

BREAKFAST

Fruit Plate

A selection of fresh seasonal fruits.

Acai Bowl

Base of blended açai berries, rich in antioxidants and natural energy. Topped with fresh fruits like bananas, strawberries, and blueberries, it is complemented by a sprinkle of granola for added crunch and honey for texture.

Avocado Toast

Creamy smashed avocado served on toasted artisan bread, topped with a drizzle of olive oil, portobello mushroom and onions. Simple, wholesome, and delicious!

American Breakfast

Eggs of your preference accompanied with bacon, potatoes and fresh seasonal fruit.

Frittata

A delightful Italian-inspired frittata, crafted with farm-fresh eggs, golden potatoes and onions.

Breakfast Burrito

Fluffy scrambled eggs paired with tender bacon, golden potatoes a comforting and delightful flour tortilla.

Crab Eggs Benedict

Classic Eggs Benedict with a twist: poached eggs and tender crab meat served on a toasted English muffin, topped with rich hollandaise sauce for a luxurious breakfast delight

Fried Egg ABLT

A classic sandwich made with crisp bacon, fresh lettuce, avocado, and vine-ripened tomatoes.

Huevos Rancheros

Fried Eggs on a corn tortilla, bathed in a delicious tomato sauce. It is served with refried beans for an authentic Mexican flavor.

French Toast

Fluffy French toast served with fruit and syrup.

Pancakes

Fluffy and golden, our hot cakes. Made fresh to order, they are light, airy, and served warm with a side of butter and syrup.

LUNCH

Guacamole and Chips

Freshly made guacamole served with crispy tortilla chips.

Fresh Chef's Salad

Crisp lettuce, shredded carrots, purple cabbage, juicy tomatoes, crunchy jicama, red onion, and cucumber slices, perfectly tossed for a vibrant and refreshing dish

Tomato Cucumber Mozzarella Salad

A crisp of fresh tomatoes, cucumbers and creamy mozzarella tossed in a delicate vinaigrette for a light and refreshing salad

Watermelon Salad

A vibrant blend of juicy watermelon, creamy mozzarella, and fresh mint, lightly dressed with a zesty Italian vinaigrette

Shrimp Ceviche

Succulent shrimp marinated in fresh citrus, infused with vibrant flavors, and served perfectly chilled.

Baked Clams

Fresh clams baked to perfection with garlic, oregano, and golden breadcrumbs

Lollipop Chicken Wings

Enjoy tender, juicy chicken wings shaped into easy-to-eat lollipops, perfectly seasoned and cooked. Served with your choice of dipping sauces for a flavorful.

Crispy Chicken Cutlet

Perfectly fried chicken cutlet, seasoned with simple Italian flavors, offering a classic and comforting bite.

Portobello Burger

A hearty and flavorful vegetarian burger featuring a marinated and grilled Portobello mushroom cap, topped with fresh lettuce, ripe tomato and onion. Served on a toasted artisan bun with classic fries.

Shrimp Burger

Juicy shrimp patty topped with fresh lettuce, ripe tomato, pesto and garlic sauce, served on a toasted bun.

Beef Burger with French Fries

Indulge in a delicious, succulent beef burger nestled in a toasted bun, topped with fresh lettuce, ripe tomato, crunchy onion, and melted cheese. Paired with a side of crispy golden French fries, this dish creates the ultimate classic combination!

LUNCH

Oricchiette with Broccoli Rabe and Sausage

Combination of al dente pasta, tender broccoli-rabe sautéed with olive oil and white wine, and savory Italian sausage and a mixed and a touch of peccorino cheese.

Sausage and Peppers

Juiciness of the sausages with the freshness and sweet touch of the peppers, sautéed with a touch of olive oil and aromatic spices grated with pecorino and basil.

Lemon Spaghetti

A delicious lemon spaghetti, perfectly balanced with olive oil and fresh herbs, creating a light and flavorful dish

Farfalloni Primavera

Vibrant bow-tie pasta paired with garden-fresh vegetables, sautéed to perfection and tossed in a light, flavorful sauce.

Eggplant Rollatini

Roasted eggplant slices, stuffed with a creamy blend of peccorino, parmigiano and mozzarella fresh spinach and aromatic herbs, au gratin with a smooth homemade tomato sauce and a touch of melted Parmesan cheese.

Shrimp Fettuccini

Succulent shrimp sautéed with zucchini, dried chillis, parsley, and garlic, tossed in a light and flavorful white wine sauce. A delightful pasta dish that perfectly balances spice and freshness!

Lobster Tacos & Mexican Corn

A delectable taco filled with fresh lobster served with traditional Mexican Corn on the Cob. can change the protein for chicken or shrimp and beans and rice on side.

Rosemary Salmon

A delightful Grilled Butter-Rosemary Salmon

Tender salmon filet grilled to perfection with butter and fragrant rosemary, served alongside a crisp green salad and creamy mashed potatoes

DINNER

Ceaser Salad

Classic Caesar Salad with crisp romaine lettuce, crunchy croutons, and Parmesan cheese, tossed in a creamy Caesar dressing for a timeless favorite

Escarole “Scharole” and Beans

Tender escarole and cannellini beans sauteed with garlic and olive oil an authentic taste of Italian tradition.

Clams Casino

Stuffed clams steam with chilis, garlic, shallots and white wine and filling with cherry peppers, prosciutto and shallots and pecorino, and parsley topped with bacon for a perfect mix of flavours.

Fried Calamari

Crispy, lightly fried calamari served with a rich marinara sauce for dipping

Cavatelli Carbonara with Pancetta

Hand-rolled cavatelli tossed in a creamy carbonara sauce with savory pancetta for a rich and authentic flavor

Spicy Rigatoni with Vodka Sauce

Rigatoni coated in a bold, spicy tomato sauce. Served with or without tender king crab

Spaghetti with Clams

Delight in this classic tender spaghetti tossed in a savory garlic and white wine sauce, perfectly complemented by fresh clams.

Eggplant Parmesan

Layers of golden-fried eggplant, savory marinara, and fresh mozzarella, served with spaghetti tossed in a rich, flavorful sauce a true Italian classic

DINNER

Chicken Marsala

Juicy chicken breast browned to perfection, bathed in a delicious Marsala wine sauce with mushrooms and a touch of garlic accompanied by potato croquett with parmesan and black pepper

Chicken Parmesan

Breaded and browned in parmesan cheese chicken breast very crispy, on a tomato sauce and mozzarella cheese. An Italian classic full of flavor.

Chicken Scarpariello

Tender pieces of chicken and sausage sautéed in olive oil, simmered in a delicious and slightly spicy sauce made with garlic, onion and a mixture of olives and pepper brine with a touch of lemon juice, white wine, vinegar and Italian herbs. Served on a bed of freshly baked bread.

Lobster Francese

Fresh lobster in a light, lemon butter sauce, served with a rich and flavorful risotto

Lobster Oreganata

Fresh lobster topped with seasoned breadcrumbs and baked with garlic and oregano. Serve with Chef's rice medley.

Filet of Sole Oreganata

Fresh sole baked with oregano and breadcrumbs, delivering a light and flavorful dish with true Italian roots.

Fajitas

Sizzling fajitas served with your choice of protein: shrimp, lobster, chicken, or beef. Grilled to perfection with sautéed peppers and onions, accompanied by warm big flour tortillas, beans rice and mexican corn.

Filet Mignon with Roasted Vegetables

A succulent filet mignon, perfectly cooked and paired with a medley of roasted vegetables, including zucchini, bell peppers, onions, potatoes, and tomatoes. Enhanced with a rich red wine reduction and subtly smoked with rosemary for an unforgettable flavor experience.

DESSERT

Panna Cotta

Silky and creamy Italian dessert, delicately set and topped with a luscious fruit coulis or caramel sauce for a perfectly sweet finish.

Tiramisu

Classic Italian tiramisu, featuring layers of coffee-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder, offering a perfect balance of rich and creamy flavors

Strawberry Cheesecake

A rich, creamy cheesecake on a buttery graham cracker crust, crowned with fresh strawberries and a bright strawberry glaze.

Oreo Cheesecake

A luxurious dessert with a creamy cheesecake blended with crushed Oreos, layered on a buttery Oreo crust, and topped with whipped cream and whole cookies.

Red Velvet Cake

A timeless dessert with a soft, cocoa-kissed texture, striking red color, and tangy-sweet cream cheese frosting. Perfect for celebrations or indulgent moments.

Mexican Churros

Golden, crispy churros dusted with cinnamon sugar, served warm and paired with a rich chocolate dipping sauce for the perfect sweet taste.

Gelato

Authentic Italian gelato, made with rich ingredients and a velvety smooth texture, available in a variety of decadent flavors for a truly indulgent experience.

DRINKS

JUICES

Green Dream

Kale, spinach, orange and apple

Green Power

Celery, orange, spinach, and ginger

Tropical Green

Kale, spinach, mango, pineapple , banana & Orange juice

Awesome Green

Kale, spinach, celery, cucumber, green apple, lemon

Healthy Green

Green apple, spinach, mango, banana, pineapple

REFRESHERS

Berry Hibiscus

Passionfruit

SMOOTHIES

Açaí Blast

Strawberry, blueberry, blackberry, & banana

Berry Colada

Mango Madness

Mango, pineapple, orange, banana, and Coconut water

Powerful Berry

Banana, spinach, Blueberry & Protein

FROZEN DRINKS

Cherry Lemonade

Watermelon Lemonade

Cantaloupe Lemonade

Red Berry Lemonade

Miami Vice

Bahama Mama

Guacamaya