

BRICKELL RESTAURANT WEEK

\$35 PER PERSON

APPETIZER

MOZZARELLA CROQUETTES

SAN MARZANO BASIL POMODORO / GRANA PADANO / SRIRACHA AIOLI / HOUSE MADE MIXED BERRY PRESERVES

KALE CAESAR SALAD

BABY KALE / FRESH LETTUCE ROMAINE / CRISPY CROUTONS / CAESAR DRESSING / PARMESAN CHEESES

ENTREE

CHICKEN PARMESAN

BONE-IN BREADED CHICKEN BREAST / SAN MARZANO POMODORO SAUCE / FRESH MOZZARELLA / ANGEL HAIR PASTA / CHERRY TOMATO

WILD ATLANTIC SALMON

PAN ROASTED FINGERLING POTATOES / SAUTÉED SQUASH & ZUCCHINI STRINGS / CALABRIAN CHILI AGRI DOLCE

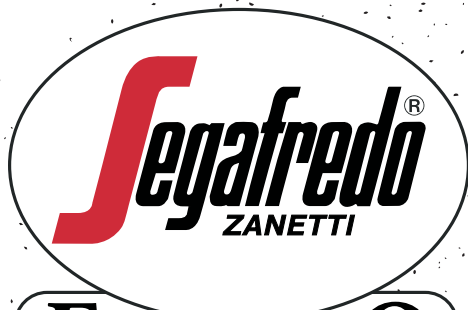
DESSERT

TIRAMISU

ESPRESSO, DARK RUM, CRÈME DE CACAO, SUGAR, CREAM

RAW, UNDERCOOKED AND BARELY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH INCREASES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

A SUGGESTED 15% GRATUITY WAS ALREADY ADDED TO YOUR TOTAL. A REQUIRED 3% SERVICE CHARGE WAS ALSO ADDED.



ESPRESSO
B R I C K E L L