

THE RESERVE

APPETIZERS

Filet Mignon Carpaccio 17

Prime beef slices adorned with 36-months-aged Parmigiano Reggiano and drizzled with a rich Caesar sauce.

Salmon Tataki Gazpacho 15

Tender Faroe Island salmon, marinated in a blend of sea salt and brown sugar, crowned with a vibrant gazpacho reduction.

Parmigiana Tower 15

Layers of delicate skinless baked eggplant pressed one after another, velvety provolone cheese and a savory made daily tomato sauce and basil.

Polpo Royal 17

Octopus grilled to tender perfection. Served on a creamy potato puree with a fragrant pesto drizzle.

Shrimp and Soft Burrata 18

Gulf shrimp sautéed in a little bit spicy fresh tomato sauce, nestled atop creamy Italian Burrata cheese.

Sea Scallops Chimichurri 16

Scallops pan seared to perfection and paired with a zesty chimichurri sauce.

Pork Belly 15

Succulent pork belly, marinated for 36 hours in a Cabernet wine for a rich flavor profile, caramelized to perfection and topped with its sauce.

Short Ribs Flat Bread 16

Savory American-style short ribs served on a crispy flatbread for a delightful crunch. A perfect dinner start.

Calamari in the Green 15

Tender calamari infused with thyme and lemon essence resting on a velvety pea sauce.

SOUPS

Lobster Bisque 14

Authentic Main lobster infused in a creamy soup.

Mushroom Soup 12

Velvety soup featuring a medley of wild mushrooms for an earthy and comforting taste.

SALADS

Tijuana Style Cesar Salad 12

Hearth of Romaine Classic Caesar salad with crisp romaine lettuce, Parmigiano Reggiano and a creamy dressingt.

Crispy Kale Garden Salad 12

Crispy kale leaves tossed with a garden-fresh medley and seasonal fresh fruit.

(You can add salmon, shrimp or chicken) 9

THE RESERVE

PASTA

Lobster Risotto 42
Indulge in our exquisite Cannaroli rice in a creamy pink lobster sauce and a half real lobster. You'll love it! A symphony of flavors that transports you to a culinary bliss.

Fettuccine Braciola 32
Grandma's classic braciola ragù embracing al dente fettuccine. A timeless classic that warms the heart.

Gnocchi Fra Diavolo Shrimp 24
Homemade gnocchi paired with succulent Key West shrimp in a fresh tomato fradiavolo sauce.

Fettuccini Porcini Mushroom 25
Handmade fettuccine with the aroma of wild Porcini Mushroom. This dish celebrates the essence of rustic Italian cuisine.

Ravioli Spinach and Ricotta 28
Indulge in luxury with our decadent ricotta and spinach filled ravioli bathed in a luscious fresh tomato sauce elevating every bite to a culinary masterpiece.

SIGNATURE DISHES

Risotto with Porcini Mushroom 26
Immerse yourself in the rich flavors of our special risotto, infused with the earthy essence of wild Porcini mushrooms. A dish that is both comforting and indulgent.

Fettuccine with Lobster 42
Experience the pinnacle of indulgence with our signature fettuccine, adorned with a half real lobster creating a dish that embodies elegance and sophistication with every bite.

SIDES

Penne with Tomato Sauce.....7

Spinach Saute.....8

Marinated Zucchini and Eggplant.....9

THE RESERVE

••• FROM THE SEA •••

•• FROM THE LAND ••

(entrées served with crispy polenta and caramelized seasonal veggie)

Deep Water Diver Scallops 34
Pan-seared scallops served on a bed of lemon risotto topped with freshly made chimichurri sauce.

Grilled Salmon 32
Perfectly grilled Faroe Island salmon, finished with a ginger and orange gazpacho reduction.

Grouper Livornese 38
Fresh catch Gulf grouper paired with cherry tomatoes, black olives, capers, onions, and garlic for a Mediterranean-inspired dish.

Shrimp Mozambique 30
Large Key West Shrimp sautéed with a little bit spicy fresh tomatoes, scallions, olive oil, breadcrumbs, and a touch of fresh jalapeno for a flavorful kick.

Cillian Sea Bass (The King) 42
Sautéed with fresh squeezed lemon, a delicate touch of fresh capers and prosecco wine then finished in the oven to preserve its exquisite texture and flavor.

Chicken Wellington 32
Yes, just like Wellington but with tender chicken embellished with a reduction of sautéed apple demiglass tartar.

Pork Ossobuco 38
Tender pork shank cooked in a rich mixed veggie sauce for a melt-in-your-mouth experience. Yummy!

NY Strip Valdostana 44
Succulent steak topped with prosciutto and fontina cheese and gently grilled to perfection.

Veal Chop Mushroom 49
Grilled veal chop lavishly finished with a velvety wild mushroom sauce.

NY Strip Tagliata 40
Grilled NY strip slices topped with a refreshing arugula salad and shaved Parmigiano cheese and finished with a creamy Parmesan sauce.

Duck a là Orange 38
Duck breast cooked to perfection in a luscious orange demi-glace sauce. A symphony of flavors.

DESSERTS

Limoncello Mousse 10
Light and airy Limoncello-infused mousse for a refreshing and indulgent finish.

Dessert of the Day 10

Tiramisu 10
Classic Italian delight with espresso-soaked ladyfingers and velvety mascarpone cheese.

THE RESERVE

WATER

Natural Water "Acqua Panna"	7
Sparkling Water "San Pellegrino"	7

SODA

Coca-Cola	5
Sprite	5
Fanta	5

COFFEE

American Coffee	4
Espresso Coffee	4
Cappuccino	6

BEER

Domestic Beer	6
Foreign Beer	7

WHITE WINE BY THE GLASS

Prosecco	13
Pinot Grigio	11
Chardonnay	12
Sauvignon Blanc	12

RED WINE BY THE GLASS

Cabernet Sauvignon	12
Merlot	12
Pinot Noir	13

SIGNATURE WINE BY THE GLASS

Chianti Classico Riserva	15
Brunello di Montalcino	20
Amarone	20
Barolo	21