

Like Mike

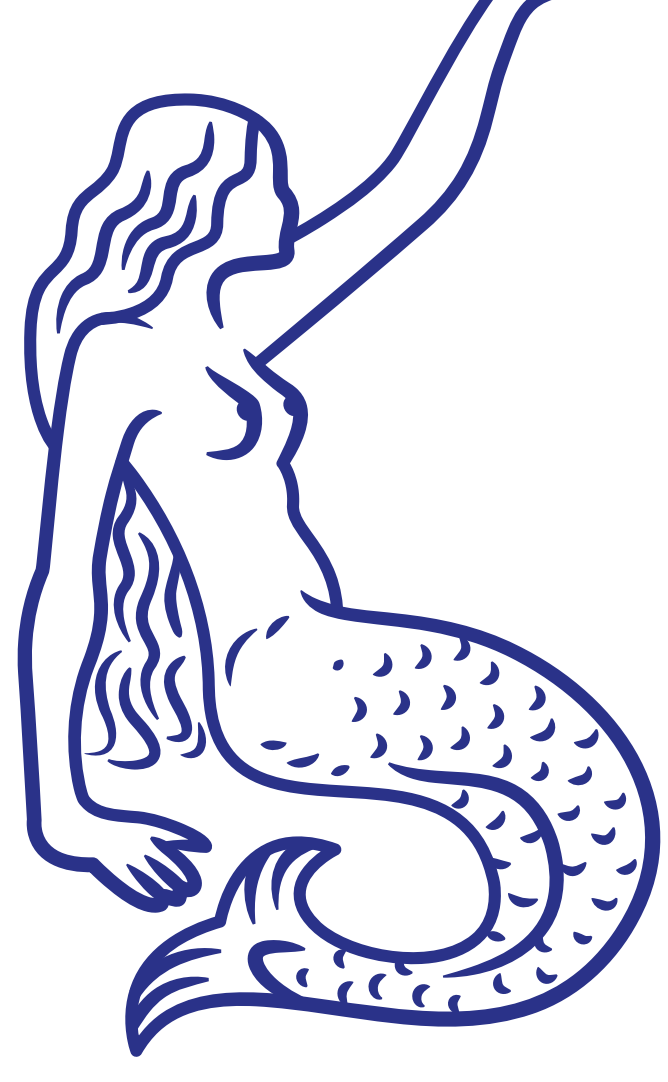
This menu is a contemporary celebration of the coastal Italian cuisine. Mike was a man whose love language was food, a communal tradition of eating among good company.

Pull up a chair and join us in sharing great food, and wine and “cheers” to celebrating the simple joys of life and be more Like Mike.

Buon Appetito!
Lucio Giordano Hospitality Group



Spuntini

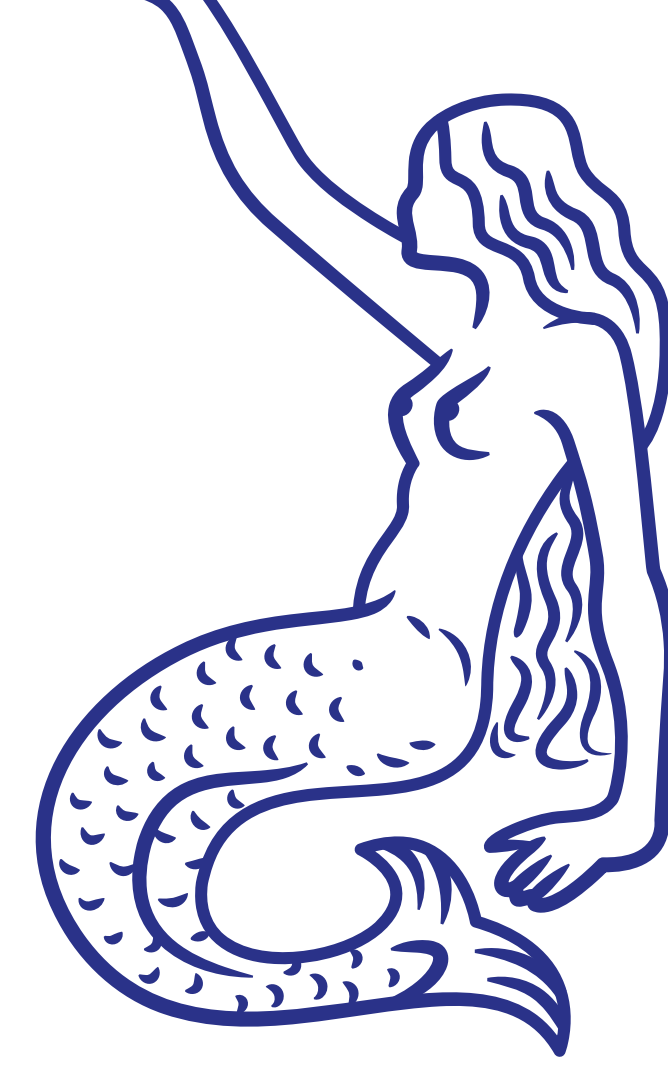


Fresh Ricotta & Honey
Ricotta DOP, acacia honey, black pepper, walnuts and basil
14\$

Mozzarella in Carozza
Flash fried breaded mozzarella fior di latte served with tomato sauce and pesto
16\$

Bruschetta del Giorno
Ask your server
m/p

Fiori di Zucca
Tempura fried squash blossoms, ricotta cheese and stracciatella, served with zucchini sauce
18\$



Lunch Special

Thursday & Friday
27\$

Choice of:

Pasta of the Day
Chef creation

Grilled Chicken Paillard
Grilled chicken cutlets, served with arugula salad and roasted potatoes

Pollo Milanese
Thin chicken cutlets breaded pan-fried, served with arugula salad and roasted potatoes

Grilled Salmon
Grilled fresh salmon served with mixed salad



Format by

LUCIO GIORDANO
hospitality group

Like Mike

MIAMI

ANTIPASTI

LE POLPETTE DI MIKE 18\$
Our classic meat balls, served with ricotta

PARMIGIANA DI MELENZANE 19\$
Fried eggplant, filled with provola, parmigiano, tomato sauce

CAPRESE BURRATA 24\$
Fresh burrata, roma tomatoes, basil, cappers taggiasca olives and evo (add prosciutto +12)

TARTARE DI TONNO* 25\$
Ahi tuna, aioli, croutons, tomato basil gazpacho

POLIPO ALL BRACE 25\$
Grilled octopus tentacle, served with mashed potatoes and bell pepper sauce, crumble of dry olives, drizzled with green oil

CARPACCIO DI MANZO* 26\$
Thinly sliced beef, arugula, sundried tomato, fried artichokes, shaved parmesan, lemon and evo

INSALATE

MIKE'S 17\$
Romaine, arugula, tomato, fennel, orange, red onion, balsamic dressing

CAESAR 16\$
Romaine lettuce, croutons, Caesar dressing

BEET AND PEAR 23\$
Golden and red beets, pears, gorgonzola, caramelized walnuts, arugula, cranberry dressing (add: chicken +9 - shrimp +12 - gluten free substitution +3)

PASTE

STROZZAPRETI ALLA NORMA 26\$
Hand-rolled, spiral shaped pasta, San Marzano and cherry tomato, basil, fried eggplant, aged ricotta

LINGUINE ALLA NERANO 28\$
Fried zucchini, basil, 36 months aged parmesan cheese

RAVIOLI CAPRI 30\$
Pillowy ricotta and spinach filled, Pomodorino from "Piennolo del Vesuvio DOP", fresh basil

SPAGHETTI ALLE VONGOLE 30\$
Fresh clams, garlic, evoo, topped with taralli crumbs (add bottarga +8)

TONNARELLO CACIO & PEPE 28\$
Our classic

GNOCCHI FRUTTI DI MARE 35\$
Homemade dumpling pasta, shrimp, clams, mussels, cherry tomato and fresh arugula

TAGLIATELLE PORCINI & TARTUFO 39\$
Porcini mushrooms, butter, 36 months aged parmesan cheese, seasonal black truffle slices

PACCHERI AL RAGU 30\$
Slow cooked beef and sausage ragu, tomato sauce

RISOTTI

RISOTTO GAMBERI & LIMONE 39\$
Twelve months aged Aquerello carnaroli rice, shrimp, lemon marmalade, served with a shrimp carpaccio on top (try with stracciatella +6)

RISOTTO ZAFFERANO 32\$
Twelve months aged Aquerello carnaroli rice, made with Sicilian Zaffran, parmesan cheese

SECONDI

ROASTED CHICKEN 42\$
Boneless free-range half chicken, slow cooked, with roasted potatoes and broccoli rabe "friarelli" served with rosemary gremolata

GRILLED RIBEYE STEAK 59\$
Grilled 14oz prime ribeye, sliced, served with grilled vegetables of the day

GRILLED SALMON 35\$
Fresh salmon, served with grilled asparagus, lemongrass and red pepper sauce topped with potato sticks

FISH OF THE DAY m/p

DOLCI

TIRAMISU CLASSICO 15\$
Lady fingers, espresso, mascarpone cream

CHOCOLATE MOUSSE 15\$
Chocolated with couverture chocolate, almond crumble, served with raspberries sauce

LEMON CHEESECAKE 15\$
A pure lemon cheesecake over chocolate crumble, served with strawberry sauce

TORTINO CAPRESE (GF) 16\$
Gluten Free chocolate cake, pistachio ice cream, toasted almonds, orange zabaglione sauce

SORBETTO AL LIMONE 12\$
Italian lemon sorbet

HOMEMADE GELATO 14\$
Ask for the flavors of the day

Ask your server the Specials of the Day

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free and/or vegan pasta available upon request. For parties of 10 or more, 22% Service Charge will be automatically included.