

THE RESERVE

BY CHEF ANTONIO

... APPETIZERS ...

Beef Carpaccio 20

Prime beef slices adorned with 36-months-aged Parmigiano Reggiano and drizzled with a rich parmesan sauce.

Shrimp and Soft Burrata 19

Gulf shrimp sautéed in a little bit spicy fresh tomato sauce, nestled atop creamy Italian Burrata cheese.

Nonna's Meatballs 17

Homemade meatballs simmered in traditional marinara sauce — a classic favorite.

Burrata & Prosciutto 19

Creamy Italian Burrata cheese paired with delicate Prosciutto — a simple and timeless combination.

Short Ribs Flatbread 21

Savory American-style short ribs served on a crispy flatbread for a delightful crunch. A perfect dinner start.

... SOUPS ...

Mushroom Soup 14

Velvety soup featuring a medley of wild mushrooms for an earthy and comforting taste.

... SALADS ...

Cesar Salad 14

Hearth of Romaine Classic Caesar salad with crisp romaine lettuce, Parmigiano Reggiano and a creamy dressingt.

Mix Garden Salad 14

A fresh mix of garden greens and seasonal fruit, tossed with Italian dressing for a refreshing balance of natural sweetness and bright, tangy flavor.

No substitution or modification

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PASTA

Fettuccine Porcini Mushroom 29

Handmade fettuccine with the aroma of wild Porcini Mushroom. This dish celebrates the essence of rustic Italian cuisine.

Gnocchi with Shrimp & Basil Pesto 30

Potato gnocchi tossed in basil pesto with fresh tomato, sautéed shrimp and walnut crumble.

Ravioli Spinach and Ricotta 29

Indulge in luxury with our decadent ricotta and spinach filled ravioli bathed in a butter and sage sauce, topped with parmesan, elevating every bite to a culinary masterpiece.

Ravioli with Lobster 52

Delicate lobster-filled ravioli, gently tossed in a creamy pink sauce and topped with a succulent lobster tail. A luxurious combination of sweet lobster flavor and silky sauce in every bite.

Fettuccine with Meatballs 28

Fresh fettuccine with tender meatballs, prepared in true Nonna's marinara sauce.

You can add

Chicken	9
Shrimp	10

RISOTTO

Lobster Risotto 52

Indulge in our exquisite Cannaroli rice in a creamy pink lobster sauce and a full real lobster tail. You'll love it! A symphony of flavors that transports you to a culinary bliss.

Risotto with Porcini Mushroom 32

Immerse yourself in the rich flavors of our special risotto, infused with the earthy essence of wild Porcini mushrooms. A dish that is both comforting and indulgent.

SIDES

Fettuccine or Gnocchi with Tomato Sauce.....16

Spinach Saute.....9

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... FROM THE SEA ...

Deep Water Diver Scallops 44

Pan-seared scallops, topped with chimichuri sauce, served on a bed of creamy risotto, enhanced with a delicate lobster reduction sauce.

Grouper Livornese 39

Fresh catch Gulf grouper paired with cherry tomatoes, black olives, capers, onion, and garlic for a Mediterranean-inspired dish.

Shrimp Mozambique 39

Large Key West Shrimp sautéed with a fresh tomatoes, olive oil, and a touch of fresh jalapeno for a flavorful kick.

Mediterranean Bronzino 49

Sautéed with fresh squeezed lemon, a delicate touch of fresh capers and prosecco wine then finished in the oven to preserve its exquisite texture and flavor.

... FROM THE LAND ...

Chicken Parmigiana 34

Breaded chicken breast topped with tomato sauce, melted mozzarella, and Parmigiano-Reggiano.

Pork Ossobuco 46

Tender pork shank cooked in a rich mixed veggie sauce for a melt-in-your-mouth experience. Yummy!

Rack of Lamb 55

New Zealand rack of lamb, pan-seared and finished in the oven, served with a rosemary butter sauce that complements its flavor.

Duck à la Orange 44

Duck breast cooked to perfection in a luscious orange sauce. A symphony of flavors.

DESSERTS

Limoncello Mousse 10

Light and airy Limoncello-infused mousse for a refreshing and indulgent finish.

Dessert of the Day 10

Tiramisu 10

Classic Italian delight with espresso-soaked ladyfingers and velvety mascarpone cheese.

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WATER

Natural Water "Acqua Panna"	7
Sparkling Water "San Pellegrino"	7

SODA

Coca-Cola	5
Sprite	5
Fanta	5

COFFEE

American Coffee	4
Espresso Coffee	4
Dobble Espresso Coffee	5
Cappuccino	6

BEER

Domestic Beer	6
Foreign Beer	7

WHITE WINE BY THE GLASS

Prosecco	14
Pinot Grigio	14
Chardonnay	14
Sauvignon Blanc	14
Moscato	14

RED WINE BY THE GLASS

Cabernet Sauvignon	14
Merlot	14
Pinot Noir	14

SIGNATURE WINE BY THE GLASS

Chianti Classico Riserva	16
Brunello di Montalcino	20
Amarone	20
Barolo	21

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.