

RAW BAR	
OYSTERS*	HALF DOZEN 20 / DOZEN 36
CHEF'S SELECTION	
SEAGRILL CEVICHE*	22
GROUPER OCTOPUS AND CALAMARI IN LIME JUICE, RED ONION AND CILANTRO	
CAVIAR*	120
KALUGA TSAR RESERVE (BLACK) 2OZ	
TASTING OF RAW FISH*	45
CHEF'S SELECTION OF OUTSTANDING FISH OF THE DAY WITH PARSLEY, LIME ZEST, CAPERS OLIVE OIL	
BIG EYE TUNA*	24
SASHIMI/FRESH CHILI SHALLOTS CILANTRO	
SCOTISH SALMON*	24
SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	
TUNA TARTAR*	24
SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, SEAWEED.	

SOUPS	
LENTIL SOUP	13.95
AVGOLEMONO	13
LOBSTER BISQUE	16
BROCCOLI AND ZUCCHINI	13.95
FRESH CHOPPED BROCCOLI AND ZUCCHINI IN A DELICATE BROTH WITH A TOUCH OF GARLIC, A TASTES OF FRESH TOMATO AND ANGEL HAIR TOPPED WITH PARMESAN CHEESE.	
PASTA FAGIOLI	13.95
TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATOES.	
ZUPPA MARE E MONTI	22.95
MIXED FISH, RICE, CALAMARI, SHRIMP, CLAM BROTH AND A TOUCH OF TOMATO WITH CLAMS AND MUSSELS.	

SALADS	
	ADD CHICKEN \$7.95 ADD SHRIMP \$9.50
MAROULI	SMALL 17 / LARGE 25
HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	
GREEK SALAD	SMALL 17 / LARGE 25
CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	
ROKA	19
AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	
MISTA	15.95
CHOPPED RADICCHIO, ARUGULA LETTUCE, MUSHROOMS IN A BALSAMIC VINEGAR, LEMON JUICE DICE TOMATO AND EXTRA VIRGIN OLIVE OIL DRESSING.	
DI CESARE CAESAR	16.95
TRADITIONAL CAESAR SALAD, TOPPED WITH CROUTONS AND PARMIGIANO CHEESE.	
PORTOFINO	17.95
PORTOBELLO MUSHROOMS MARINATED IN A CITRUS OLIVE OIL. SERVED WITH ARUGULA SALAD AND SHAVED PARMESAN.	
MOZZARELLA CAPRESE	20.95
SLICES OF FRESH HOMEMADE MOZZARELLA FRESH SLICED TOMATOES AND BASIL.	
AMALFI	26.95
PLUMP SHRIMP, MEDITERRANEAN MUSSELS, PALM BAY CLAMS AND TENDER SQUID RINGS, MARINATED IN CITRUS OLIVE OIL DRESSING, TOSSED WITH BASIL, FRESH BABY ARUGULA AND RADICCHIO.	
MISTICANZA	20.95
MEDLEY OF FRESH BABY GREENS, CHERRY TOMATOES AND WALNUTS WITH AN ORANGE BLOSSOM HONEY AND DIJON MUSTARD DRESSING. GARNISHED WITH CREAMY FRENCH GOAT CHEESE.	

HOT APPETIZERS	
SAGANAKI	19
KEFALOTIRI CHEESE OVEN BAKED	
SARDELA	MP
SARDINES PLANKTON FED AT EARLY AGE, WHILE AS ADULT BECOMES MORE DIVERSE.	
SHRIMP	25
CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON	
OCTOPUS	27
GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL	
KEFTEDES	20
SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC	
SHRIMP SAGANAKI	27
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
FRIED ZUCCHINI AND EGGPLANT	18
THINLY SLICED CRISPY SERVED WITH TZATZIKI	
GRILLED PEPPERS	17
YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC	
CRAB CAKE	25
5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES	
OYSTERS ONASIS	6 PIECES 27
BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE	
GRILLED WILD MUSHROOMS	20
MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY	
GRILLED HALOUMI	19
GRILLED CHESSE WITH LEMON AND OLIVE OIL	
MELANZANA ALLA PARMIGIANA	22.95
EGGPLANT TOPPED WITH MOZZARELLA AND BAKED WITH A TOUCH OF TOMATO SAUCE.	
COZZE TARANTINO AND SCALLOPS	22.95
FRESH STEAMED MUSSELS AND SCALLOPS COOKED IN A DELICATE TOMATO AND BASIL SAUCE WITH A TOUCH OF WINE AND GARLIC.	
CALAMARI FRITTI CON ZUCCHINI	22.95
DEEP FRIED RINGS OF CALAMARI AND FRENCH FRIED ZUCCHINI IN A DELICATE MARINARA SAUCE.	
MOZZARELLA BURRATA	25.95
BUFFALO MOZZARELLA MOZZARELLA SLICED TOMATO IN BALSAMIC VINAIGRETTE, WITH PARMA PROSCIUTTO.	

COLD APPETIZERS	
SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)	25
TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA	
TARAMA	15
CARP ROE SPREAD	
MELIZANOSALATA	15
ROASTED BABY EGGPLANT SPREAD	
TZATZIKI	15
YOGURT, GARLIC, CUCUMBER	
SKORDALIA	15
GARLIC AND ALMOND SPREAD	
SHRIMP COCKTAIL	26
U8 FOUR PIECES	

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SALMON CARPACCIO*

SALMON OR TUNA
THIN SLICES OF RAW CURED FRESH FISH.
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO24.95

FRESH ARTICHOKEs AND PARMIGIANO24.95

PORTOBELLO AND PARMIGIANO24.95

BEEF CARPACCIO*

THIN SLICES OF RAW CURED FILET MIGNON.
SERVED WITH THE FOLLOWING
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO24.95

PORTOBELLO AND PARMIGIANO24.95

CARCIOFI AND PARMIGIANO24.95

PASTA

(WHOLE WHEAT / GLUTEN FREE PASTA \$4.95)
ADD CHICKEN \$7.95 ADD SHRIMP \$9.50

CAPELLINI POMODORO22.95
ANGEL HAIR PASTA WITH FRESH TOMATOES.

FETTUCCINI ALFREDO25.95
FETTUCCINI IN A CLASSIC ALFREDO CREAM SAUCE.

GNOCCHI QUATTRO FORMAGGI24.95
HOMEMADE POTATOES DUMPLINGS IN BLENDED CHEESE CREAM SAUCE.

FUSILLI AL TELEFONO22.95
SPRING SHAPED PASTA, TOMATO BASIL PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANA.

MANICOTTI26.95
HOMEMADE PASTA STUFFED WITH RICOTTA CHEESE AND SPINACH IN A PARMESAN CREAM SAUCE. BAKED TO PERFECTION.

FARFALLA ALLA CHEF26.95
BOWTIE PASTA WITH SMOKE SALMON AND GREEN PEAS IN A TOMATO SAUCE WITH A TOUCH OF CREAM.

TORTELLINI AURORA24.95
ROUNDED PASTA FILLED WITH VEAL, SERVED IN A PINK CREAM SAUCE.

LASAGNA26.95
HOMEMADE PASTA LAYERS WITH BÉCHAMEL IN OUR DELICATE BOLOGNESE SAUCE.

AGNOLOTTI DEL MAGNIFICO25.95
HOMEMADE ROUNDED PASTA FILLED WITH RICOTTA CHEESE AND SPINACH, SERVED IN A PINK CREAM SAUCE.

LINGUINE DEL SELVAGGIO26.95
FLAT THIN PASTA IN GARLIC AND OIL, TOPPED WITH THREE TYPES OF MUSHROOMS, MOZZARELLA, SUNDRIED TOMATOES AND SPINACH.

PENNETTE VILLAGIO25.95
PENNE PASTA, GARLIC OIL AND FRESH SPINACH AND A SPRINKLE PARMIGIANO CHEESE AND A TOUCH OF TOMATO, SUNDRIED TOMATOES AND PINENUTS.

FETTUCCINE DOLCE VITA26.95
HOMEMADE FETTUCINE IN A CREAM SAUCE WITH MUSHROOMS AND PEAS.

RAVIOLI DI PORCINI25.95
RAVIOLI STUFFED WITH FRESH PORCINI MUSHROOMS AND CHICKEN IN SAFFRON SAUCE.

LINGUINE VONGOLE28.50
FLAT THIN PASTA, FRESH CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.

LINGUINE NETTUNO30.95
FLAT THIN PASTA SERVED IN AN ARRAY OF FRESH SEAFOOD FISH AND TOMATO.

SPAGHETTI BOLOGNESE25.95
SPAGHETTI PASTA WITH OUR SIGNATURE MEAT SAUCE.

SPAGHETTI MEATBALLS25.95
SPAGHETTI IN OUR HOMEMADE TOMATO SAUCE WITH OUR TRADITIONAL MEATBALLS.

SPAGHETTI CARBONARA27.95
SPAGHETTI WITH CHOPPED PANCETTA, EGG YOLK, AGED PARMESAN, AND A TOUCH OF CREAM.

PIZZA

MARGHERITA22.95
TOMATO SAUCE, MOZZARELLA AND BASIL.

PICCANTE24.50
TOMATO SAUCE ITALIAN SAUSAGE AND MOZZARELLA.

CAPRICCIOSA24.50
TOMATO, FRESH ARTICHOKE AND MOZZARELLA.

PEPPERONI24.50
MOZZARELLA TOMATO SAUCE AND PEPPERONI.

ORTOLANA24.50
TOMATO SAUCE MOZZARELLA SPINACH ZUCCHINI, MUSHROOMS, GARLIC AND OLIVE OIL.

QUATTRO FORMAGGI24.50
MOZZARELLA, CAPRINE, FONTINA AND SWIZZERE.

PIZZA PAZZA26.95
TOMATO SAUCE ARUGULA AND PROSCIUTTO.

INGLESE26.95
SMOKE SALMON AND GOAT CHEESE.

FROM THE LAND

SERVED WITH POTATOES AND
VEGETABLE OF THE DAY

LAMB CHOPS50
AUSTRALIAN FRESH LAMB CHOPS

STEAK60
14 OZ BEEF USDA PRIME DRY AGED 4 to 6 WEEKS

FILLET MIGNON KE-BOB49
WITH VEGETABLES SERVED OVER RICE

CHICKEN LADOREGANO39
ORGANIC ½ CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON

CHICKEN KEB-BOB39
MARINATED BREAST OF CHICKEN SERVED OVER RICE

SCALOPPINI PORTOBELLO31.95
VEAL SCALOPPINI SAUTÉED WITH A TOUCH OF MARSALA WINE, TOPPED WITH SLICED PORTOBELLO MUSHROOMS.

SCALOPPINI PICCATA31.95
VEAL SCALOPPINI A LIGHT LEMON BUTTER SAUCE WITH ROASTED PEPPERS AND CAPERS.

LOMBATA MILANESE42.95
FLATTENED VEAL CHOP LIGHTLY BREADED AND SAUTÉED TOPPED WITH FRESH HOUSE SALAD.

LOMBATA PARMIGIANA43.95
FLATTENED VEAL CHOP LIGHTLY BREADED TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA.

BISTECCA VILLAGIO 14OZ49.00
SIRLOIN STEAK SAUTEED WITH GREEN PEPPERCORN BRANDY AND A TOUCH OF CREAM.

FILET MIGNON 10 OZ59.95
FILET WITH MUSHROOMS AND ONION IN DIJON-MUSTARD BRANDY SAUCE WITH A TOUCH OF CREAM.

POLLO AL CARBONI29.95
BREAST OF CHICKEN SIMPLY DONE ON THE GRILL. SERVED WITH THE VEGETABLES OF THE DAY.

POLLO MILANESE29.95
CHICKEN BREAST LIGHTLY BREADED, SERVED IN A BED OF HOUSE SALAD WITH FRESH DICE TOMATOES, OLIVE OIL, LEMON JUICE AND BALSAMIC VINEGAR.

POLLO PARMIGIANA31.95
BREAST OF CHICKEN LIGHTLY BREADED MARINARA AND MELTED MOZZARELLA. SERVED WITH VEGETABLES OF THE DAY AND POTATOES.

POLLO PICCATA31.95
BREAST OF CHICKEN SAUTÉED IN A LEMON BUTTER SAUCE TOPPED WITH ROASTED PEPPERS, CAPERS AND A TOUCH OF WHITE WINE.

POLLO MARSALA31.95
BREAST CHICKEN SAUTÉED IN MARSALA WINE TOPPED WITH SLICED PORTOBELLO MUSHROOMS. SERVED WITH VEGETABLES OF THE DAY.

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FISH FILLET & SHELLFISH

SERVED WITH POTATOES AND VEGETABLE OF THE DAY	
GROUPER LADOREGANO	49
LOCAL WILD PAN SEARED FILET SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE	
SALMON LADOREGANO	42
FAROE ISLAND ORGANIC SALMON	
YELLOWFIN TUNA	42
GRILLED SUSHI QUALITY TUNA MARINATED IN GREEK SPICES	
GRILLED SHRIMP	44
CHARCOAL GRILLED OCEAN GARDEN SHRIMP OR FRIED	
U-10 SCALLOPS OREGANATO	45
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
CHILEAN SEA BASS	55
PAN SEARED FILET	
SHRIMP SAGANAKI	46
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
HEAD ON PRAWNS	47
TWO U-4 PRAWNS GRILLED WITH LEMON	
LINGUINI LOBSTER	53.95
1 ¼ LB FRESH MAINE LOBSTER OVER LINGUINI PASTA WITH CHOPPED SHRIMP IN GARLIC WHITE WINE SAUCE OR TOMATO SAUCE	
DENTICE FRANCESE	43.95
SNAPPER FILLET DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE	
SALMON MARIA ROSSA	43.95
FRESH SALMON COOKED IN A BRANDY LOBSTER PINK CREAMY SAUCE TOPPED WITH BABY SHRIMP.	
GROUPER GRATINNE	45.95
FRESH GROUPER ROLLED IN A FINELY CHOPPED MACADAMIA IN A LEMON SAUCE WITH A TOUCH OF WINE AND BAKED TO PERFECTION.	

WHOLE FISH FROM THE SEA

FRESHLY CAUGHT FISH ON DISPLAY GRILLED ON CHARCOAL OUR CHEFS DE-BONE THE FISH UNLESS OTHERWISE INSTRUCTED	
RED SNAPPER	49
GULF OF MEXICO SNAPPER MOIST AND LEAN FISH WITH DISTINCTIVE SWEET FLAVOR	
POMPANO	49
“FLORIDA'S PRIDE” FIRM FLAVORFULL FISH WITH A TENDER TEXTURE. “SEASONAL AVAILABILITY”	
BRANZINO	49
MEDITERRANEAN STRIPE BASS WHITE FLAKY FISH MILD FLAVOR IMPORTED FROM GREECE	
BLACK SEA BASS	49
NORTH CAROLINA BLACK SEA BASS, WHITE FLAKY MOIST AND MILD “SEASONAL AVAILABILITY”	

WHOLE FISH FOR TWO

IN SEA SALT CRUST – PLEASE ADD \$15	
TURBOT	MP
SOLE FAMILY FROM SPAIN	
RED SNAPPER	MP
GULF OF MEXICO SNAPPER	
LOBSTER FOR TWO	MP
GRILLED MAINE LOBSTER WITH LEMON AND OLIVE OIL	

RISOTTO

RISOTTO AL PORCINI	34.95
AQUARELLO RICE WITH PORCINI MUSHROOM AND TRUFFLE OIL.	
RISOTTO DOLCE VITA	36.95
AQUARELLO RICE, DICE SHRIMP, SPINACH AND GOAT CHEESE.	
RISOTTO FRUTTI DI MARE	37.95
AQUARELLO RICE IN SAFFRON SAUCE WITH AN ARRAY OF FRESH SEAFOOD.	

WILD MEDITERRANEAN FISH

(NORTH AEGEAN SEA)	
PLEASE VISIT WWW.MARINETRAFFIC.COM FOR A LIVE FEED OF OUR VESSELS/SUPPLIERS AS THEY LABOR IN THE NORTH AEGEAN OPEN SEA FISHERIES. ("CAPTAIN MIMIS" OWNED BY MR. CHRISTOS ANTONAKIS NL426, "ANGELOS" OWNED BY MR. AGGELOS GIATAGANAS SB621-A, "GEORGE" OWNED BY MR. GIORGOS FLEVARIS NI288)	
FISHES IN THIS CATEGORY ARE IMPORTED FROM NEA MEHANIONA, GREECE, WHERE WE PACK THEM UNDER FDA STANDARDS AND SHIP THEM WITH LUFTHANSA AIRLINES VIA FRANKFURT, GERMANY DIRECTLY TO MIAMI. (48 HRS FROM SEA TO TABLE)	
THE FISHES ARE CAUGHT IN OPEN SEAS. BASED ON THE SEASON WE ARE ONLY ABLE TO OFFER SPECIFIC FISH. WE ARE COMITTED TO ALWAYS PROVIDING THE FRESHEST CATCH.	
WE ARE SENSITIVE TO ENVIROMENTAL CONCERNS OF THE HABITAT AND WE CONFORM TO ALL APPLICABLE CONVENTIONS.	

ATHERINA	MP
MEDITERRANEAN SAND SMELT PLANKTON FED EUROPEAN HAKE CARNIVOROUS	
BAKALIAROS	MP
EUROPEAN HAKE NOT TO BE CONFUSED WITH BAKALAOs WHICH IS THE ATLANTIC COD.	
BARBOUNI	MP
RED MULLET OMNIVOROUS, MIDLEY SWEET FLAVOR.	
FAGRI	MP
RED PORGY (SILVERY-ROSE IN COLOR) OMNIVOROUS	
GARIDA	MP
EUROPEAN SHRIMP OMNIVOROUS	
GAVROS	MP
EUROPEAN ANCHOVY FILTER-FEEDERS, PLANKTON FED	
KOUTSOMOURA	MP
STRIPED RED MULLET OMNIVOROUS	
LAVRAKI	MP
MEDITERRANEAN SEA BASS COMMONLY KNOW AS BRANZINO OMNIVOROUS	
MARIDA	MP
PICAREL WITH BAIT LIVES, IN SANDY SEABEDS AND SEAGRASSES. FILTERS-FEEDERS, HOWEVER, ALSO FEEDS ON PLANKTON	
ROFOS	MP
DUSKY GROUPER CARNIVOROUS. A REEF AND ROCKY BOTTOMS LIVING FISH WHICH BEGINS LIFE AS FEMALE AND THEN BECOMES MALE AS AGES. LIMITED SUPPLY DUE TO OVERFISHING	
SARGOS	MP
WHITE SEA BREAM OMNIVOROUS. A REEF FISH	
SFIRIDA	MP
WHITE GROUPER CARNIVOROUS. A SAND FISH AND ANOTHER HERMAPHRODITIC SPECY. THE CHANGING IN GENDER IS BASE WHEN IT REACHES A CERTAIN WEIGHT	
SINAGRIDA	MP
COMMON DENTEX CARNIVOROUS. “THE QUEEN OF THE SEA” LIVES IN ROCKY SEASHORES. A DELICATESSEN IN THE GREEK CUISINE	
TSIPOURA	MP
GILTHEAD SEA BREAM OR DORADO CARNIVOUROUS. PREDOMINANTLEY FOUND IN THE IONIAN SEA	

SIDES

BASMATI RICE	11
CILANTRO, ONION	
GRILLED ASPARAGUS	14
GRILLED ASPARAGUS OLIVE OIL AND WINE VINEGAR	
GREEK FRIES	13
SEA SALT OREGANO KEFALOTIRI CHEESE	
LEMON POTATOES	13
TRADITIONAL OVEN ROASTED POTATOES	
BROCCOLINI	15
SAUTEED IN OLIVE OIL AND GARLIC WITH FETA CHEESE	
GRILLED SEASONAL VEGETABLES	17
SERVED WITH BALSAMIC AND OLIVE OIL	
SPINACH	14
SAUTEED FRESH SPINACH GARLIC AND OLIVE OIL	