

# palat

## Miami Spice | Lunch Menu

### **Appetizers**

*choose one*

#### Caesar Salad

local romaine hearts, shaved parmesan, artisan pancetta

#### Caprese Salad

fresh mozzarella, local tomato, basil

#### Eggplant Crostini

charred Sullivan Street Bakery sourdough, eggplant caponata, truffle pecorino

#### Fried Calamari & Zucchini

haystack local zucchini, flash-fried calamari

### **Main Course**

*choose one*

#### Salmon

citrus-ginger crème, grilled asparagus

#### Cavatelli

pecorino fior di sardo, local tomato sauce

#### Pollo Alla Griglia

grilled chicken paillard, baby spinach

#### Grilled Vegetables

zucchini, red bell pepper, eggplant, asparagus

#### Ricotta & Spinach Ravioli

parmesan, butter emulsion, sage

### **Dessert**

*choose one*

Limoncello Cake | White Chocolate Panna Cotta

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## Miami Spice | Dinner Menu

### **Appetizers**

*choose one*

#### Insalata Verde

local mixed baby greens, avocado, manchego

#### Salmon Carpaccio

shaved fennel, green apple, lemon vinaigrette, Aleppo pepper

#### Mussels and Clams

white wine, cherry tomato, garlic

#### Meatballs

veal, pork, beef, smoked tomato emulsion

### **Main Course**

*choose one*

#### Pollo Marinato

organic half chicken, porcini, potatoes

#### Housemade Black Tagliolini

squid ink, sea urchin, crabmeat, pecorino

#### Beef Tenderloin

7oz. medallions, shiitake mushroom sauce, roasted rosemary potato

#### Crispy Skin Branzino

sautéed spinach, campari tomatoes

#### Cacio e Pepe Tagliolini +\$7

black truffle, ground pepper, pecorino

### **Dessert**

*choose one*

Cheesecake | Tiramisu