

# 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 parmesan sauce.

### **Calamari Cioppino** 18

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

### **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** 16

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

### **Burrata & Prosciutto di Parma** 19

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

### **Eggplant Parmigiana Roll** 17

Thin slices of eggplant, lightly pan-fried, wrapped around ricotta and parmesan, finished with a touch of marinara sauce.

### **Short Ribs Flat Bread** 19

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

## ... SOUPS ...

### **Lobster Bisque** 14

Authentic Maine lobster infused in a creamy soup.

### **Mushroom Soup** 14

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

## ... SALADS ...

### **Tijuana Style Cesar Salad** 14

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

### **Crispy Kale Garden Salad** 14

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

### 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.

### Fettuccine with Lobster 49

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.

### Pappardelle with Meatballs 28

Fresh homemade pappardelle pasta with tender meatballs, prepared in true Nonna's marinara sauce.

### Fettuccine Cacio e Pepe 26

A Roman classic — fettuccine with pecorino Romano and cracked black pepper.

#### You can add

Shrimp or Chicken	9
Lobster	20

## RISOTTO

### Lobster Risotto 48

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 Shrimp & Basil Pesto 30

Creamy Cannaroli rice gently simmered, finished with vibrant basil pesto, topped with tender sauteed shrimp and walnut crumble. A perfect harmony of delicate flavors from the sea and garden.

### Risotto with Porcini Mushroom 31

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.....8

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## • • • FROM THE SEA • • •

## • • FROM THE LAND • •

### ( entrées served with seasonal veggie )

**Deep Water Diver Scallops** 39  
Pan-seared scallops served on a bed of creamy risotto, enhanced with a delicate lobster reduction sauce.

**Grilled Salmon** 30  
Perfectly grilled Faroe Island salmon, finished with a mango 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** 36  
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.

**Chicken Toscana** 32  
Golden pan-fried chicken breast sautéed with artichoke and mushrooms in a rich marsala wine sauce.

**Pork Ossobuco** 44  
Tender pork shank cooked in a rich mixed veggie sauce for a melt-in-your-mouth experience. Yummy!

**Veal Chop Mushroom** 54  
Grilled veal chop lavishly finished with a velvety wild mushroom sauce.

**Duck a là Orange** 41  
Duck breast cooked to perfection in a luscious orange 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
		Moscato	14
... SODA ...		... RED WINE BY THE GLASS ...	
Coca-Cola	5	Cabernet Sauvignon	14
Sprite	5	Merlot	14
Fanta	5	Pinot Noir	14
... COFFEE ...		... SIGNATURE WINE BY THE GLASS ...	
American Coffee	4	Chianti Classico Riserva	16
Espresso Coffee	4	Brunello di Montalcino	20
Dobble Espresso Coffee	5	Amarone	20
Cappuccino	6	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.