



BREAKFAST MENU

ESPRESSO BAR

ESPRESSO 2.75
 MACCHIATO 3.5
 CAPPUCCINO 4.95
 CAFFÉ E LATTE 4.95
 AMERICANO 3.45
decaffeinated + 1.25 |
add milk 0.75 | *almond milk* 1 | *oat milk* 1.25

ORGANIC HOT TEAS 4.35
chamomile flowers - genmaicha green tea
dragon well green tea - peppermint - earl grey

FRESH JUICE | FRUIT SALAD



6.75



FRESH JUICE OF THE DAY
 FRUIT SALAD
add honey 1.25

BEVERAGES

LIMONATA | MANDARINATA 5
 FIUGGI WATER LT 6 COCA COLA MEX 5
 COKE ZERO 4 ICED TEA 5
(italian peach or lemon sweetened ice tea)

WINE, BEERS, DRINKS

PORETTI N4 6 | PORETTI N6 7
 HOUSE WINE GLASS 10 -16
 MIMOSA 12
 SPRITZ CAPPELLETTI 12
 HUGO SPRITZ 12
 PRIMA SPRITZ 12

HOME | OFFICE | BOAT

305.763.8431

842 FIRST STREET MIAMI BEACH, FL 33139



BAKED PASTRIES

croissant plain 3.95
croissant filled 4.95
add: nutella | pistachio cream | jam | sicilian ricotta cream | butter 1

MINI BRIOCHE 4.15
pan brioche, salame or ham & cheese
prosciutto di parma .85

TOAST CLASSICO 7
toasted soft white bread, ham and cheese
modifier: prosciutto di parma 4

TRAMEZZINO TONNO 8
soft white bread, tuna mayo, tomatoes, artichoke

CROISSANT SANDWICH 6.5
salami & asiago
ham & cheese

make your own: 3.95 plain croissant
add on: one egg 2 | *cheese* 2.5 | *tuna spread* 4 | *prosciutto di parma* 6 | *salmon* 6

AVOCADO TOAST 12
multigrain sliced bread, fresh seasoned avocado, extra virgin olive oil
add on: one extra egg 2 | *smoked salmon* 6 | *prosciutto di parma* 6 | *extra avocado* 3

OMELETTE 14
cotto ham, mozzarella, artichokes
add on:
3 slices of truffle in oil \$ 8

EGG WHITE OMELETTE 14
turkey, mozzarella, arugula, sliced avocado on top
add on: spicy chili pepper cream 1.75

BREAD & EGGS ANY STYLE 10
a selection of 2 eggs any style with toasted multicereal bread
extra add on:
cheese 2.5 | *ham* 4 | *prosciutto di parma* 6 | *bacon* 3 |
truffle slices in oil 8 | *avocado* 3 |

BREAKFAST SPECIAL 20

2 eggs any style
espresso or americano, caffelatte
croissant plain or bread
fruit salad or fresh juice
add on: bread 3 | *butter* 1 | *jam* 1 | *bacon strips* 3

MENU



SALUMERIA

**APPETIZER SELECTION OF COLD CUTS
AND ARTISAN CHEESES SERVED ON
WOODEN BOARDS**

PRIMA CLASSE Reg/Magnum 22/34
*Prosciutto di Parma 24-months,
bufala mozzarella or burrata 4oz*

MISTO Reg/Magnum 20/32
*selection of cold cuts, artisan cheeses
served with crostini and artisanal jam
or olives*

FORMAGGI Reg/Magnum 20/32
*selection of cheeses served with crostini,
organic honey and artisanal jams*

TAGLIERE BRUSCHETTA 12
selection of 8 assorted bruschettas

CROSTINI BUTTER & ANCHOVIES 16
*selection of 6 bruschettas with parma
butter and sicilian anchovies
on request: hot pepper cream*

TAVOLA CALDA

SOUP OF THE DAY 6.5
*ribollita | lentils | farro | borlotti beans
add farro grain 3*

TORTINO DI MELANZANE 16.5
*selected eggplant, oven roasted
parmigiana style, mozzarella, tomato
sauce, parmigiano reggiano, basil.*

LASAGNA 18
*artisanal lasagna bolognese, meat
sauce, béchamel, parmigiano reggiano*

MEAT BALLS 18
*homemade meatballs tomato sauce,
parmigiano reggiano, olive oil*

HAPPY HOUR FROM 4:00PM TO 6:00 PM
**half price on selected house wines
and prosecco by the glass and
beers**

**Complimentary assorted
“cicchetti” bites and focaccia**

SALADS

**OUR DRESSINGS ARE PREPARED USING
100% ITALIAN EXTRA VIRGIN OLIVE OIL**

TONNO 17
*tuna in oil, artichokes, cannellini
beans, avocado, red onion, cherry
tomatoes, cucumbers, romaine
lettuce, caperberries, extra virgin
olive oil*

CARPACCIO DI ROAST BEEF 18
*roast beef, parmigiano reggiano
flakes, arugula, lemon, extra virgin
olive oil*

CAPRESE 16
*bufala mozzarella or burrata, cherry
tomatoes, basil, extra virgin oil*

MISTA 12
*romaine lettuce, arugula, cherry
tomatoes, olives, cucumbers, extra
virgin oil*

GRECA 15
*tomatoes, cucumber, lettuce, red
onions, kalamata olives, bell pepper,
oregano, feta cheese*

FARRO 15
*organic farro grain, raisin, peppers,
arugula, cherry tomatoes, pistachio,
extra virgin oil*

VENERE 15
*venere black rice (gluten free),
artichokes, tomatoes, mozzarella,
arugula, lemon dressing*

PREMIUM PROTEINS

TUNA tuna loin in olive oil 6.5
SALMON ★ smoked salmon fillet 6
BUFALA MOZZARELLA 8
BURRATA 8
ROAST BEEF 8
CHICKEN BREAST (8 oz) ★ 8
ONE BOILED EGG 2

★ Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may in-
crease your risk of foodborne illness

★ Olives may contain pits

★ Please, advise of any serious allergens

PANINI

MULTICEREALS | WHITE | GLUTEN FREE

TONNO 17
*tuna spread with mayonnaise,
mozzarella, tomato, arugula, capers*

PROSCIUTTO DI PARMA 16.5
*prosciutto di parma, fresh
mozzarella, tomato, extra virgin oil*

GOLFETTA & STRACCHINO 16.5
*golfetta salami, stracchino cheese,
arugula*

POLPETTE MEATBALLS 18
*homemade meat balls tomato
sauce, melted fontina,
parmigiano grated*

CLUB PRIMA CLASSE 18
*club sandwich, soft white bread toasted,
cotto ham, eggs, mozzarella, lettuce,
tomatoes, mayonnaise-ketchup-mustard
sauce*

COTTO 16
*grilled cooked ham, & fresh
mozzarella, tomato, romaine lettuce.*

SALMONE ★ 17
*smoked salmon, avocado, boiled eggs
chili pepper cream on request*

TARTUFO SPECK 16.5
*tartufata cream, fontina, speck, truffle
oil*

ROAST BEEF 18
*roast beef, fontina, lettuce, artisanal
orange-onion jam*

TURKEY 16
*turkey ham, mozzarella, lettuce, tomato
extra virgin olive oil*

VEGETARIAN 16
*roasted eggplants, pesto, provolone,
lettuce, extra virgin olive oil*