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## BRUNCH SPECIALTIES

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### 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

*Toast, Eggs, Bacon, Sausage, Breakfast Potatoes 16*

### SMOKED SALMON & BAGEL BOARD

*Everything Bagel, Cucumber, Pickled Onion, Capers, Whipped Cream Cheese, Toasted Sesame Seeds 18*

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

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## PANINI • SANDWICH • SALADS

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### THE ITALIAN "CUBAN"

*Crispy Pulled Pork, Prosciutto, Mozzarella, Mustard Sauce, House Pickles, Cuban Bread 16*

### "MEDI" CHICKEN PITA

*Feta, Pepperonata, Olives, Onion, Butter Lettuce, Tzatziki Sauce 16*

### 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*

### ROMAINE HEART CAESAR

*Sun-dried Tomatoes, Shaved Croutons, Classic Caesar Dressing 16*

### SALAD OF MIXED LETTUCES

*Blue Cheese, Grapes, Pistachio, Cider Vinaigrette 16*

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## SHARED PLATES & COASTAL SELECTIONS

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### SHRIMP & MELON CEVICHE

*Shrimp, Watermelon, Lime, Yuzu, Basil, Cilantro, Avocado, Rice Pearls 19*

### SEASONAL OYSTERS

*Served Raw on the Half Shell, Salted Plum Mignonette, Rice Crunch Mp*

### POLPETTI DI FABIO

*Angus Beef Meatballs, Tomato Sugo, Whole Milk Ricotta, Grilled Bread 18*

### CHARRED OCTOPUS

*Marble Potatoes, Celery Salad, N'duja Vinaigrette 24*

### BANGS ISLAND MUSSELS

*N'duja Broth, Herbs, Butter, Grilled Bread 24*

### BLACK HUMMUS

*Verdure Crudizza, Mediterranean Olive, Grilled Pita 17*

### CHICKEN WINGS

*Calabrian Chilies, Lime, Brown Sugar, Black Sesame 16*

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## PASTA & PLATES

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### SACHETTE

*Cheese Filled Purses, Truffle Butter, Parsley 26*

### RIGATONI

*Pomodoro, Basil, Garlic 23*

### CALABRIAN CHILI ORECCHIETTE

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

### FISH OF THE DAY

*Shaved fennel, Orange, Fingerling Potato, Saffron Burro MP*

### BISTECCA

*Market Vegetables, Cipollini Onion, House Steak Sauce 32*

### PORK CHOP MILANESE

*Citrus, Arugula, Blistered Tomatoes, Yukon Potatoes, Grana Padano 35*

### CHARRED CAULIFLOWER STEAK

*Smoky Eggplant Puree, Harissa, Arugula 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* 13 / 50  
Col di Salici, Prosecco *Veneto, Italy* 14 / 50  
Moët & Chandon, Imperial Brut *France* / 20 split  
Cavichchioli, Lambrusco *Emilia-Romagna IGT, Italy* 12 / 40  
Schramsberg, Blanc de Blanc, *California* 18 / 72  
Prosecco Zero, Peninsola, *Veneto, Italy* 14 / 56

### Italian Whites

Cantina La Vis Pinot Grigio (Organic) *Trentino, Italy* 14 / 56  
Pinot Grigio, *Veneto, Italy* 13 / 52  
Feudo Maccari, Grillo *Sicily, Italy* 14 / 50  
Umani Ronchi, Pecorino *Abruzzo, Italy* 14 / 50  
Michele Blazic, Sauvignon Blanc *Collio, Italy* 14 / 70  
Valdinera, Arneis *Piedmont, Italy* 14 / 70  
Pieropan, Soave Classico *Veneto, Italy* 15 / 55  
Belguardo, Vermentino *Tuscany, Italy* 14 / 50  
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  
Vallepiciola "Lo Scuro", Super Tuscan *Tuscany, Italy* 17 / 75  
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  
Tenuta Di Arceno, Chianti *Tuscany, Italy* 15 / 60

### 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  
Belle Glos "Clark & Telephone", Pinot Noir, *Santa Maria Valley, California* 20 / 80

## WINES BY THE BOTTLE

### Sparkling/Rosé

Whispering Angel, Still Rosé *Cotes de Provence, France* / 60  
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 / 14

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

### ALZATI E RISPLENDI / 15

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 / 13

Ketel One Peach & Orange Blossom, Martini & Rossi Fiero,  
Prosecco, Soda, Bitters

## DRAFT BEER

Bud Light / 7

Cigar City "Jai Alai" IPA / 10

Corona Premier / 8

Funky Buddha "Floridian" Wheat Ale / 9

Miller Lite / 7

Stella Artois / 9

## BOTTLE/CAN BEER

Ace Pineapple Cider / 9

Biscayne Bay "Tropical Bay" IPA / 9

Budweiser / 7

Concrete Beach Havana Lager / 9

Corona Extra / 9

Michelob Ultra / 7

Moretti L'Autentica / 8

Peroni / 9

Yuengling / 7

Green Man Tart Berry / 12

South Beach Strawberry Mimosa Ale / 9

