHED POTATOES

SCALOPPINI DI POLLO ALLA PIEMONTESE

CHICKEN BREAST, FETTUCCINE, GORGONZOLA SAUCE, MUSHROOMS, BELL PEPPERS

BRANZINO WITH SAFFRON RISOTTO

FILLET OF BRANZINO, SAFFRON RISOTTO, LEMON CREAM SAUCE

DESSERT

CROSTATA DI RICOTTA

CRÈME BRULÉE

TIRAMI SU

Tax and gratuity not included.

*FLORIDA LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.