

**THE RESERVE**  
BY CHEF ANTONIO

... **APPETIZERS** ...

**Filet Mignon Carpaccio** 17

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

**Calamari Cioppino** 15

Tender Calamari sautéed with olive oil, garlic, arugula and fresh tomatoes. Served with toasted bread.

**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.

... **SOUPS** ...

**Lobster Bisque** 12

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 shrimp or chicken) 9

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## PASTA

**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.

**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

**Lobster Risotto 46**

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

**Fettuccine with Lobster 46**

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

## SIDES

Penne with Tomato Sauce.....8

Spinach Saute.....8

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••• FROM THE SEA •••

•• FROM THE LAND ••

( entrées served with crispy polenta and caramelized seasonal veggie )

**Deep Water Diver Scallops** 36  
Pan-seared scallops served on a bed of lemon risotto topped with freshly made chimichurri sauce.

**Grilled Salmon** 29  
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.

**Mediterranean Bronzino** 44  
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 Reserve** 30  
Golden pan-fried chicken breast sautéed with artichoke and mushrooms in a rich marsala wine sauce.

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

**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.

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**DESSERTS**  
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**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.

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<hr/> <b>WATER</b> <hr/>		<hr/> <b>WHITE WINE BY THE GLASS</b> <hr/>	
Natural Water "Acqua Panna"	7	Prosecco	13
Sparkling Water "San Pellegrino"	7	Pinot Grigio	12
		Chardonnay	12
		Sauvignon Blanc	12
<hr/> <b>SODA</b> <hr/>		<hr/> <b>RED WINE BY THE GLASS</b> <hr/>	
Coca-Cola	5	Cabernet Sauvignon	12
Sprite	5	Merlot	12
Fanta	5	Pinot Noir	13
		Rosé	13
<hr/> <b>COFFEE</b> <hr/>		<hr/> <b>SIGNATURE WINE BY THE GLASS</b> <hr/>	
American Coffee	4	Chianti Classico Riserva	15
Espresso Coffee	4	Brunello di Montalcino	20
Cappuccino	6	Amarone	20
		Barolo	21
<hr/> <b>BEER</b> <hr/>			
Domestic Beer	6		
Foreign Beer	7		

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