

Cocktails

COCKTAILS

Floridian Margarita

CORAZÓN TEQUILA, HOMEMADE TANGERINE & ORANGE SYRUP, FRESH LIME JUICE, TOUCH OF GRAND MARNIER

Coconut Lime Martini

MALIBU RUM, COCONUT PURÉE, FRESH LIME JUICE

Amalfi Drop

MALFY CON LIMONE GIN, LIMONCELLO, LUXARDO MARASCHINO, LEMON JUICE, SUGAR SYRUP

Summer Spritzer

KETEL ONE BOTANICAL CUCUMBER & MINT VODKA, SAINT GERMAIN, TOPPED WITH PROSECCO & GINGER BEER

Bergamot Negroni

MALFY GRAPEFRUIT GIN, CAMPARI, ITALICUS HERBAL BERGAMOT LIQUEUR, BITTERSWEET BONAL APERITIF, AROMAS OF A FRESHLY PRESSED ORANGE PEEL

Italiano Sour

HIGH WEST BOURBON, AMARETTO DISARONNO, FRESH LEMON JUICE, FOAMER, TOPPED WITH LUXARDO CHERRIES

Afternoon in Sicily

MALFY GRAPEFRUIT GIN, CAMPARI, ALMOND & ORANGE BLOSSOM SYRUP, SOLERNO'S CRISP BLOOD ORANGE LIQUEUR, BALANCED WITH A SPLASH OF SODA

Paloma Italiana

CORAZON TEQUILA, APEROL, FRESH GRAPEFRUIT & LIME JUICE, FEVER-TREE GRAPEFRUIT SODA

Violetta

TITO'S HANDMADE VODKA, MUDDLED BLACKBERRIES & SAGE, FRESH LEMON JUICE, FINISHED WITH LUXARDO'S MARASCHINO CHERRY LIQUEUR

Rucola & Rhubarb Old Fashioned

REDEMPTION RYE, RUCOLINO'S COMPLEX CITRUS AMARO, SMOKY RHUBARB LIQUEUR, PEACH, PEYCHAUD'S BITTERS

Espresso Martini

OUR FAMILY'S SIGNATURE RECIPE

Nonna's Garden

HOUSEMADE OLIVE OIL INFUSED GIN, FRESH CUCUMBER JUICE, ANCHO VERDE'S SWEET & SPICY CHILE LIQUEUR, LEMON JUICE, SIMPLE SYRUP, MUDDLED WITH A SWEET VESUVIAN TOMATO CONFIT AND BASIL

Mojito Mule

BACARDI RUM, MUDDLED MINT, FRESH LIME JUICE, SIMPLE SYRUP, TOPPED WITH GINGER BEER

Mocktails

NON-ALCOHOLIC BEVERAGES

Raspberry Basil Refresher

HOMEMADE RASPBERRY PUREE WITH FRESHLY SQUEEZED LEMON JUICE, PRESSED BASIL AND A TOUCH OF AGAVE, FINISHED WITH A BLEND OF FLAVORED SODAS

Coconut Mojito

CREAM OF COCONUT MUDDLED WITH FRESHLY-SQUEEZED LIME JUICE, MINT AND SIMPLE SYRUP, SERVED OVER CRUSHED ICE & TOPPED OFF WITH LEMON-LIME SODA

Fish n' Bliss

NON-ALCOHOLIC BLEND OF BLUE CURACAO, FRESH LEMON JUICE, AND AGAVE SERVED IN A SIGNATURE FISH BOWL GLASS

Blackberry Fizz

CRAFTED WITH BLACKBERRY SYRUP, MUDDLED WITH FRESHLY SQUEEZED LEMON JUICE, MINT, SIMPLE SYRUP AND TOPPED OFF WITH LEMON-LIME SODA

Birra

BEER

Domestics

BUDWEISER
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
COORS LIGHT
YUENGLING
LAGUNITAS IPA
ACE PINEAPPLE CIDER GF

Imports

MORETTI
HEINEKEN
CORONA
CORONA LIGHT
GUINNESS
BECKS N/A

Taps

STELLA ARTOIS
CIGAR CITY JAI ALAI IPA
MICHELOB ULTRA
PERONI
BEER OF THE MONTH - ASK SERVER
LOCAL DRAFT OF THE MONTH - ASK SERVER

Antipasti

APPETIZERS

Carpaccio Di Manzo | 22

THINLY SLICED RAW FILET MIGNON,
ARUGULA, SHAVED PARMIGIANO, CAPERS,
RED ONION, EVOO

Crab Cakes | 22

BLUE CRAB, ARUGULA, AIOLI

Burratta, Prosciutto E Melone | 20

SEASONAL MELON, BURRATA, HONEY
AND BALSAMIC REDUCTION

Insalata Di Polipo | 23

OCTOPUS, PARSLEY, POTATOES, ARUGULA,
BLACK OLIVES, ROASTED RED PEPPER,
PEPPERONCINI, LEMON OLIVE OIL

Risotto Ai Frutti Di Bosco | 24

MIXED BERRY RISOTTO, SEARED SCALLOPS,
CITRUS AND VANILLA CREAM SAUCE

Spiedini | 19

WHITE BREAD, MOZZARELLA, GARLIC,
CAPERS, ANCHOVIES, WHITE WINE &
LEMON BUTTER SAUCE

Bruschetta | 14

ITALIAN BAGUETTE, DICED TOMATO, BASIL,
GARLIC, OREGANO, EVOO

Calamari Fritti | 19

LIGHTLY FRIED, SERVED WITH MARINARA

Rollatini Di Melanzana | 19

EGGPLANT, RICOTTA, MOZZARELLA,
LIGHT MARINARA

Charcuterie Board | 65

CHEF'S SELECTION OF MEATS AND
CHEESES (4-6 PEOPLE)

Zuppe

SOUP

Pasta E Fagioli | 9

Zuppa Del Giorno | 10

Insalate

SALADS

Mona Lisa | 15

ENDIVE, ARUGULA, RADICCHIO, OLIVE,
TOMATO, GORGONZOLA, LEMON OLIVE
OIL DRESSING

Di Cesare | 14

HEARTS OF ROMAINE, CREAMY
PARMIGIANO DRESSING, CROUTONS,
SHAVED PARMIGIANO

Insalata Di Barbabietola | 14

BEETS, ARUGULA, RED ONION,
CRUMBLLED GOAT CHEESE, PISTACHIOS,
EVOO, LEMON

Pera E Arugula | 15

PEARS, ARUGULA, CARAMELIZED WALNUTS,
GORGONZOLA, LEMON CITRETTE, SABA

ADD GROUPEL | 22

ADD SALMON | 19

ADD SHRIMP | 16

ADD CHICKEN | 14

ADD LOBSTER TAIL | 27

ADD 3 SEA SCALLOPS | 19

Pasta

SPECIALTY HOMEMADE PASTA

Pappardelle Bolognese | 27

PORK AND BEEF BOLOGNESE SAUCE,
TOPPED WITH RICOTTA

Spaghetti Con Polpette | 26

BEEF MEATBALLS, TOMATO SAUCE

Linguine Alle Vongole | 29

FLORIDA MIDDLENECK CLAMS - GARLIC &
OLIVE OIL OR LIGHT TOMATO SAUCE

Ravioli Di Mare | 47

FILLED WITH MAINE LOBSTER, TOPPED WITH
SEARED SEA SCALLOPS, TRUFFLE FONDUE,
CREAMED CORN, LEEKS

Linguini Nere Fradiavolo | 41

6 OZ MAINE LOBSTER TAIL SERVED OVER
SQUID INK LINGUINI, SPICY TOMATO SAUCE
AND FINISHED WITH ONE CLAM AND
ONE MUSSEL

Cavatelli Con

Rapini E Salsiccia | 29

BROCCOLI RAPA PUREE AND SAUSAGE CRUMBLE

Tagliatelle Con

Gamberi E Pesto | 34

BASIL PESTO, SHRIMP, TOUCH OF CREAM

Tagliatelle Porcini e Tartufo | 34

PORCINI MUSHROOMS, ASPARAGUS TIPS,
LIGHT CREAM SAUCE, SHAVED
BLACK TRUFFLE

Ravioli Di Spinaci | 28

RAVIOLI STUFFED WITH SPINACH AND
RICOTTA, WITH FOUR CHEESE FONDUE,
SAUTÉED MUSHROOMS

Gnocchi Alla Sorrentina | 27

TOMATO AND BASIL, TOPPED WITH
FRESH BURRATA

Penne Salsa Rosa | 36

SHRIMP, BROCCOLI, BABY PORTOBELLO
MUSHROOMS, SUN DRIED TOMATOES,
LIGHT PINK BRANDY SAUCE

Agnolotti Di Carne | 34

FILLED WITH BEEF SHORT RIBS,
MUSHROOMS, GREEN PEAS,
PROSCIUTTO, CREAM SAUCE

Ravioli Alla Vodka | 29

FILLED WITH RICOTTA AND PARMIGIANO
IN VODKA PINK SAUCE

Lasagna | 28

LAYERS OF PASTA, BOLOGNESE SAUCE,
RICOTTA, MOZZARELLA

Risotto Porcini Tartufo | 38

ARBORIO RICE, PORCINI MUSHROOMS, TRUFFLE

ALL PASTAS ARE SERVED WITH A HOUSE SALAD

UPGRADE TO SOUP OR CAESAR | 6

ADD ANCHOVIES | 3

ADD GORGONZOLA CHEESE | 3

GLUTEN-FREE PASTA AVAILABLE

Specialita Della Casa

CHEF SPECIALTIES

Zuppa Di Pesce | 44

CHEF'S CHOICE OF FISH, WHITE SHRIMP, MUSSELS, FLORIDA MIDDLENECK CLAMS, CALAMARI, LIGHT MARINARA SAUCE, CROSTINI OR LINGUINE

Salmone Semplice | 36

SCOTTISH SALMON, BLACK LENTILS AND ROASTED VEGGIES, DRIZZLED WITH A PESTO INFUSED OIL

Filetto Di Manzo Al Pepe Verde | 43

6 OZ FILET MIGNON, PEPPERCORN SAUCE, SAUTÉED SPINACH AND TRUFFLE MASHED POTATOES

Bistecca Alle More E Gorgonzola | MP

16 OZ N.Y. PRIME STRIP, TOPPED WITH MELTED SWEET GORGONZOLA, TRUFFLE MASHED POTATOES, ASPARAGUS, BLACKBERRY RED WINE REDUCTION

Cernia Mediterraneo | 44

GROUPEL LIGHTLY BLACKENED SERVED WITH TWO CLAMS IN A SMOKED BACON TOMATO BROTH OVER ESCAROLE AND GIGANTE BEANS

Cape Sante E Tartufo | 44

SEARED SEA SCALLOPS, SAUTÉED SPINACH, TRUFFLE MASHED POTATOES, SHAVED TRUFFLE AND CITRUS VANILLA CREAM SAUCE

Branzino Lipari | 45

BUTTERFLIED BRANZINO STUFFED WITH RAGÙ OF RATATOUILLE OVER COUSCOUS

Vitello DaVinci | 34

THINLY POUNDED VEAL, PROSCIUTTO, SLICED TOMATOES, BASIL, MOZZARELLA, LIGHT TOMATO SAUCE

Costina Di Manzo | 39

BRAISED SHORT RIBS, BRANDY DEMI-GLAZE SAUCE, TRUFFLE FONDUE GNOCCHI

Costoletta Alla Milanese | MP

BREADED THINLY POUNDED VEAL CHOP, ARUGULA, TOMATOES, RED ONIONS, LEMON OIL CITRETTE

Osso Buco | MP

BRAISED VEAL SHANK, RISOTTO, ASPARAGUS, MARSALA WINE DEMI-GLAZE SAUCE

Pollo Romana | 30

CHICKEN BREAST, GARLIC, BABY PORTOBELLO MUSHROOMS, ARTICHOKE HEARTS, WHITE WINE LEMON SAUCE

Vitello Saltimbocca | 34

THINLY POUNDED VEAL, PROSCIUTTO, FONTINA, WHITE WINE SAUCE, SAGE, SPINACH

FRESHLY BAKED BREAD AND MIXED GREEN HOUSE SALAD ARE SERVED BEFORE THE ENTRÉE'S ARRIVAL.

ADD ANCHOVIES OR GORGONZOLA | 3

UPGRADE TO SOUP OR CAESAR | 6

Parmigiana

TOMATO SAUCE, MOZZARELLA, PARMIGIANO SERVED WITH A SIDE OF PENNE MARINARA

Pollo | 28

BREADED CHICKEN

Costoletta Di Vitello | MP

BREADED VEAL CHOP

Melanzane | 26

EGG BATTERED EGGPLANT

Ai Ferri

FROM THE GRILL

16 oz N.Y. Prime Strip | MP

Filetto Di Manzo | 36

6 OZ BLACK ANGUS FILET

Costoletta Di Vitello | MP

VEAL CHOP

Salmone | 33

SCOTTISH SALMON

Broiled Twin Maine Lobster

Tails 6 oz | MP

ADD LOBSTER TAIL TO ANY ENTREE FOR \$27

Cernia | 38

GROUPER

Branzino | 36

MEDITERRANEAN STRIPED BASS

Jumbo Sea Scallops | 38

OUR GRILLED ITEMS ARE FINISHED WITH
EVOO AND FRESH MEDITERRANEAN HERBS

SAUCES | 3 EACH

IMPORTED PORCINI MUSHROOM, MARSALA
MUSHROOMS, MEYER LEMON BUTTER
CAPER, CREAMY GORGONZOLA

Dal Forno a Legna

PIZZA FROM THE WOOD OVEN

Campagnola | 23 *Red*

SAUSAGE, ROASTED POTATOES, PORCINI
MUSHROOMS, SMOKED MOZZARELLA

Pera | 21 *White*

SLICES OF PEARS, GORGONZOLA,
MOZZARELLA, WALNUTS, PANCETTA,
CRISPY PARMIGIANO

Prosciutto | 22 *Red*

FRESH ARUGULA, SHAVED PARMIGIANO,
PROSCIUTTO, OLIVE OIL

Tre Formaggi | 21 *White*

RICOTTA, SMOKED MOZZARELLA,
GORGONZOLA, SPINACH

Hawaii | 20 *Red*

PINEAPPLE, MOZZARELLA, HAM

Calabrese | 21 *Red*

SPICY SALAME, BLACK OLIVES

Capricciosa | 23 *Red*

BLACK OLIVES, MUSHROOMS,
ARTICHOKES, HAM

Al Salmone | 24 *White*

SMOKED SALMON, CARAMELIZED
RED ONIONS, MASCARPONE CHEESE,
MOZZARELLA, SEASONAL TRUFFLE

Classically Distinctive... Naturally Italian

Contorni

SIDE DISHES

Rapini | 13

BROCCOLI RABE, SAUTÉED, GARLIC EVOO

Salsiccia | 8

ROASTED MILD ITALIAN SAUSAGE,
MARINARA SAUCE

Polpette | 6 each

BEEF MEATBALL, MARINARA SAUCE

Escarole & Gigante Beans | 10

SAUTÉED IN GARLIC AND OIL

Scalloped Potatoes | 8

CREAM, PARMIGIANO CHEESE

Patatine Fritte | 6

FRENCH FRIES

Penne | 12

POMODORO OR GARLIC WITH EVOO

Spinach | 12

SAUTÉED SPINACH, GARLIC EVOO

Risotto Al Parmigiano | 14

ARBORIO RICE, PARMIGIANO CHEESE

Mixed Roasted Vegetables | 8

CHEF'S SELECTION, EVOO

Executive Chef

GIOVANNI TERRAGLIA

Nightly Specials

PLEASE ASK YOUR SERVER ABOUT
NIGHTLY SPECIALS.

Notice

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

WE RESERVE THE RIGHT TO ADD
20% GRATUITY.

Allergies

PLEASE INFORM YOUR SERVER IF YOU HAVE
ANY DIETARY RESTRICTIONS OR ALLERGIES.

Ciao

Il Dolce
Far Niente

Ciao

