

RWWSB

MIAMI SPICE MENU

3 Course \$42++ Per Person

APPETIZER

(choose one)

IL "TAGLIERE"

Tuscan style antipasto: Imported charcuteries and cheese served with fresh baked "schacciata" pizza

CHICKEN MEATBALLS

Wild mushrooms, Marsala sauce, grilled sourdough

MEDITERRANEAN SALAD

Cherry tomato, cucumber, chickpeas, red onion, piquillo peppers, feta cheese, babaganoush dressing

TUNA TARTARE

Caper, shallot, lemon olive oil, avocado, arugula (\$7 Supplement)

MAIN

(choose one)

TAGLIOLINI NERI

Squid ink tagliolini, crab meat, mushrooms, summer truffle

BRANZINO "MILANESE"

Pan fried breaded branzino fillet, preserved Meyer lemon, arugula tomato salad

VEGAN EGGPLANT PARMIGIANA

Grilled eggplant roll stuffed with marinated tofu, tomato compote, basil, plant-based cheese

GRILLED BEEF TENDERLOIN

Caramelized shallot butter, tomato confit, garden vegetables, mashed potato (\$12 Supplement)

DESSERT

(choose one)

ZEPPOLA NAPOLETANA

Neapolitan style doughnut, pastry cream, "Amarena" syrup

BUTTERMILK PANNACOTTA

Citrus broth, pistachio crunch

GELATI E SORBETTI

Selection of Italian ice cream and sorbets

Automatic service charge of 20% is applied, 22% to parties of 6 or more.

Se agregará a su factura el 20% de cargos por servicio; el 22% si se trata de 6 o más personas. Nap ajoute nan bòdwo a yon chaj 20% pou sèvis; chaj la ap 22% si nou 6 moun ou plis.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us: events@knrhospitality.com or by phone at 305.938.3118