

Barsecco

1421 S Miami Ave 33130-4304 · 13055779809 · Updated: Jan 14, 2026

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SMALL PLATES 8

Sicilian Arancini

\$16.00

Golden crispy creamy parmesan risotto balls, stuffed with nduja and stretchy mozzarella cheese served with a chunky tomato truffle pink sauce

Ceviche Carretillero*

\$18.00

Fresh cut corvina, leche de tigre, rocoto pepper, crispy fried calamari, sweet potato, giant peruvian corn & crispy cancha corn

Serrano Ham Croquettes

\$16.00

Sriracha aioli, house-made mixed berry preserves

Guacamole

AVAILABLE OPTIONS

Fresh hass avocados, tomato, onion, garlic, cilantro, lime

\$15.00

Add Wagyu Strip Loin:

\$8.00

Tuna Poppy Tataki*

\$14.00

Poppy crusted tuna, red onion jam, ponzu, aji amarillo mayo

Charcuterie Board

\$30.00

Coppa, prosciutto di parma, salami felino, pistachio crusted goat cheese, grana padano, fresh mozzarella, grilled focaccia, mixed olives, red onion jam, berry preserves

Grana Padano Truffle Fries

\$12.00

Thick cut steak fries, grana padano cheese, truffle oil and chives

Golden Fried Calamari

\$17.00

Crispy Calamari, San Marzano Tomatoes & Basil, Aji Amarillo Aioli.

GREENS 3

Burrata & Berries

\$15.00

Golden beets, strawberries, blueberries, baby heirloom tomatoes, micro arugula, balsamic, basil

Crispy Kale

\$12.00

Crispy fried kale leaves, kimchi vinaigrette, crushed marcona almonds, spicy mayo.

Pistachio Beet Salad

\$15.00

House blend mixed greens, candied pistachio, red beets, golden beets, goat cheese, orange segments and balsamic sesame vinaigrette

BURGERS & PIZZA 3

Margherita

San marzano pomodoro, mozzarella, fresh basil

AVAILABLE OPTIONS

\$16.00

Add Pepperoni: \$2.00

Prosciutto Di Parma

San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula

\$19.00

Barsecco Burger

Two angus beef patties, american cheese, grilled onions, secret sauce, lettuce, tomato, brioche bun, steak cut french fries

\$17.00

TACOS 3

Wagyu Asian Street Tacos

Sweet glazed wagyu strip steak, creamy red cabbage kimchi, avocado yuzu, micro cilantro, crispy gyoza shell

\$18.00

Baja Chicken Tacos

Grilled chicken breast, smoked bacon, black beans, melted cheese, spicy mayo, avocado, flour tortilla

\$14.00

Birria Taquitos

Crispy white corn tortillas filled with slow-braised birria brisket & mexican cheese. Topped with lettuce, pico de gallo, crema & cotija cheese & served with birria dipping broth

\$16.00

MAIN COURSES 7

Wagyu New York Strip*

Sizzling wagyu new york strip topped with melted miso mushroom glaze

\$45.00

Miso Seabass

Pan seared seabass glazed in a sweet white miso sauce

\$34.00

Secreto Iberico Pork Steak

A tender, beautifully marbled cut of the iberico acorn fed pig, pan seared and served with crispy rosemary potatoes, roasted green apples, marcona almond romesco sauce and apple cider gastrique

\$36.00

Carbonara Fried Rice

16 Crispy fried rice, guanciale, egg yolk, grada padano cheese, sunny side up egg

\$16.00

Creamy Pesto Cavatelli

Creamy pesto sauce, semi dried tomatoes, ricotta salata cheese, toasted pine nuts

\$22.00

Gnocci alla Vodka

Fresh homemade pillowy potato gnocchi, rich and creamy vodka pink sauce with stretchy mozzarella, topped with fresh mozzarella chunks

\$18.00

Black Truffle Rigatoni Alla Vodka

Creamy black truffle vodka pink sauce, fresh mozzarella, black truffle slices, basil

\$28.00

RED WINES 9

Chianti, Fattoria Del Cerro, Tuscany, Italy**AVAILABLE OPTIONS**

G: \$14.00

B: \$59.00

Cabernet Sauvignon, Caymus, Napa, California**\$190.00****Marqués De Murrieta, Rioja, Spain****\$58.00**

Tempranillo, Mazuelo, Graciano & Garmacha grapes.

Decoy Merlot Sonoma**AVAILABLE OPTIONS**

G: \$14.00

B: \$50.00

Aruma, Malbec, Argentina**AVAILABLE OPTIONS**

G: \$14.00

B: \$48.00

Pinot Noir, Meiomi, Central Coast, California**AVAILABLE OPTIONS**

G: \$14.00

B: \$59.00

Cabernet Blend, Prisoner, Napa, California**\$85.00****Cabernet Sauvignon, Los Vascos (Rothschild), Chile****AVAILABLE OPTIONS**

G: \$14.00

B: \$50.00

Cabernet Sauvignon, Bonanza, California**AVAILABLE OPTIONS**

G: \$14.00

B: \$50.00

ROSÉ WINE ¹**Whispering Angel, Provence, France****AVAILABLE OPTIONS**

G: \$13.00

B: \$50.00

WHITE WINES ⁴**Albariño, Pazo De Lusco, Spain, Rías Baixas****AVAILABLE OPTIONS**

G: \$13.00

B: \$50.00

Vavasour, Sauvignon Blanc, New Zealand**AVAILABLE OPTIONS**

G: \$13.00

B: \$50.00

Ch St Michelle Riesling Washington**AVAILABLE OPTIONS**

G: \$13.00

B: \$50.00

Chardonnay, Los Vascos (Rothschild), Chile

AVAILABLE OPTIONS

G: \$13.00

B: \$50.00

PROSECCO 4

Nino Franco

AVAILABLE OPTIONS

G: \$13.00

B: \$55.00

Le Contesse Prosecco

AVAILABLE OPTIONS

G: \$13.00

B: \$50.00

Valdo Marca D'oro Prosecco

AVAILABLE OPTIONS

G: \$13.00

B: \$50.00

Della Vite Superiore

AVAILABLE OPTIONS

G: \$18.00

B: \$65.00

BARSECCO SIGNATURE 6

Bourbon Secco

\$16.00

bulleit bourbon / fresh blueberry / simple syrup / sage / topped with prosecco

Ginsecco

\$16.00

hendricks gin / fresh cucumber / rosmery infused simple syrup / lemon juice / topped with prosecco

Black Ginger

\$16.00

absolut vodka / fresh blackberry / simple syrup / lemon juice / ginger beer / topped with prosecco

Sparkling Passion Sensation

\$16.00

passion fruit / mint / sugar / topped with prosecco

Razz Spritzer

\$16.00

tito's vodka / fresh raspberry / simple syrup / lemon juice / topped with prosecco

HARRY BLU'S® Miami Spritz

\$16.00

HARRY BLU'S® vodka / Pama liqueur / topped with tonic water.

TROPICAL COCKTAILS 7

Mojito

\$15.00

bacardi light / fresh lime juice / mint / simple syrup / club soda

Spicy Cucumber Margarita

\$15.00

don julio / combier / fresh lime juice / agave nectar / fresh cucumber / jalapeno / cilantro microgreens

Tropical Temptation	\$15.00
tequila / red bull / pineapple juice	
Caipirinha	\$15.00
leblon / fresh lime slices / simple syrup	
Caipiroska	\$15.00
stoli / fresh lime slices / simple syrup	
Margarita	\$15.00
jose cuervo / combier / fresh lime juice / splash oj / agave nectar	
Pitcher	\$45.00
lychee / mango / strawberry / passion fruit / pineapple / tamarind	

MARTINIS 6

Lychee	\$15.00
grey goose / soho lychee liquor / fresh lychee pure	
Espresso Martini	\$15.00
HARRY BLU'S® vodka / espresso / kahlua / frangelico	
Strawberry Martini	\$15.00
HARRY BLU'S® vodka / strawberry / fresh basil / lime juice / simple syrup / sugar ring	
Passion Martini	\$15.00
ketel one / passion fruit puree / midori / apple schnapps	
Absolut Miami	\$15.00
absolut / passion fruit pure / grapefruit / fresh lemon juice / simple syrup	
Berrytini	\$15.00
Vodka / fresh strawberry / raspberry / blueberry / blackberry / lime juice / simple syrup / sugar ring	

CBD COCKTAILS 3

Melonade	\$14.00
Tito's / fresh watermelon / lemon juice / simple syrup / fresh basil	
St Germain Spritz	\$14.00
st germain / prosecco	
Berrysecco	\$14.00
prosecco / puerto de indias strawberry / triple sec / fresh raspberry / blueberry / blackberry / and strawberry / simple syrup	

BUBBLES 5

Bellini	\$13.00
prosecco / peach puree	

Mimosa	\$13.00
prosecco / fresh orange juice	
Rossini	\$13.00
prosecco / strawberry puree	
Kir Royal	\$13.00
prosecco / chambord	
Champagne Cocktail	\$13.00
prosecco / grand marnier / brandy	

ITALIAN CLASSICS 5

Negroni	\$15.00
campari / bombay gin / sweet vermouth	
Aperol Spritz	\$15.00
aperol / prosecco / topped with club soda	
Pama Spritz	\$15.00
pomegranate liquor / prosecco / fresh raspberries	
Americano	\$15.00
campari / sweet vermouth / club soda	
Campari Spritz	\$15.00
campari / prosecco / topped with club soda	

WE LOVE GIN & TONIC 7

Hendricks / Cucumber / Lime	\$15.00
Harry Blu's® / Rosemary / Dehydrated lime	\$15.00
Puerto de Indias / Orange / Lime	\$15.00
Tanqueray / Lemon / Orange	\$15.00
Nolet Gin / Mint / Lime	\$15.00
Bombay Sapphire / Lime / Orange	\$15.00

Q Tonic Waters

gin & tonics are served with one of the following Q Tonic Waters:

AVAILABLE OPTIONS

Q Indian Tonic: \$3.00

Q Light Tonic: \$3.00

Q Ginger Beer: \$3.00

BEERS 8

Peroni

Stella Artois

Bud Light

Heineken

Corona

Amstel Light

Dos Equis XX

Modelo

CRAFT BEER 4

Goose Island IPA 5.9%

La Rubia 5%

Shock Top 5.2%

Lagunitas IPA 6.2%

STARTERS 4

***Smoked Scottish Salmon Platter** **\$16.00**

Whipped Chive Cream Cheese / Shaved Red Onions / Caper Tapenade / Vine Ripe Tomatoes / Bagel Chips

Serrano Croquettes **\$16.00**

sriracha aioli / house made mixed berry preserves

Avocado Toast **\$12.00**

Thick Cut Multi Grain Bread / Smashed Hass Avocado / Extra Virgin Olive Oil / Maldon Salt

Guacamole

fresh hass avocados, tomato, onion, garlic, cilantro, lime

AVAILABLE OPTIONS

\$15.00

Add Grilled Chicken: \$5.00

Add Crispy New York Steak: \$8.00

GRIDDLE 1

Captain Crunch French Toast **\$16.00**

Thick Cut Brioche / Captain Crunch Coating / Orange Honey Butter / Limoncello Soaked Berries

BREAKFAST IN HAND 3

Brooklyn Breakfast Sandwich **\$14.00**

Scrambled Eggs / Applewood Smoked Bacon / Cheddar Cheese / Brioche Bun

Steak and Egg Breakfast Burrito

\$16.00

Flat Iron Steak / Scrambled Eggs / Red and Green Peppers / Breakfast Potatoes / Cheddar Cheese / Cilantro Crème Fraiche

Hangover Burger

\$17.00

Two Angus Beef Patties / American Cheese / Grilled Onions / Secret Sauce / Applewood Smoked Bacon / Fried Egg / Brioche Bun

EGGS 4

Buongiorno

\$17.00

Two Farm Fresh Eggs Any Style / Captain Crunch French Toast / Pecanwood Smoked Bacon or Whole Hog Breakfast Sausage / Italian Toast / Breakfast Potatoes

Huevos Rancheros

\$17.00

Crispy Blue Corn Tortillas / Two Eggs Any Style / Black Bean Purée / Chorizo / Ranchero Salsa / Cotija Cheese / Pico De Gallo / Avocado

Cotto Ham and Cheese Omelette

\$16.00

Diced Cotto Ham / Sharp Yellow Cheddar / Breakfast Potatoes

Steak and Eggs

\$22.00

Flat Iron Steak / Two Farm Fresh Eggs Any Style / Red Wine Demi / Breakfast Potatoes

BENEDICTS 1

Classic

AVAILABLE OPTIONS

Canadian Bacon / Poached Eggs / Hollandaise Spring Onions / Artisan English Muffin / Breakfast Potatoes

\$16.00

Add Smoked Salmon: \$2.00

HEALTHY CORNER 2

Spinach & Mushroom Egg White Omelette

\$15.00

Sautéed Garlic Spinach / Mushrooms / Breakfast Potatoes

Veggie Omelette

\$15.00

Sweet Bell Peppers / Bermuda Onions / Zucchini / Vine Ripe Tomatoes / Breakfast Potatoes

TOASTS 2

Avocado Goat Cheese Toast

AVAILABLE OPTIONS

Thick Cut Artisan Bread / Smashed Hass Avocado / Whipped Goat Cheese / Heirloom Cherry Tomatoes / Arugula

\$12.00

Add Poached Egg: \$2.00

Add Smoked Salmon: \$6.00

Add Pecanwood Smoked Bacon:

\$4.00

Country Scramble

\$17.00

Thick Cut Artisan Bread / Smashed Hass Avocado / Soft Scrambled Eggs / Buratta / Preserved Wild Mushrooms / Crispy Shallots

PIZZA 1

Classic Margherita

\$15.00

San Marzano Tomatoes / Fresh Mozzarella / Basil / Extra Virgin Olive Oil

SIDES 4

Toast \$3.00

White / Multigrain / Bagel / English Muffin

Breakfast Potatoes \$3.00

Pecan Wood Smoked Bacon \$6.00

Whole Hog Breakfast Sausage \$5.00

BLOODY MARY'S 3

Shrimp Cocktail Bloody Mary

Citrus Vodka / Fresh Horseradish Bloody Mary Mix / Citrus Poached Shrimp / Lemon Wedges / Celery Spears

Caprese Bloody Mary - Italian Style

Vodka Basil Infused / Balsamic Bloody Mary Mix / Cherry Tomato / Cilligene Mozzarella / Basil / Balsamic Reduction

Bloody Mary - Cuban Style

Rum / Cilantro Bloody Mary Mix / Fried Plantain Strips

BUBBLES - PITCHERS 4

Peach Ginger Bellini

Ginger Simple Syrup / Peach Purée / Sparkling Wine

Aperol Spritzer

Aperol / Sparkling Wine

Sparkling Wine Sangria

Brandy / Combier Liquor / Simple Syrup / Fruits / Ice / Sparkling Wine

Elderflower Sparkler

St. Germain Liquor / Grapefruit Juice / Ginger Simple Syrup / Sparkling Wine

TROPICAL COCKTAILS PITCHERS 3

Mojito

Bacardi Light / Fresh Lime Juice / Mint

Margarita

Jose Cuervo / Combier / Fresh Lime Juice / Splash OJ / Agave Nectar

Caipirosk

Belvedere / Fresh Lime Slices / Simple Syrup

BOTTLES 3

Moet Ice	\$140.00
Moët & Chandon Imperial	\$130.00
Veuve Clicquot Yellow Label	\$135.00

TAPAS 5

Golden Fried Calamari

san marzano basil pomodoro, aji amarillo aioli

Grana Padano Truffle Fries

Thick-cut steak fries, grana Padano cheese, truffle oil, and chives

Serrano Croquettes

Sriracha aioli, house-made mixed berry preserves. Supplement \$1

Guacamole

Fresh hass avocados, tomato, onion, garlic, cilantro, lime.

Baja Chicken Tacos

Grilled chicken breast, smoked bacon, black beans, melted cheese, spicy mayo, avocado, flour tortilla

PIZZAS 3

Margherita

san marzano pomodoro, mozzarella, basil

Pepperoni

san marzano pomodoro, mozzarella, basil, pepperoni

Prosciutto di Parma

San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula. Supplement \$1

CRAFT COCKTAILS 4

Spicy Cucumber Cilantro Margarita

tequila, combier, fresh lime juice, agave nectar, fresh cucumber, jalapeño, cilantro microgreens

HARRY BLU'S® Miami Spritz

HARRY BLU'S® vodka, Pama liqueur, topped with tonic water.

Sunset Raz

tanqueray gin, raspberry, lime juice, simple syrup topped with sparkling wine

Bourbon Secco

Bourbon whisky, fresh blueberry, simple syrup, sage, topped with prosecco

BEER 7

Peroni

Stella Artois

Heineken

Dos Equis XX

Corona

Amstel Light

Bud Light

WHITE WINE 3

Chardonnay Los Vascos, Chile

Pinot Grigio Lagaria, Italy

Riesling Frisk, Australia

RED WINE 6

Chianti Classico, Gagliole, Italy

Merlot Ca Donini, Italy

Malbec Aruma, Argentina

Malbec Ferllen, Argentina

Cabernet Ferllen, Argentina

Merlot Ferllen, Argentina

PIZZAS & BURGER 3

Margherita

San marzano pomodoro, mozzarella, basil

AVAILABLE OPTIONS

\$16.00

Pepperoni: \$2.00

Prosciutto Di Parma

San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula

\$19.00

Barsecco Burger

Two Angus beef patties, American cheese, grilled onions, secret sauce, lettuce, tomato, brioche bun, steak cut french fries

\$17.00

CHAMPAGNE 10

Dom Pérignon

\$600.00

Veuve Cliquot Yellow Rosé

\$320.00

Moët & Chandon Imperial Rosé	\$270.00
Moët Ice Rose	\$285.00
Moët & Chandon Nectar Imperial	\$300.00
Veuve Cliquot Yellow Label	\$195.00
Moët & Chandon Imperial	\$200.00
Moët Ice	\$240.00
Moët & Chandon Nectar Rose	\$320.00
Perrier-Jouët Grand Brut	\$195.00

CHAMPAGNE MAGNUM ³

Moët & Chandon Nectar Rose	\$485.00
Moët Imperial	\$465.00
Veuve Cliquot Yellow Label	\$465.00

VODKA ⁷

Absolut & Flavors	\$250.00
Belvedere	AVAILABLE OPTIONS
	\$300.00
	Magnum (1.5l): \$450.00
Ciroc	\$275.00
Ketel One	\$275.00
Grey Goose	\$450.00
Grey Goose & Flavors	\$300.00
Tito's	\$275.00

RUM ⁹

Bacardi & Flavors	\$200.00
Bacardi 8	\$225.00
Zacapa 23	\$275.00
Santa Teresa	\$275.00
Antioqueno	\$180.00

Flor de Cana 7 Yr	\$250.00
Flor de Cana 12 Yr	\$285.00
Flor de Cana 18 Yr	\$300.00
Diplomatico Reserva Exclusiva	\$275.00

GIN 5

Tangueray	\$225.00
Bombay Sapphire	\$250.00
Hendrick's	\$275.00
Puerto de Indias	\$275.00
Harry Blu's Gin	\$225.00

COGNAC 2

Hennessy VS	\$300.00
Remy Martin VSOP	\$250.00

TEQUILA 14

Patrón Silver	\$250.00
Patrón Reposado	\$280.00
Patrón Añejo	\$300.00
Don Julio Blanco	\$250.00
Don Julio Reposado	\$280.00
Don Julio Anejo	\$300.00
Don Julio 70	\$350.00
Don Julio 1942	\$550.00
Maestro Dobel	\$250.00
Herradura	\$250.00
Clase Azul reposado	\$500.00
Casamigos Blanco	\$300.00
Casamigos Reposado	\$325.00

Casamigos Añejo

\$350.00

SCOTCH 11

Dewar's \$250.00

Dewar's 12 \$280.00

Chivas 12 \$300.00

Chivas 18 \$350.00

Buchanan's 12 \$300.00

Buchanan's 18 \$350.00

Old Parr \$275.00

Johnnie Walker Black \$300.00

Johnnie Walker Blue \$600.00

Macallan 12 \$350.00

Glenlivet \$350.00

WHISKEY 4

Jack Daniels \$275.00

Crown Royal \$275.00

Maker's Mark \$250.00

Jameson \$275.00

RED BULL 4

Red Bull Energy Drink

Red Bull Sugar Free

Red Bull Editions / Tangerine

Tropical Fruits

FLAVORS 18

Strawberry

Grape

Apple

Guava

Mint

Fruit Mix

Peach

BlueMix

Cherry

Pinneapple

Blueberry

Mango

Orange

Lime

Kiwi

Watermelon

Love 66

Skyfall

ADDITIONS 6

Vodka

Whisky

Sambuca

White Wine

Red Wine

Milk

EXTRAS 2

Third Charcoal

\$10.00

Refreshment

\$15.00

ELECTRONIC HOOKAH 2

Regular

\$80.00

Unlimited

\$120.00

Foodeist — restaurant menus, reviews & prices

<https://foodeist.com/place/barsecco>