

WINE

SPARKLING

Prosecco, Carra Coviello, Italy NV secco

GLASS	CARAFE	BOTTLE
9		36

WHITE

Pinot Grigio, Bertani, Friuli, Italy 2017

9	18	36
---	----	----

Sauvignon Blanc, La Petite Perriere, Loire, France 2016

8	16	32
---	----	----

Albarino Granbazan "Amber Bottle", Rias Baixas, Spain 2016

10	20	40
----	----	----

Chardonnay, Albamar, Casablanca Valley, Chile 2017

11	22	44
----	----	----

ROSÉ

Rosé, Domaine César, Nimes, France 2016

9	18	36
---	----	----

RED

Pinot Noir, Albamar, Casablanca Valley, Chile 2017

11	22	44
----	----	----

Sangiovese, Donna Laura Ali, Tuscany, Italy 2015

9	18	36
---	----	----

Malbec, MDZ Malbec, Mendoza, Argentina 2017

9	18	36
---	----	----

Nebbiolo Blend, Lua Rossa no. 4, Santa Barbara, California

12	24	48
----	----	----

Cabernet Sauvignon, Los Vascos, Colchagua Valley, Chile 2015

9	18	36
---	----	----

Super Tuscan, Tolaini, Al Passo, Tuscany, Italy 2012

56		
----	--	--

BOTTLED BEER

Rolling Rocks Extra Pale Lager

5

Wynwood La Rubia

7

Biscayne Bay Kapitan's Kolsch

8

Corona Extra

7

Stella Artois

8

Omission Pale Ale *Gluten-Removed*

7

Funky Buddha Floridian

7

Barrel of Monks Single in The Sun

8

Funky Buddha Hop Gun IPA

8

Holy Mackerel Panic Attack

9

Negra Modelo Vienna Lager

7

SANGRIA

Red, White & Rosé

6

SOFT DRINKS

Mexican Coke

4

Coke Can

3

Diet Coke

3

Boylan Vintage Soda: *Black Cherry, Creme, Ginger Ale, Orange, Root Beer*

3.5

Homemade Lemonade

3.5

Martinelli's Apple Juice

4

House Brewed Iced Tea

3

San Pellegrino 500 ml.

4

Acqua Panna 500 ml.

4

COFFEE, TEA & DESSERT

PANTHER COFFEE

Espresso	3
Macchiato	3.5
Cappuccino, Latte or Americano	4

JOJO TEA

Earl Grey, Green Jasmine or Chamomile	4
---------------------------------------	---

MILK

3

DESSERT

PANNA COTTA <i>seasonal fruit compote</i>	6
---	---

ZEPPOLE <i>honey whipped ricotta</i>	6
--------------------------------------	---

BANANA NUTELLA PANINI	4
-----------------------	---

WARM CHOCOLATE CHUNK COOKIE	4
-----------------------------	---



**PASSIONATE ABOUT
OUR FAVORITE FOOD**

STARTERS

DAILY SOUP	6
POLENTA FRIES spicy ketchup	7
ROASTED SWEET & SPICY CHICKEN WINGS rosemary ranch	12
FRESH-BAKED FOCACCIA	3
EGGPLANT CAPONATA served with toasted focaccia	6
ROASTED RED PEPPER SPREAD served with toasted focaccia	8
MEATBALLS IN SAUCE add ricotta \$2	10
MARINATED OLIVES	5

SANDWICHES 12

served on fresh-baked focaccia

CHICKEN PESTO

melted mozzarella
fresh tomato, arugula

FRESH & ROASTED VEGGIE

eggplant, mushroom,
roasted peppers
roasted onion, pepper spread

MEATBALL

melted fontina, parmesan, basil

SALADS

ESCAROLE "CAESAR" lemon, anchovy, parmesan, garlic breadcrumbs	9
SUMMER PEACH & BURRATA shaved red onion, radish, basil toasted almonds, lemon vinaigrette	12
KALE roasted beets, onion, goat cheese, sunflower seed dressing, dill	11
HARRY'S CHOPPED romaine, carrot, red onion, tomato, white beans, farro, auribella cheese, kalamata olives, creamy lemon dressing	12
TOMATO & BURRATA CHEESE torn basil & extra virgin olive oil	12
BABY SPINACH tomato, walnuts, roasted red peppers, egg bacon, feta dressing	12

Add free-range chicken breast for \$6, skirt steak \$9 or shrimp \$8

MAIN PLATES

ROASTED EGGPLANT stewed tomatoes, farro, lemon, parsley, feta	16
PAN ROASTED SKIRT STEAK rosemary fingerling potatoes, peppers & onions	21
OVEN ROASTED 1/2 CHICKEN salsa verde & fennel salad	19

GENUINE PIZZA

Our pizzas are cooked with a slight char. Any pizza can be made with Vegan Cheese. For gluten-free* crust, add \$3.

RED SAUCE PIZZAS

MARGHERITA mozzarella, tomato sauce, basil	13
CLASSIC CHEESE tomato sauce, fontina cheese, parmesan	13

add ons

basil, arugula	fresh tomato, olives	any cheese, sausage	rock shrimp
<i>complimentary</i>	peppers & onions	bacon, short rib, pepperoni	burrata cheese
	caramelized onion	meatball, roasted pork	\$3 ea
	figs, kale, mushrooms	anchovy	
	tomato sauce	\$2 ea	
	\$1 ea		

SPICY PEPPERONI tomato sauce, chili oil, fontina cheese, mozzarella, arugula	16
ITALIAN SAUSAGE peppers & onions, tomato sauce, mozzarella	16

SEASONAL PEACH & GORGONZOLA 14

fontina, grilled red onions, arugula

WHITE PIZZAS

SHORT RIB gruyère cheese, caramelized onion, arugula	17
MUSHROOM porcini, cremini, italico & fontina cheeses, thyme	14
SLOW ROASTED PORK fig, roasted onion, fontina cheese, arugula	15
KALE caramelized onion, chili flake, fontina cheese, parmesan	14
FOUR CHEESE spinach, ricotta, fontina cheese, parmesan	14
BACON caramelized onion, potato, gruyère cheese, arugula	16
ROCK SHRIMP roasted lemon, manchego cheese, scallion, cilantro	17
PESTO ricotta, mozzarella, parmesan, fresh tomato	14

**We advise against gluten-free dough for extreme gluten intolerance as cross contamination may occur.*

We source all our beef and pork products from Niman Ranch, which is committed to raising animals with care.