

## MORSI

### FRITO MISTO

rock shrimp, calamari, cubanelles, fennel, green beans, romesco

### MEATBALLS

three cheeses, two meats, one sauce

### EGGPLANT ROLLATINI

six cheeses, one sauce

### FLATBREAD PIZZA

housemade thin crust, house mozzarella, san marzano tomato, basil, evoo

### GRILLED OCTOPUS

kabocha puree, sun choke chips, swiss chard

### TUNA TARTARE

yolk, horseradish salt, chile olive vinaigrette, heirloom tomatoes

### GRILLED SCALLOPS

tomato mint puree, bacon almond crumble

### ANTIPASTO

cured meat, artisanal cheese, marinated olives, almonds, local honey

## PASTA

### GNOCCHI

rabbit, ricotta, mushrooms, cipollini

### LASAGNETTE

wild mushroom, oven dried tomatoes, marsala

### FETTUCCINI

classic carbonara, guanciale, pecorino, yolk

### CARMELLE

duck confit, swiss chard, cranberries, reggiano

### ORECCHIETTE

scallops, rock shrimp, parmesan tomato broth

### RAVIOLI

spiny lobster, pickled mushrooms, pine nut, sage, garlic butter

## GRANDE PIATTI

### BRAISED SHORT RIB

coarse ground polenta, sangiovese wine

### SEARED DUCK BREAST

farro, fried grapes, apricot pickle

### GRILLED COBIA

melted leeks

### CRACKED CONCH FRANCAISE

lemon, caper brown butter

### GRILLED PORK CHOP

spicy beet puree, apple fennel slaw

### VEAL SALTIMBOCCA

prosciutto, sage, meyer lemon white wine sauce

### RIBEYE

certified angus, borlotti beans, saba

CUCINA ITALIANA



## OLTREMARE

RISTORANTE

18

13

14

13

19

16

18

24

22

18

24

26

25

28

31

30

33

29

26

28

45

## GIARDINO

### BURRATA

16

pancetta, frisee, smoked salt,  
basil tomato emulsion

### SEA SALT ROASTED BEETS

14

greek yogurt, honey cured pistachio,  
blood orange syrup

### GEM LETTUCE CAESAR

12

grilled hearts of palm,  
toasted quinoa, tostone

### HOMESTEAD GREENS

9

tomato, radish, shaved carrots,  
reggiano, sorghum vinaigrette

### BABY SPINACH

14

cara cara oranges, gorgonzola,  
roasted pear, aged balsamic

## VERDURE

### WILTED SPINACH

8

roasted garlic, white beans

### BORLOTTI BEANS

8

pancetta, san marzano

### POLENTA

10

roasted wild mushrooms, taleggio

### HEIRLOOM CARROTS

8

roasted garlic, fennel

## DOLCE

### TIRAMISU

10

amaretti cookie

### ALMOND CAKE

10

poached pear,

chocolate raspberry gelato

### ZEPPOLI

9

nutella cream

### PANACOTTA

9

greek yogurt, pumpkin, coconut

### CHOCOLATE POT DE CRÈME

9

champagne gelée

Executive Chef Dario M. Olivera



our membership in the 'fresh from florida' program signifies our commitment to sourcing local ingredients whenever possible  
we gladly accept payment by cash, mastercard, visa, american express, discover or amara cay resort room charge  
we respectfully reserve the right to add 18% gratuity for parties of more than six or when split checks are requested

the state of florida would like you to know consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness