



BRUNCH SPECIALTIES

BRUSSELS SPROUT HASH

Brussels Sprouts, Potatoes, Soft Boiled Egg, Bacon, Sausage, Onion, Calabrian Chilies 15

FRENCH TOAST

Macerated Berries, Toasted Almond Crema, Almond Granola, Whipped Butter 15

FRIED SHRIMP AND WAFFLES

Calabrian Chili Maple Syrup, Vanilla Butter 19

BREAKFAST SPAGHETTI

Egg, Bacon, Sausage, Grana Padano 16

GREEK YOGURT

Granola, Seasonal Fruit, Chia Seed 10

TRE DEUCES TRADIZIONALE

Eggs, Bacon, Sausage, Breakfast Potatoes 16

Brunch Additions: Bacon 5, Sausage 5, Crisp Potatoes 6, Berries 8, Italian Fries 6

PANINI • SANDWICH • SALADS

PROSCIUTTO & STRACCIATELLA

Calabrian Chilies, Arugula, Ciabatta 18

GRILLED CHICKEN

Sheep's Milk Feta, Pepperonata, Oven Dried Tomato, Citrus Aioli, Pane Sesamo 17

HOUSE CURED SALMON

Cucumber, Pickled Onion, Capers, Lemon Aioli, Focaccia Buttone 18

RIVIERA "STEAK BURGER"

Red Wine Onions, Taleggio, Classic Bun, Butter Lettuce, House Pickles, Truffle Mustard, Italian Fries 22

MEDITERRANEAN SALAD

Butter Lettuce, Blistered Tomatoes, Shaved Fennel, Olives, Pickled Onion, Feta, Roasted Peppers, Red Wine Vinaigrette 16

BABY KALE

Oven Dried Tomatoes, Shaved Croutons, Caesar Dressing 16

SALAD OF MIXED LETTUCES

Blue Cheese, Grapes, Pistachio, Cider Vinaigrette 16

SHARED PLATES & COASTAL SELECTIONS

CITRUS CURED SHRIMP

Cucumber, Chilies, Mint, Cilantro, Citrus Aioli, Rice Pearls 18

STONE CRAB CLAWS

*Frisee, Radish, Fennel, Turmeric Apples, Truffle Mustard Sauce Mp
Add On More Claws Mp*

POLPETTI DI FABIO

Angus Beef Meatballs, Tomato Sugo, Whole Milk Ricotta, Grilled Bread 19

CHARRED OCTOPUS

Marble Potatoes, Celery Salad, N'duja Vinaigrette 20

FIRE ROASTED MUSSELS

N'duja Broth, Herbs, Grilled Bread 21

BLACK HUMMUS

Vedure Crudezza, Mediterranean Olive, Grilled Pita 16

CHICKEN WINGS

Calabrian Chilies, Lime, Brown Sugar, Black Sesame 15

PASTA & PLATES

SACHETTE

Cheese Filled Purses, Truffle Butter, Parsley 26

RIGATONI

Pomodoro, Basil, Garlic 22

CALABRIAN CHILI ORECCHIETTE

Clams, Vino Bianco, Garlic, Butter, Parsley, Basil, Olive Oil, Butter 28

ROASTED LOCAL FISH

Shaved Fennel, Orange, Marble Potato, Saffron Burro Mp

BISTECCA

Market Vegetables, Cippolini Onion, House Steak Sauce 32

PORK CHOP MILANESE

Citrus, Arugula, Blistered Tomatoes, Marble Potatoes, Grana Padano 33

CHARRED CAULIFLOWER STEAK

Smoky Eggplant Puree, Harissa, Arugula, Spiced Chickpeas 23

Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

WINES BY THE GLASS

Sparkling

La Marca, Prosecco *Veneto, Italy* 12 / 45
Col di Salici, Prosecco *Veneto, Italy* 14 / 50
Col di Salici, Rosé *Veneto, Italy* 14 / 50
Chandon, Brut *California* / 15 split
Chandon, Rosé *California* / 15 split
Moët Imperial, Brut Champagne *Champagne, France* / 18 split
Cavichchioli, Lambrusco *Emilia-Romagna IGT, Italy* 12 / 40

Italian Whites

Ruffino "Lumina", Pinot Grigio *Delle Venezie IGT, Italy* 13 / 45
Feudo Maccari, Grillo *Sicily, Italy* 14 / 50
Umani Ronchi, Pecorino *Abruzzo, Italy* 14 / 50
Pieropan, Soave Classico *Veneto, Italy* 15 / 55
Belguardo, Vermentino *Tuscany, Italy* 14 / 50
MastroBerardino, Falanghina *Campania, Italy* 15 / 55
MastroBerardino, Greco *Campania, Italy* 16 / 60
Antinori "Scalabrone", Rosé *Tuscany, Italy* 15 / 55

Other Whites

Sauvion "Vouvray", Chenin Blanc *Loire Valley, France* 14 / 50
Domaine Sigalas, White Blend *Santorini, Greece* 17 / 65
Cape Mentelle, Sauvignon Blanc *Margaret River, Australia* 15 / 55
Gérard Bertrand "Cigalus", White Blend *Languedoc, France* 25 / 90
Newton "Skyside", Chardonnay *North Coast, California* 15 / 55

Italian Reds

Massolino, Dolcetto d'Alba *Piedmont, Italy* 16 / 60
Fontanafredda, Barbera *Piedmont, Italy* 15 / 55
Piccini "Sasso al Poggio", Super Tuscan *Tuscany, Italy* 14 / 50
Antinori "Il Bruciato", Super Tuscan *Tuscany, Italy* 19 / 55
Castello di Albola, Chianti Classico *Tuscany, Italy* 14 / 50
Col d'Orcia, Rosso di Montalcino *Tuscany, Italy* 19 / 55
Tormaresca, Primitivo *Puglia, Italy* 15 / 55
La Quercia, Aglianico *Puglia, Italy* 14 / 50
Beni di Batasiolo, Barolo *Piedmont, Italy* 25 / 90

Other Reds

Gérard Bertrand "L'Aigle", Pinot Noir *Languedoc, France* 18 / 65
Gundlach Bundschu, Merlot Blend *Sonoma, California* 16 / 60
Gérard Bertrand "L'Hospitalet", Red Blend *Languedoc, France* 22 / 80

WINES BY THE BOTTLE

Sparkling/Rosé

Whispering Angel, Still Rosé *Cotes de Provence, France* / 55
Gérard Bertrand "Clos du Temple", Still Rosé *Languedoc, France* / 310
Iron Horse Ocean Reserve, Sparkling *Russian River Valley, California* / 95
Veuve Clicquot Yellow Label, Champagne *Champagne, France* / 125
Dom Perignon, Brut Champagne *Champagne, France* / 450
Moët & Chandon Nectar Impérial, Sparkling Rosé *Champagne, France* / 225
Perrier-Jouët Belle Epoque, Sparkling Rosé *Champagne, France* / 600

BRUNCH COCKTAILS

LE ALBA / 13

Rock & Roll Mango Tequila, Mango Puree, Orange Juice,
Pomegranate Syrup

ALZATI E RISPLENDI / 14

Smirnoff Vanilla Vodka, Miami Club Coffee Rum, Espresso,
Vanilla Syrup

COCCO E FRAGOLA / 14

Rum Haven Coconut, Strawberry Puree, Coconut Milk,
Fresh Strawberries

RIVIERA SPRITZ / 12

Ketel One Peach & Orange Blossom, Aperol, Prosecco,
Soda, Bitters

DRAFT BEER

Bud Light / 6
Cigar City "Jai Alai" IPA / 9
Corona Premier / 7
Funky Buddha "Floridian" Wheat Ale / 8
Miller Lite / 6
Stella Artois / 8

BOTTLE/CAN BEER

Ace Perry Cider / 8
Biscayne Bay "La Colada" English Style Porter / 8
Biscayne Bay "Tropical Bay" IPA / 8
Budweiser / 6
Concrete Beach Havana Lager / 8
Corona Extra / 8
IslaMorada Coconut Key Lime Ale / 8
Michelob Ultra / 6
Moretti La Rossa / 7
Moretti L'Autentica / 7
Peroni / 8
Veza Sur "Mangolandia" Blonde Ale / 9
Yuengling / 6

