

LUNCH PRIX FIXE \$23

PRIMI

PARMA ARUGULA

arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil

or

INSALATA CESARE

croutons, bacon, parmigiano, lemon, extra-virgin olive oil

or

GRILLED OCTOPUS

mixed greens, radicchio, purple potato, green beans, fried capers, lemon juice

SECONDI

ZUPPA DEL GIORNO

or

TROTA ALLA GRIGLIA

grilled local trout, lemon caper sauce, baby squash, fava bean ragu

or

POLLO PARMIGIANA

breaded boneless organic chicken breast, melted mozzarella, parmigiano, tomato sauce, tuscan kale, roasted potatoes

or

TAGLIATELLE ALLA BOLOGNESE

traditional Bolognese sauce, parmigiano reggiano

DOLCI

VANILLA BEAN PANNA COTTA

strawberry, prosecco fizz

or

LEMON RICOTTA CHEESECAKE

black cherries, white chocolate shavings

August & September

MIAMI SPICE



DINNER PRIX FIXE \$39

PRIMI

POLPETTINE

in tomato sauce

or

GRILLED VEGGIES

Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle

or

MOZZARELLA DI BUFALA

mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar

or

CARPACCIO DI TONNO

thinly sliced raw tuna, sliced fennel, orange, extra-virgin olive oil, lemon juice

SECONDI

PESCE DEL GIORNO

oven baked whole fish, lemon, extra-virgin olive oil, asparagus, grilled treviso

or

LINGUINE AI FRUTTI DI MARE

fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce

or

PAPPARDELLE LAMB RAGU

with slow cooked lamb ragu, pecorino shavings

or

CHIANTI BRAISED SHORT RIBS

10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions

DOLCI

TIRAMISU

a Venetian classic

or

CHOCOLATE BACI BOMBE

hazelnut praline

August & September

MIAMI SPICE

COCKTAILS

~~\$18~~ \$9

GODFATHER

Woodford Reserve Bourbon + Disaronno Amaretto

NEGRONI

Hendrick's Gin + Campari

or

Montelobos Mezcal + Campari

MANHATTAN

Jack Daniel's Rye + Sweet Vermouth

or

Flor de Cana 12 yrs. + Sweet Vermouth

MULES

Stoli Elit & Ginger Beer

or

Tullamore Dew Irish Whiskey + Ginger Beer

or

Montelobos Mezcal + Ginger Beer

OLD FASHIONED

Jack Daniel's Rye

or

Flor de Cana 7 yrs.

or

Woodford Reserve Bourbon

MARTINI'S

Stoli Citros

or

Stoli Strasberi

or

The Casino Royale Vesper

AMARETTO SOUR

Gentleman Jack + Disaronno Amaretto

or

Papa's Pilar White Rum + Disaronno Amaretto

MARGARITA

Tromba Blanco Tequila + Orange Infused Simple Syrup

or

Montelobos Mezcal + Orange Infused Simple Syrup

THE MANGUA

Flor de Cana + Coke



OSPITALITÀ ITALIANA

QUALITY APPROVED

Italian Government Seal of Authenticity

CORAL GABLES

TORONTO

YORKVILLE · KING STREET WEST · YONGE STREET