



MIAMI SPICE 2019

antipasti

choice of

ARUGULA SALAD

pine nuts, pecorino & trucioleto vinaigrette

BURRATA

pesto, heirloom tomato & aged balsamic

MEDITERRANEAN OCTOPUS

potatoes, capers, olives & smoked crema

SICILIAN CEVICHE **\$5 supplement**

market fish, olive & sweet pepper

primi piatti

choice of

LOBSTER TAGLIATELLE

fennel & saffron

DUCK & FOIE GRAS RAVIOLI

marsala reduction

BRANZINO

corn, zucchini, olives & salmoriglio

CHICKEN BREAST

swiss chard, pancetta & black garlic

CHILEAN SEABASS **\$12 supplement**

leek & fennel confit, sweet potato & squid ink sauce

dolci

choice of

COCONUT TAPIOCA

tropical fruit chutney, passion whip
& coconut sorbet

AMEDEI BAR

hazelnut crunch, passion fruit
& praline ice cream

vini

"CLASSICO" WINE FLIGHT **\$25**

three 3oz selection

"RISERVA" WINE FLIGHT **\$35**

three 3oz premium selection

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