

**MIAMI SPICE
LUNCH**

Antipasti

Zuppa del Giorno

Mike's Salad

romaine, arugula, tomato, fennel, oranges, red onion, balsamic dressing

Caesar Salad

romaine, croutons, Caesar dressing

Mozzarella in Carozza

fried breaded mozzarella served with tomato sauce

Primi e Secondi

Strozzapreti alla Mike

hand-rolled, spiral shaped pasta, medley of plum, San Marzano, cherry tomato, basil, pecorino

Linguine alla Nerano

fried zucchini, basil, 36 months aged parmesan cheese

Pollo Milanese

pan fried chicken cutlets lightly breaded, served with arugula salad, roasted potatoes

Fish of The Day

chef's creation

Dolci

Tiramisu

lady fingers, mascarpone cream sauce, espresso coffee

Cannoli

ricotta cream, chocolate

\$ 30

MIAMI SPICE DINNER

Antipasti

Beet & Pear Salad

golden and red beets, pears, gorgonzola, caramelized walnuts, arugula, cranberry dressing

Carpaccio di Manzo

thinly sliced beef, arugula pesto, parmesan cheese cream, truffle caviar

Fiore Di Zucca

tempura fried squash blossoms, ricotta cheese

Salmone Marinato

inhouse cured Norwegian salmon, stracciatella cheese, cornichons, citrus infused oil

Primi e Secondi

Pacchero al Ragù

slow cooked beef and pork ragu, tomato sauce

Risotto Pescatore

twelve-month aged Aquarello rice, made with homemade seafood stock, shrimp, mussels, clams, calamari

Linguine alla Nerano

fried zucchini, basil, 36 months aged parmesan cheese

Pollo Arrosto

half free range roasted chicken, brined in citrus and herbs, served with chantarelle mushrooms and roasted potatoes

Fish of The Day

chef's creation

Dolci

Chocolate Caprese (GF)

gluten free chocolate cake, chocolate ice cream toasted almonds, orange sauce

Semifreddo Amalfi

lemon cream, chocolate crumble

\$ 60