



MIAMI SPICE 2021

antipasti

choice of

ARUGULA SALAD

pine nuts, pecorino & trucioleto vinaigrette

BURRATA

pesto, heirloom tomato & aged balsamic

MEDITERRANEAN OCTOPUS

potatoes, capers, olives & smoked crema

SICILIAN CEVICHE **\$5 supplement**

market fish, olive & sweet pepper

primi piatti

choice of

LOBSTER TAGLIATELLE

fennel & saffron

DUCK & FOIE GRAS RAVIOLI

marsala reduction

BRANZINO

corn, zucchini, olives & salmoriglio

CHICKEN BREAST

swiss chard, pancetta & black garlic

CHILEAN SEABASS **\$12 supplement**

leek & fennel confit, sweet potato & squid ink sauce

dolci

choice of

TIRAMISU

mascarpone, caramelized white chocolate

espresso, praline & white coffee gelato

TROPICAL PANNA COTTA

fresh berries & coconut crumble

vini

“CLASSICO” WINE FLIGHT **\$27**

two 6oz pours

“RISERVA” WINE FLIGHT **\$39**

two 6oz premium pours

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