

# MIAMI SPICE

## *Appetizers*

*Stuffed Sardines with Muscatels, Pine Nuts, Mint, and Prosciutto  
Served with Aioli*



*Low fat - Chef's Greens Salad Fresh organic Mesclun greens with seasonal  
Vegetables and Ricotta salata*



*Carb Conscious - Galician baby Octopus marinated with smoked sweet Paprika,  
Red Onion and freshly squeezed Lemon juice*

## *Entrée*



*Carb Conscious - Herb crusted rack of Lamb smothered in a golden crust of herbs  
with warm Vegetable Cous Cous*

*Oven Roasted Squid filled with Alto Adige Spek, Grana Cheese and fresh Vegetables  
Served with Squid ink Fettuccine*

*Garlic sautéed Prawns over black Truffle oil scented fresh Risotto*

## *Dessert*



*Organic - Poached "Pork ham" red Pear in Pedro Ximenez Sherry reduction  
served with Vanilla Ice Cream*

*Pannetone French Toast with Zabaglione Ice Cream*

**\$ 35**

*3 Courses meal includes Appetizer, Entrée and Dessert. Beverage, Tax and Gratuity are not included*



*These Items have been selected to meet the diverse dietary needs of our Guest.  
Your server will be happy to answer any question you may have*