

Breakfast



ESPRESSO BAR

ESPRESSO	2.75
MACCHIATO	3.25
CAPPUCCINO	5
CAFFÉ E LATTE	5
AMERICANO	3.5
AFFOGATO	7

Espresso shot with a scoop of vanilla ice cream
decaffeinated + 1.25

ORGANIC HOT TEAS	4.50
chamomile flowers - genmaicha green tea	
dragon well green tea - peppermint - earl grey	

FRESH JUICE	7
FRUIT SALAD	7

BEVERAGES

FIUGGI WATER LT	7
PEACH ICE TEA	5
LEMON ICE TEA	5
COKE ZERO	4
COCA COLA MEX	5
CHINOTTO	5
LIMONATA	5

WINE, BEERS, DRINKS

MORETTI BEER	7
HOUSE WINE GLASS	12-16
MIMOSA	14
SPRITZ CAPPELLETTI	12
LIMONCELLO SPRITZ	12

home | office | catering

786.558.4638

4267 NW 107 Avenue, Doral, FL 33178

I DOLCI

CROISSANT PLAIN	4.5
PAIN AU CHOCOLAT	5
RAISIN CROISSANT	5.5
CROISSANT FILLED	6.5
BOMBOLONE PLAIN	4.5
BOMBOLONE FILLED	6.5
CIAMBELLA	4.5

Fillings: pastry cream | nutella | pistachio cream | jam |
sicilian ricotta cream

I SALATI

ASSORTED PRODUCTION OF THE DAY
PLEASE CHECK OUR DISPLAY CASE

CROISSANT SANDWICH	
SALAME & ASIAGO	9
HAM & CHEESE	9
EGGS HAM & CHEESE	12
SALMON AND PHILADELPHIA CHEESE	13
add on: 1 egg 2 cheese 2.5 tuna spread 6 prosciutto	
di parma 7 salmon 7	
MINI BRIOCHE	
SALAME & CHEESE	5
HAM & CHEESE	5
PROSCIUTTO DI PARMA & CHEESE	6
TOAST CLASSICO	8.5

two toasted soft white bread, ham and cheese	
prosciutto di parma 6	
TRAMEZZINO TONNO	10
soft white bread, tuna mayo, tomatoes, artichokes	
AVOCADO TOAST	10
multigrain sliced bread , fresh seasoned avocado, extra	
virgin olive oil	
add on: 2 eggs 4 smoked salmon 7 prosciutto di	
parma 7 extra avocado 3	
OMELETTE	12
cotto ham, cheese and bread	
EGG WHITE OMELETTE	14
turkey ham, cheese, arugula, sliced avocado on top	
add on: spicy chili pepper cream 1.75	
BREAD & EGGS ANY STYLE	8
a selection of 3 eggs any style with toasted multicereal bread	
add on: cheese 2.5 ham 4 prosciutto di parma 6	
bacon 3 truffle slices in oil 8 avocado 3 tuna in oil 7 salmon 7	
artichokes 3	



I TAGLIERI

APPETIZER SELECTION OF COLD CUTS, ARTISAN CHEESES AND BAKED GOODS SERVED ON WOODEN BOARDS

PRIMA CLASSE	26
Prosciutto di Parma 24-months, bufala mozzarella or burrata 4oz	
MISTO	28
selection of cold cuts, artisan cheeses served with crostini and artisanal jam or olive	
FORMAGGI	22
selection of cheeses, organic honey and artisanal jam	
CROSTINI BURRO & ACCIUGHE	16
selection of 6 bruschettas with butter and sicilian anchovies on request: hot pepper cream	
BRUSCHETTA AL POMODORO	12
Chopped spread fresh tomatoes extra virgin olive oil oregano	

Il Mercato



Reply your experience at home!
Please check our market section for cured meats, cheeses and dry goods
Thank you for your patronage!

INSALATE

GENEROUS MEAL SIZE SALADS MADE WITH FRESH INGREDIENTS

TONNO	18
tuna in oil, artichokes, cannellini beans, avocado, red onion, cherry tomatoes, cucumbers, lettuce, caperberries	
CAPRESE	16
bufala mozzarella or burrata, cherry tomatoes, basil, extra virgin oil	
MISTA	14
lettuce, arugula, cherry tomatoes, olives, cucumbers	
GRECA	16
feta cheese, tomatoes, cucumber, lettuce, red onions, kalamata olives, bell peppers, oregano	
FARRO	16
organic farro grain, raisin, bell peppers, arugula, cherry tomatoes, pistachio crumbles	
VENERE	16
venere black rice (gluten free), artichokes, cherry tomatoes, mozzarella, arugula	

PREMIUM PROTEINS

TUNA	tuna loin in olive oil	7
SALMON	smoked salmon fillet	7
BUFALA MOZZARELLA		8
BURRATA		8
ROAST BEEF		8
CHICKEN BREAST		8
BOILED EGG		2

« Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

«Olives may contain pits

« Please, advise of any serious allergies

PANINI

MULTICEREALS | WHITE | GLUTEN FREE | PIADINA ROMAGNOLA | ALL PANINI ARE SERVED WITH CHIPS

TONNO	18
imported tuna spread with mayonnaise, fresh mozzarella, tomato, arugula	
PROSCIUTTO DI PARMA	18
prosciutto di Parma 24 months, fresh mozzarella, tomato	
BRESAOLA	18
dry aged beef, fresh arugula, parmigiano reggiano flakes, lemon	
GOLFETTA & STRACCHINO	18
golfetta salame, stracchino cheese, arugula	
POLPETTE MEATBALLS	18
homemade meat balls tomato sauce, fontina parmigiano grated	
COTTO	16
cotto ham, fresh mozzarella	
SALMONE ★	18
smoked salmon, avocado, boiled eggs chili pepper cream on request	
ROAST BEEF	18
roast beef, fontina, lettuce, artisanal orange-onion jam	
TURKEY	16
turkey ham, mozzarella, lettuce, tomato	
VEGETARIAN	18
roasted zucchini, roasted eggplants, roasted peppers, pesto	
PARMIGIANA	18
eggplant parmigiana, melted mozzarella, parmigiano reggiano	

Disclaimer:

18% service charge will be automatically added to all bills
A 3% credit card processing fee also

Menu dalla Cucina



ANTIPASTI

TAGLIERE PRIMA CLASSE	26
Prosciutto di Parma 24-months, bufala mozzarella or burrata	
TAGLIERE FORMAGGI	22
selection of cheeses, organic honey and artisanal jam	
TORTINO DI MELENZANE	18
sliced eggplants layered with tomato sauce, parmigiano reggiano, fresh mozzarella and basil	
★ COZZE AL GUAZZETTO	16
Steamed mussels in a light tomato broth	
POLPETTE AL POMODORO	16
homemade meatballs simmered in our fresh tomato and basil sauce	
★ BEEF CARPACCIO	18
Black angus beef filet, parmigiano reggiano flakes, arugula, lemon	
FRITTURINA DI MARE	16
lightly fried calamari, shrimps & zucchini	
CAPRESE	16
bufala mozzarella or burrata, cherry tomatoes, basil, extra virgin oil	

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LE PASTE

TAGLIATELLE SUGO TOSCANO	18
veal meat sauce with a lot of carrots	
SPAGHETTI ALLE VONGOLE	20
with clams sautéed with extra virgin olive oil, garlic, cherry tomatoes and parsley	
FIOCCHETTI PRIMA CLASSE	20
homemade pasta bags filled with pear and four cheese mix in a light cream sauce flavored with white truffle oil	
PENNE DELL'APPENNINO	22
Penne rigate in light pink tomato sauce with a mix of wild and porcini mushrooms, drizzled with truffle oil	
PASTA ALLA CARBONARA	20
mezzi rigatoni with crispy guanciale, egg yolk, pepper and grated pecorino romano	
LASAGNA	18
homemade lasagna with meat ragu', béchamel, mozzarella	
GNOCCHI ALLA SORRENTINA	18
homemade potato and flour dumpling in tomato basil sauce and fresh melted mozzarella	
PASTA ALLA NORMA	18
brass rigatoni with eggplant, tomato sauce, basil, melted mozzarella and grated aged sicilian salted ricotta	
SPAGHETTI SCARPARIELLO	16
tomato sauce, fresh cherry tomatoes, fresh basil	
SPAGHETTI AGLIO & OLIO	14
Garlic, extra virgin olive oil, parsley	
On request colatura di alici 4, bottarga 10	

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★ foodborne illness
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I SECONDI

COTOLETTA DI POLLO	18
thin chicken breast egg dipped, breaded and fried in extra virgin olive oil, arugula, cherry tomatoes and grana shaves	
PAILLARD DI POLLO	18
thin grilled chicken breast marinated with mixed herbs served with a rosemary oven roasted potatoes	
TAGLIATA TOSCANA	34
Sliced NY strip steak (12 oz) topped with arugula and parmigiano shaves, served with a side of rosemary oven roasted potatoes	
SALMONE	20
Pan seared in caper lemon sauce served with a side of rosemary roasted potatoes	

LE INSALATE

MISTA	14
lettuce, arugula, cherry tomatoes,	
GAMBERONI	18
arugula, iceberg lettuce, cherry Tomatoes, Jumbo shrimps	
GRECA	16
feta cheese, tomatoes, cucumber, lettuce, red onions, kalamata olives, bell peppers, oregano	

SIDES:	
ROASTED POTATOES	4
FRENCH FRIES	4
EGGPLANT FUNGHETTO	4
MIX SALAD	4

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