

SHARING

FIVE SPICE BBQ RIBS 18

Cabbage slaw, sesame seeds

PERUVIAN SATAY 19 GF

Marinated shrimp skewers, ají amarillo aioli

LOCAL & IMPORTED CHEESES 22 V

Grain mustard, cornichons

CLASSIC GUACAMOLE 15 VG GF

Corn tortilla chips

GRILLED OCTOPUS 19 GF

Peruvian potatoes, citrus crema, blistered tomatoes, house-made hot sauce, crispy prosciutto

EMPANADAS BY PATAGONIA BAKERY 14

Choice of beef, chicken, shrimp, ham and Swiss or spinach and feta, poblano crema

PITA AND DIPS 18

Homemade pita bread, whipped eggplant, roasted red pepper-feta cheese dip, taramasalata

SURF & TURF

AMERICAN WAGYU BURGER* 22

Pork belly bacon, heirloom tomato, pickled cucumber, arugula, bourbon BBQ sauce, white cheddar cheese, brioche bun

NY STRIP* 48 GF

Roasted Peruvian potatoes, grilled asparagus, beurre noir

VEAL CHOP 39

Veal chop cooked Milanese-style, radish-lettuce salad, preserved lemon aioli

ORGANIC AMISH CHICKEN 27 GF

Citrus & chipotle-marinated, roasted Peruvian potatoes, steamed broccolini, orange agrumato

PAN-SEARED SKIN-ON "SIXTY SOUTH" SALMON 34 GF

Heirloom carrots purée, pomegranate, mint

CHERMOULA-RUBBED CHILLEAN SEA BASS 39 GF

Braised chickpeas, citrus yogurt sauce, cilantro

SEARED SEA SCALLOPS 36 GF

Crispy forbidden black rice, romesco sauce, toasted pistachio

Enhancements GF: Shrimp 9 | Florida Lobster Tail MKT price

PASTA & RICE

MAC & CHEESE 23 V

Four-cheese fondue sauce, garganelli pasta, herbed breadcrumbs

SPAGHETTI AL CAMPANIA 22 V

Fresh spaghetti bigoli, pomodoro sauce, capers, olives, heirloom tomato, organic basil, Parmigiano-Reggiano

WILD MUSHROOM GNOCCHI 26 V

Roasted wild mushrooms, sun-dried tomatoes, garden peas, fresh chive, light truffle cream sauce, black truffles

SAFFRON RISOTTO 18 V

Garden peas, sun-dried tomatoes, basil pesto

Enhancements GF: Chicken 7 | Churrasco* 10 | Shrimp 9
Florida Lobster Tail MKT price

SALAD

Enhancements GF:

Chicken 7 | Churrasco* 10 | Shrimp 9 | Fresh Catch 12

CLASSIC ORGANIC CAESAR 16

House-made Caesar, romaine, garlic croutons, Parmigiano-Reggiano

LOCAL BURRATA 18 V GF

Heirloom tomatoes, extra virgin olive oil, balsamic pearls, basil, house greens

MANGO CHOPPED 17 VG GF

Roasted hearts of palm, chopped mango, carnival cauliflower, toasted coconut, field greens, sweet peppers, citrus vinaigrette

QUINOA & MAIZE 17 VG GF

Grilled corn, heirloom tomato, roasted sweet potato, avocado, toasted almonds, spinach, lime vinaigrette

BRICK OVEN

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST

MARGHERITA PIZZA 18 V

Mozzarella di Bufala, tomato sauce, fresh basil

PIZZA BIANCA 22 V

White truffle oil, Taleggio cheese, wild mushrooms, pickled onion

ITALIAN SAUSAGE PIZZA 21

Beef sausage, sweet peppers, pomodoro sauce, oregano

ROASTED WINGS 16 GF

Chipotle orange marinated, poblano crema

VEGETABLES

GRILLED ASPARAGUS 8 VG GF

Lemon agrumato, Maldon salt

STEAMED BROCCOLINI 8 VG GF

Lemon agrumato, coarse sea salt

PERUVIAN POTATOES 8 VG GF

Sun-dried tomato, fine herbs

TRUFFLE FRIES 8 V GF

Parmesan, truffle powder

STEAMED JASMINE WHITE RICE 8 VG GF

ROASTED RAINBOW CARROTS 8 VG GF

Honey-lime vinaigrette

We proudly partner with the following local artisans:
Bee My Honey, Jackman Ranch, Patagonia Empanadas,
Azucar Ice Cream, Cusano Bakery, Florida Fresh Produce,
Juicera Organic Juices, Cao Chocolate

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

For your convenience a 20% service charge has been added to your check. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.

GF Gluten-Free | VG Vegan Friendly | V Vegetarian Friendly