

[www.cheftasos.com](http://www.cheftasos.com)

+1 786-294-1066



# ITALIAN MENU

“A culinary journey through the heart and soul of Italy, celebrated worldwide for its timeless allure. This cuisine is an ode to simplicity, where the finest, freshest ingredients are cherished above all else. A symphony of flavors, with each region offering its own unique and delicious contributions. “







# Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.







## APPETIZERS

CHOICE OF  
FAMILY STYLE

### PANZANELA & TRUFFLE BURATTA

Fresh burrata, heirloom tomatoes, peppers, cucumber, onion, basil, truffle, aged balsamic, extra virgin olive oil.

### ANTIPASTI

Bresaola, prosciutto di parma, coppa, truffle salami, kalamata olives, sundried tomato, pepperoncini, artichoke hearts, grilled eggplant & zucchini, Gorgonzola, Buffalo mozzarella, crostini, ciabatta bread.

### STEAK BRUSCHETTA

Eggplant caponata, fillet mignon, gorgonzola cheese.

### GNOCCHI DI MAILE

Tomato sauce, guanciale, smoked red pepper, goat cheese.

### ARTICHOKE CARPACCIO

Shaved artichoke, tomato, parsley, lemon, aged parmesan, truffle, crispy balsamic crumble, extra virgin olive oil.







## APPETIZERS

CHOICE OF  
FAMILY STYLE

### GARLIC BREAD

Homemade Focaccia, roasted garlic spread, aged parmesan ,  
Italian herbs

### FOREST MUSHROOM & TRUFFLE ARANCINI

Truffle aioli, forest mushrooms, shaved fresh black truffle

### BABY ARUGULA & STRAWBERRIES SALAD

Fresh organic strawberries, heirloom cherry tomatoes,  
pumpkin seed, aged balsamic, extra virgin olive oil

### ITALIAN MEATBALLS

Homemade Italian meatballs, prime ground beef & pork,  
parmesan, slow cooked tomato sauce, parsley, extra virgin  
olive oil.

### VITELLO TONATO

Thin sliced veal, tangy tuna sauce, crispy caper, parmesan  
crisp, micro arugula, extra virgin olive oil.







## APPETIZERS CHOICE OF FAMILY STYLE

### OCTOPUS A LA GRILLA

Aged Balsamic, crushed baby potatoes, caramelized shallot, oregano, caper virgin sauce, extra virgin olive oil.

### CANTALOUPE E PROSCIUTTO DI PARMA

Organic Cantaloupe Melon, thin slices of prosciutto di parma, extra virgin olive oil.

### YELLOWFIN TUNA CRUDO

Parmesan leche de tigre, crispy capers, micro basil, extra virgin olive oil, shaved baby zucchini.

### YELLOWTAIL HAMACHI

Garlic crouton, chervil oil, fennel puree, Calamansi sauce.

### AMERICAN WAGYU CARPACCIO

Shimeji mushroom, truffle aioli, aged parmesan, lemon zest, shaved truffle, baby arugula.







## MAIN COURSES

CHOICE OF  
FAMILY STYLE

### LOBSTER LINGUINI

Fennel, garlic, tomato, parsley, fresh linguini pasta cooked in lobster broth, extra virgin olive oil.

### SPINACH & RICOTTA RAVIOLINI

Sage butter, aged parmesan.

### PRIME WAGYU BEEF TAGLIATA

Baby arugula, aged parmesan, sundried tomato, aged balsamic, extra virgin olive oil.

### CHICKEN PARMESAN

Juicy breaded chicken breast topped with a rich marinara sauce, melted mozzarella cheese and fresh basil)







## MAIN COURSES

CHOICE OF  
FAMILY STYLE

### VEAL CHOP MILANESE

Bone-in veal chop coated in a crisp, golden breadcrumb crust, baby arugula, lemon vinaigrette, shaved Parmesan cheese, roasted fingerling potatoes.

### RIGATONI A LA VODKA

Fresh creamy tomato and vodka sauce, aged parmesan, chilly pepper flakes.

### CAVATELLI SHORT RIB

American wagyu short rib ragout, aged parmesan espuma.







## MAIN COURSES CHOICE OF FAMILY STYLE

### SPAGHETTI AL LIMON & CAVIAR

Lemon, fresh black pepper, shaved pecorino, oscietra caviar.

### FOREST MUSHROOM & TRUFFLE RAVIOLI

Wild mushrooms, thyme, marsala, aged parmesan, truffle.

### LASAGNA BOLOGNAISE

Tomato sugo, bolognaise sauce, fresh lasagna sheet, bechamel.

### ORGANIC CHICKEN PICATTA

Chicken paillard, White wine, lemon, capers, parsley, extra virgin olive oil.

### ROYAL BRANZINO CASTELVETRANO

Parsnip puree, fennel, Castelvetro olives sauce, lemon, extra virgin olive oil.







# Dessert

## TIRAMISU

### CANNOLI SICILIANI

Crema di ricotta & chocolate chips.

### BOMBOLINI A LA CREMA

Warm chocolate ganache, vanilla crème, almond crumble.

### DARK CHOCOLATE TART

Espresso martini ice cream, caramelized popcorn, chocolate crumble.





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