NORTH ITALIA

Welcome to

MIAMI SPICE

AUGUST 1 – SEPTEMBER 30

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Spritz

NEW ITALIAN SPRITZ +$15.5
aperol, citrus smash, prosecco

HUGO +$15.5
smashed basil & mint, fresh citrus, elderflower, prosecco

Summer Sips

LEMONADE STAND $15
tito's vodka, limoncello, vanilla, oat milk, bubbles

DREAMSICLE MARGARITA $15
casamigos blanco, aperol, orange, vanilla

S'MORE PLEASE $15
basil hayden bourbon, amaro nonino, cacao, toasted marshmallow

CAPRI PUNCH $15
nikka vodka, aperol, mango, pineapple, luxardo cherry, fresh lemon

ORANGE SLICE ZERO PROOF! $12
orange juice, vanilla, pineapple, oat milk

Cocktails

BREAKFAST MULE +$14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$13.5
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$13.5
nikka vodka, cucumber, fiorente, basil, lime

ESPRESSO MARTINI +$16.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

Zero Proof

JUST PEACHY +$12.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$12.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$13
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$12.5
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$13.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

JUMP START +$7
2 oz. espresso, chocolate cream, shaken & served cold

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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AUGUST 1 – SEPTEMBER 30

$40** PER PERSON, ONE ITEM PER COURSE

Small Plates

BANANA COFFEE CAKE
dark rum butterscotch, caramelized banana, crème fraîche

CHOPPED CAESAR SALAD
grated grana padano, torn crouton, cracked pepper

HEIRLOOM TOMATO & BURRATA
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette

SMOKED SALMON AVOCADO TOAST*
fresh mozzarella, spicy vodka sauce, torn basil

WILD SHRIMP SCAMPI
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

JALEA-STYLE CALAMARI FRITTI (MIAMI EXCLUSIVE)
tempura shrimp, crispy plantains, salsa criolla

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $24)

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

AMERICANO*
choice of bacon or prosciutto. two eggs, hash potato, grilled bread

MORNING MARKET BOARD
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread

EGGS IN PURGATORY*
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta

BREAKFAST SANDWICH
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato

SHORT RIB TUSCAN HASH*
fried egg, sweet onion, piquillo pepper, bomba sauce

POLLO FRITTO*
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes

BREAKFAST CARBONARA PASTA*
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino

AGNOLOTTI AL POMODORO
ricotta, pecorino, simple tomato sauce, basil

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

BOLOGNESE (HOUSE SPECIALTY)
traditional meat sauce, pappardelle, grana padano, wild oregano, evoo

SQUID INK TONNARELLI
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce

LUMP CRAB & SHRIMP CAVATELLI
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil

ROASTED SALMON
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

BREAKFAST ROSA PIZZA*
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce

BISTRO STEAK& EGGS (+ $5)
sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Dessert

BOMBOLINI PASTELITO DE GUAYABA
(italian donuts) guava, cream cheese

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

Sides (+ $6.5)

ITALIAN DONUTS · APPLEWOOD BACON · HASH POTATOES · FRESH FRUIT

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