



RAW BAR 4

TUNA TARTARE	\$45.00
caviar, tomato conserva	
HALF DOZEN OYSTERS	\$28.00
daily selection	
HAMACHI	\$29.00
apple, oregano	
TUNA CARPACCIO	\$32.00
citrus, pickled fresno chili	

CAVIAR SERVICE 2

KALUGA	\$95.00
traditional accompaniments	
IMPERIAL OSETRA	\$175.00
traditional accompaniments	

STARTERS & SALADS 7

HEIRLOOM TOMATOES	\$28.00
sunflower seed, raspberry	
LITTLE GEM CAESAR	\$27.00
parmigiano reggiano, herb crouton	
BURRATA	\$29.00
grapes, mandarin mostarda, hazelnut	
GRILLED OCTOPUS	\$32.00
tomato ragu, basil pesto	
FRITTO MISTO	\$29.00
calamari, shrimp, zucchini	
FOCACCIA	\$18.00
tomato, taggiasca olive, rosemary	

PROSCIUTTO SAN DANIELE	\$31.00
parmigiano reggiano, aged balsamic	

PASTA 4

SHORT RIB PAPPARDELLE	\$36.00
pickled tomato, sherry, piave	

LUMACHE BOLOGNESE	\$34.00
veal and pork ragu, basil	

RIGATONI POMODORO	\$32.00
calabrian chili, whipped ricotta	

SARDINIAN GNOCETTI	\$48.00
flordia pink shrimp, lemon, saffron	

FROM THE SEA 4

MEDITERRANEAN BRANZINO	\$59.00
leeks, pine nut gremolata	

KING PRAWNS	\$54.00
calabrian chili butter	

DIVER SCALLOPS	\$48.00
tomato puttanesca	

SALT BAKED BRANZINO	\$135.00
lemon caper vinaigrette	

FROM THE LAND 4

PRIME RIBEYE	\$115.00
24oz, chili herb butter	

FILET MIGNON	\$69.00
8oz, porcini mushroom, périgourdine	

LAMB CHOPS	\$86.00
salsa verde	

ROASTED CHICKEN	\$42.00
kale, carrot, chicken jus	

SIDES 4

CONFIT POTATOES	\$19.00
parmigiano reggiano	

MAITAKE MUSHROOMS	\$20.00
crispy shallot	
WHIPPED POTATOES	\$20.00
butter	
GRILLED BROCCOLINI	\$19.00
meyer lemon	

MARTINIS 8

CLASSIC MARTINI	AVAILABLE OPTIONS
	\$14.00
	caviar stuffed olives: \$20.00
PEAR PRESSURE	\$14.00
grey goose la poire, herb liqueur, lime	
POMTINI, PLEASE	\$14.00
belvedere vodka, pomegranate, mint	
MIDNIGHT WHISPER	\$14.00
frangelico, coffee liqueur, baileys, chocolate, biscotti	
BASILICA VESPERO	\$14.00
broker's gin, basil infused vodka, lillet	
WATER LILY	\$14.00
empress gin, lemon, crème de violette	
OLIVE OIL MARTINI	\$14.00
ketel one vodka, olive brine, cocchi americano	
HER LAST WORD	\$14.00
hendrick's gin, genepy liqueur, elderflower, lemon	

SMALL BITES 1

HAPPY MEAL	AVAILABLE OPTIONS
	\$44.00
	upgrade to signature martini: \$4.00
	caviar french onion dip: \$20.00

SPARKLING 3

PROSECCO BRUT "JEIO", BISOL, VENETO, NV	AVAILABLE OPTIONS
	BTG: \$12.00
	Bottle: \$75.00
FRANCIACORTA BRUT NATURE "ANIMANTE," BARONE PIZZINI, NV	\$70.00

FRANCIACORTA EXTRA BRUT "61", BERLUCCHI, LOMBARDIA, NV

\$90.00

ROSE 2

COTES DE PROVENCE, FOREVER YOUNG '22

\$70.00

COTES DE PROVENCE, “ENTOURAGE” 22

\$55.00

BIANCO 7

PINOT GRIGIO, BENNATI, FRIULI '22

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$55.00

SAUVIGNON BLANC, LIVIO FELLUGA, FRIULI '23

AVAILABLE OPTIONS

BTG: \$17.00

Bottle: \$65.00

PINOT BIANCO, KETTMEIR, ALTO - ADIGE '22

\$55.00

VERDICCHIO CLASSICO SUPERIORE, UMANI RONCHI '16

\$60.00

PIGATO, BISSON '22

\$60.00

RIBOLLA GIALLA "CATERINA," TENUTA SANT' HELEN '22

\$55.00

CHARDONNAY, RECANATI '22

\$55.00

ROSSO 8

CHIANTI CLASSICO RISERVA, CARPINETO, TUSCANY '19

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$55.00

MALBEC RESERVA, TERRAZAS, MENDOZA '21

AVAILABLE OPTIONS

BTG: \$18.00

Bottle: \$60.00

PINOT NOIR, “LA BRISA”, SONOMA COAST, WALT '21

AVAILABLE OPTIONS

BTG: \$18.00

Bottle: \$65.00

VERONA "SECCO-BERTANI," BERTANI, '19

\$55.00

CANNONAU DI SARDEGNA RISERVA, SELLA & MOSCA, SARDINIA '21

\$55.00

BEUJOLAIS, FLEURIE "LES ROCHES," GILLES COPERET '20

\$55.00

NERO D'AVOLA, "HARMONIUM," FIRRIATO, SICILY, '20

\$75.00

TOSCANA "QUERCEGOBBE,"PETRA '21

\$80.00

STARTERS 6

FOCACCIA	\$14.00
seasonal	
PROSCIUTTO SAN DANIELE	\$24.00
parmigiano reggiano, aged balsamic	
HEIRLOOM TOMATOES	\$28.00
sunflower seed, raspberry	
BURRATA	\$29.00
grapes, mandarin mostarda, hazelnut	
FRITTO MISTO	\$26.00
calamari, shrimp, zucchini	
GRILLED OCTOPUS	\$29.00
tomato ragu, basil pesto	

PIZZETTAS & PASTAS 6

TRUFFLE MUSHROOM	\$29.00
porcini cream, whipped ricotta, black truffle	
MARGHERITA	\$24.00
san marzano, mozzarella, basil	
SPICY SALAMI	\$28.00
fresno chili	
SHORT RIB PARPADELLE	\$36.00
black truffle, piave, rye breadcrumbs	
LUMACHE BOLOGNESE	\$34.00
veal and pork ragu, basil	
RIGATONI POMODORO	\$32.00
calabrian chili, whipped ricotta	

MAINS 9

GRILLED CHICKEN PANINI	\$26.00
petite basque cheese, arugula, preserved tomato, pickled peppers, harissa labneh	
THE CASA BURGER	\$29.00
special sauce, caramelized shallot, gruyère, house pickles	
MAINE LOBSTER ROLL	\$32.00
spicy pickled celery, drawn butter, milk bread	

MEDITERRANEAN CHOPPED SALAD	AVAILABLE OPTIONS
spanish chorizo, feta, hummus, smoked shallot & sumac vinaigrette	\$25.00
	Add Grilled Chicken Breast: \$10.00
	Grilled Salmon: \$14.00
	Grilled Prawns: \$22.00
	4oz Filet: \$27.00
CAESAR SALAD	AVAILABLE OPTIONS
parmigiano reggiano, herb crouton	\$18.00
	Add Grilled Chicken Breast: \$10.00
	Grilled Salmon: \$14.00
	Grilled Prawns: \$22.00
	4oz Filet: \$27.00
DIVER SCALLOPS	\$48.00
tomato puttanesca	
WHOLE GRILLED BRANZINO	\$67.00
leeks, pine nut gremolata	
CHICKEN MILANESE	\$35.00
harissa, black lime	
FILET MIGNON	\$69.00
8oz, porcini mushroom, truffle périgourdine	
DESSERT 4	
TROPICAL PAVLOVA	\$15.00
coconut, passion fruit	
KEY LIME VELVET CAKE	\$18.00
chiffon cake, key lime custard, cheesecake mousse	
CHOCOLATE HAZELNUT TORTA	\$15.00
milk chocolate, praline	
HOUSEMADE GELATO	\$14.00
chef's selection of seasonal flavors	
SIGNATURE COCKTAILS 7	
APEROL SPRITZ	\$20.00
aperol, prosecco, club soda	
BELLO HUGO SPRITZ	\$20.00
bombay sapphire gin, st-germain, yuzu, lemon, owen's cucumber mint soda, prosecco	
SBAGLIATO	\$20.00
aperol, carpano antica sweet vermouth, prosecco, orange marmalade	

MATCHA MARTINI	\$20.00
tito's vodka, ceremonial matcha, irish cream {818 reposado tequila +4}	
ESPRESSO MARTINI	\$20.00
american harvest vodka, baileys	
MOCHA ESPRESSO MARTINI	\$20.00
patron reposado tequila, dark chocolate liqueur	
CASA DE COCO	\$28.00
bacardi rum, coconut water, pineapple	

FRESH JUICES 5

GREEN GODDESS	\$8.00
kale, spinach, lemon, cucumber	
GOLDEN GLOW	\$8.00
carrot, ginger, lemon	
WATERMELON	\$8.00
ORANGE JUICE	\$8.00
FRESH COCONUT	\$18.00

SPARKLING WINE BY THE GLASS 2

Prosecco Brut "Jeio", Bisol, NV	\$20.00
"Brut Imperial", Moet & Chandon, NV	\$35.00

ROSÉ WINE BY THE GLASS 1

Côtes de Provence, Minuty "Prestige", 2023	\$20.00
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WHITE WINE BY THE GLASS 2

Soave Classico, Bertani, Veneto, 2022	\$18.00
Cortese di Gavi, Villa Sparina, Piedmont, 2022	\$16.00

RED WINE BY THE GLASS 2

Chianti Classico Riserva, Carpineto, Tuscany, 2019	\$16.00
Pinot Noir "La Brisa", Walt, Sonoma Coast, 2022	\$22.00

SUNDAY BRUNCH ON THE BAY 9

ENDLESS BRUNCH	AVAILABLE OPTIONS
Sunday 11AM-3PM	Per Person + tax & service charge: \$98.00
	Per Person - Children under 12 + tax & service charge: \$58.00

CHARCUTERIE & ARTISANAL BREADS

Cured Meats & Cheeses | Bread & Bagels | Focaccia

SALADS

Selection of Seasonal Vegetable & Grains

CRUDITES & DIPS

SUSHI

Selection of Maki

RAW BAR

Oysters | Prawns | Crab | Ceviches | Tiraditos

ENTRÉES

Hand Carved Prime Rib & Porchetta | Housemade Pasta & Pizzettas | Made To Order Omelette | Fried Chicken & Waffle

PASTRIES & DESSERTS

Assorted Danishes & Breakfast Pastries | Granola Yogurt Parfait | Fresh Fruits & Berries Cakes | Tarts | Cookies

CAVIAR SERVICE	AVAILABLE OPTIONS
	KALUGA 1OZ, traditional accompaniments: \$95.00
	IMPERIAL OSETRA 1oz, traditional accompaniments: \$175.00

BEVERAGES 3

AL FRESCO	\$37.00
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Brut Blanc de Blanc Trento, Ferrari, NV | Cotes de Provence, Prestige, Chateau Minuty, 2022 | Soave Classico, Bertani 2022 Chianti Classico Riserva, Carpineto 2018 | Includes Bloody Mary, Mimosa, Bellini

SERENO	\$62.00
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Brut Blanc de Blancs Trento, Ferrari, NV | Cotes de Provence, Prestige, Chateau Minuty, 2022 | Soave Classico, Bertani 2022 | Chianti Classico Riserva, Carpineto 2018 | Cocktails below included in package

LA RIVIERA	\$227.00
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Moet & Chandon, Dom Perignon 2015 | Cotes de Provence, Whispering Angel, Château d'Esclans 2022 | Chardonnay "Karia", Stag's Leap Wine Cellars 2022| Barolo "Bussia", Prunotto, 2019 | Cocktails below included in package

DESSERTS 6

TROPICAL PAVLOVA	\$15.00
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coconut, passion fruit

KEY LIME VELVET CAKE	\$18.00
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chiffon cake, key lime custard, cheesecake mousse

PISTACHIO CLOUD	\$28.00
honey nougat, candied lemon, pistachio sorbet	
TIRAMISU AFFOGATO	\$22.00
coffee caramel, mascarpone, almond sorbet	
CHOCOLATE HAZELNUT TORTA	\$15.00
milk chocolate, praline	
HOUSE GELATO	\$14.00
chef's selection of seasonal flavors	

COCKTAILS 9

SORRENTO	\$20.00
818 tequila blanco, limoncello, yuzu	
GIARDINO	\$21.00
sonrisa rum, coco lopez, passion fruit	
AL FRESCO	\$22.00
bombay sapphire gin, domain de canton, cucumber, citrus	
AMALFI LEMONADE	\$22.00
belvedere vodka, strawberry, basil, citrus	
LAVENDER HAZE	\$22.00
botanist gin, lychee, orgeat, lavender, lemon	
SIENA	\$25.00
don julio 70 tequila, licor 43, aperol, passion fruit, lemon	
CALABRIAN MARGARITA	\$23.00
casa del sol blanco tequila, dos hombres mezcal, apricot, chili	
SAN REMO	\$20.00
brother's bond bourbon, campari, antica formula, orange	
VITA BELLA	\$22.00
ketel one vodka, italicus, yuzu, lychee, lemon	

NON-ALCOHOLIC 1

DONNA D'ORO	\$12.00
almave ambar blue agave spirit, pineapple, lime	

BEER & HARD SELTZER 5

MIAMI PALE ALE, BISCAYNE BREWING CO.	\$9.00
PERONI, ITALY	\$9.00

PORETTI BOCK ROSSA, ITALY	\$9.00
LA RUBIA, MIAMI FL	\$9.00
HAPPY DAD HARD SELTZER	\$9.00
fruit punch	

CHAMPAGNE & SPARKLING WINE BY THE GLASS 5

PROSECCO	\$18.00
Bisol "Jeio" Brut, Venuto, Italy NV	
PROSECCO	\$20.00
Bisol "Jeio" Brut Rosé, Veneto, Italy NV	
CHAMPAGNE	\$33.00
Moët & Chandon "Imperial" Brut, France NV	
CHAMPAGNE	\$100.00
Moët & Chandon "Dom Perignon", France '13	
CHAMPAGNE	\$120.00
Louis Roederer "Cristal" Brut, France '14	

ENTRÉES 5

LUMACHE ARRABBIATA	
calabrian chili, basil	
PAPPARDELLE BOLOGNESE	
pork & beef ragu, basil	
MEDITERRANEAN BRANZINO	
leeks, pine nut gremolata	
STEAK FRITES	
8oz hangar, veal jus, fries	
LAMB CHOPS	
salsa verde [+15 supplement]	

SOMMELIER’S BOTTLE SELECTION 1

SPARKLING ROSÉ WHITE RED	\$55.00
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