

Miami Spice 2021

MENU BY EXECUTIVE CHEF PETER VAUTHY

WEEK 3: "ITALIAN MENU"

• 1ST COURSE •

The "Meatball" – *Veal and Beef Meatball, House Marinara, Whipped Mozzarella*
 Classic Caesar – *Romaine Hearts, Sourdough Croutons, Shaved Parmesan*
 Heirloom Tomato Bruschetta – *Heirloom Tomato, Buffalo Mozzarella, Balsamic, XVOO*

• UPGRADES •

Fiori Di Zucca – *Zucchini Flowers Stuffed with Ricotta, Parmesan, Truffle Corn Cream* +\$18
 Italian Burrata – *Heirloom Tomatoes, 25 year balsamic, and XVOO* +\$18
 Osso Bucco Ravioli – *with Bolognese* +\$12

• 2ND COURSE •

Certified Angus Beef Prime 8oz Filet Mignon | +\$24
 Surf & Turf – add 4oz Maine Lobster Tail to any entree | +\$24
 Ashley Farms Chicken Breast
 Berkshire Pork Chop 8oz
 Above Entrees are served with Parmesan Mashed Potatoes and Green Beans
 C.A.B Short Rib – *Creamy Orzo Pasta, Sun Roasted Italian Tomatoes, Baby Spinach, Pan Sauce*
 Pan Seared Snapper – *Summer Vegetable Ragout, Heirloom Tomato Vinaigrette*
 Bolognese – *Rigatoni Pasta with Veal and Beef Ragout*
 Our World-Famous Chicken Parmesan – *Spaghetti Marinara* | +\$10

• SIDE UPGRADE •

Parmesan Truffle Fries +\$10
 4 Cheese Mac & Cheese +\$12
 Lobster Mac & Cheese +\$29

• STEAK UPGRADES •

C.A.B Prime Filet | 8oz | \$24 | C.A.B Prime Ribeye | 16oz | \$29 | C.A.B Prime Ny Strip | 14oz | \$29

• C.A.B. PRIME BONE-IN UPGRADES •

Filet Mignon | 14oz | \$39 | Ribeye | 22oz | \$39 | Porterhouse | 24oz | \$39

• DRY AGED C.A.B. PRIME UPGRADES •

Bone-In Strip | 18oz | \$29 | Tomahawk | 29oz | \$99 | Porterhouse | 48oz | \$99
All Steaks are served with Parmesan Mashed Potatoes and Green Beans

• DESSERT •

Lemon Panna Cotta – *Triple Berry Compote, Raspberry Sauce*
 Cannoli – *Sweet Ricotta Filling, Fresh Berries*

• DESSERT UPGRADE •

Sicilian Doughnuts – *Honey Glaze and Powdered Sugar* +\$10

*All items are subject to availability. No substitutions or modifications.
 20% Gratuity is included on all checks. Please, no sharing or to-go orders.*