

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

FETTUCINI

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