

THE RESERVE

BY CHEF ANTONIO

... APPETIZERS ...

Filet Mignon Carpaccio 19

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

Calamari Cioppino 17

Tender Calamari sautéed with olive oil, garlic, arugula and fresh tomatoes. Served with toasted bread.

Polpo Royal 19

Octopus grilled to tender perfection. Served on a creamy potato puree with a fragrant pesto drizzle.

Shrimp and Soft Burrata 19

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

Parmigiana Tower 16

Layers of delicate skinless baked eggplant pressed one after another, velvety provolone cheese and a savory made daily tomato sauce and basil.

Short Ribs Flat Bread 17

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

... SOUPS ...

Lobster Bisque 13

Authentic Maine lobster infused in a creamy soup.

Mushroom Soup 13

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

... SALADS ...

Tijuana Style Cesar Salad 13

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

Crispy Kale Garden Salad 13

Crispy kale leaves tossed with a garden-fresh medley and seasonal fresh fruit.

(You can add shrimp or chicken) 9

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PASTA

Risotto with Porcini Mushroom 29

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.

Gnocchi Fra Diavolo Shrimp 27

Homemade gnocchi paired with succulent Key West shrimp in a fresh tomato fradiavolo sauce.

Fettuccini Porcini Mushroom 28

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

Ravioli Spinach and Ricotta 29

Indulge in luxury with our decadent ricotta and spinach filled ravioli bathed in a luscious fresh tomato sauce elevating every bite to a culinary masterpiece.

SIGNATURE DISHES

Lobster Risotto 47

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.

Fettuccine with Lobster 47

Experience the pinnacle of indulgence with our signature fettuccine, adorned with a full real lobster tail creating a dish that embodies elegance and sophistication with every bite.

SIDES

Penne with Tomato Sauce.....12

Spinach Saute.....8

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• • • FROM THE SEA • • •

(entrées served with crispy polenta and caramelized seasonal veggie)

Deep Water Diver Scallops 38
Pan-seared scallops served on a bed of lemon risotto topped with freshly made chimichurri sauce.

Grilled Salmon 30
Perfectly grilled Faroe Island salmon, finished with a ginger and orange gazpacho reduction.

Grouper Livornese 39
Fresh catch Gulf grouper paired with cherry tomatoes, black olives, capers, onions, and garlic for a Mediterranean-inspired dish.

Shrimp Mozambique 32
Large Key West Shrimp sautéed with a little bit spicy fresh tomatoes, scallions, olive oil, and a touch of fresh jalapeno for a flavorful kick.

Mediterranean Bronzino 48
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 Reserve 32
Golden pan-fried chicken breast sautéed with artichoke and mushrooms in a rich marsala wine sauce.

Pork Ossobuco 42
Tender pork shank cooked in a rich mixed veggie sauce for a melt-in-your-mouth experience. Yummy!

Veal Chop Mushroom 52
Grilled veal chop lavishly finished with a velvety wild mushroom sauce.

NY Strip Tagliata 40
Grilled NY strip slices topped with a refreshing arugula salad and shaved Parmigiano cheese and finished with a creamy Parmesan sauce.

Duck a là Orange 39
Duck breast cooked to perfection in a luscious orange demi-glace sauce. A symphony of flavors.

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DESSERTS

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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 ... | | ... WHITE WINE BY THE GLASS ... | |
|-------------------------------------|---|-------------------------------------|----|
| Natural Water "Acqua Panna" | 7 | Prosecco | 14 |
| Sparkling Water "San Pellegrino" | 7 | Pinot Grigio | 14 |
| | | Chardonnay | 14 |
| | | Sauvignon Blanc | 14 |
| ... SODA ... | | ... RED WINE BY THE GLASS ... | |
| Coca-Cola | 5 | Cabernet Sauvignon | 14 |
| Sprite | 5 | Merlot | 14 |
| Fanta | 5 | Pinot Noir | 14 |
| | | Rosé | 14 |
| ... COFFEE ... | | ... SIGNATURE WINE BY THE GLASS ... | |
| American Coffee | 4 | Chianti Classico Riserva | 16 |
| Espresso Coffee | 4 | Brunello di Montalcino | 20 |
| Cappuccino | 6 | Amarone | 20 |
| | | Barolo | 21 |
| ... BEER ... | | | |
| Domestic Beer | 6 | | |
| Foreign Beer | 7 | | |

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