Barchetta

Italian for “little boat,” Barchetta is a style of lightweight, open-top sports car that emerged in the mid-20th century, named for its boat-like, minimalist shape. Originally popularized by Ferrari and other Italian makers, Barchettas were designed for spirited driving and racing, with no roof, tiny windscreens, and a pure focus on speed. Over time, the term has come to represent any elegant, stripped-down roadster that celebrates simplicity and freedom, much like our menu features.

ANTIPASTA

BRUSCHETTA 16

black garlic, olive oil, gorgonzola dolce, heirloom tomato, basil

FOCACCIA 14

olive oil, sea salt, rosemary

SEAFOOD TOWER* 250

spiny lobster tail, oysters, mussels, clams, florida keys pink shrimp, king crab legs, 30g kaluga caviar, semolina cracker

CRISPY CALAMARI 23

sweety drop peppers, sugo, citrus garlic aioli

WAGYU CARPACCIO* *gf* 30

black truffle, caper, parmesan, agrumato olive oil, greens

ROASTED ARTICHOKE *gf* 20

whipped feta, calabrian oil, shallot vinaigrette, herbed pangrattato

MUSSELS 22

white wine, shallot, focaccia

THE BOARD *n* 45

three cheeses & meats, golden raisin mostarda, sun-dried tomato olive tapenade, honey

SIBERIAN STURGEON* 90

30g antonius caviar, crispy polenta cake, mascarpone, chive

INSALATE

CAESAR 19

black garlic, parmigiano-reggiano

INSALATA DI CASA *gf* 20

greens, fennel finocchiona salami, tomatoes, cucumber, red onion, sweety drop peppers, gorgonzola dolce, castelvetrano olives, shallot vinaigrette

BURRATA *gf n* 24

bufala mozzarella, 75 year balsamic, olive oil, sicilian pistachio, acorn squash, greens, sea salt

PESCI

FLORIDA BLACK GROUPER 58

king crab, crema di limoncello, herbs, leeks

WHOLE ROASTED BRANZINO *gf* 55

sun-dried tomato pesto

FLORIDA KEYS PINK SHRIMP SCAMPI 38

garlic, butter, lemon, calabrian chili

FRUTTI DI MARE* 68

florida black grouper, scallops, florida keys pink shrimp, mussels, clams, kaluga caviar

CARNE

LAMB RACK *n df* 90
28oz, pistachio-crusted,
golden raisin mostarda

ROAST HERITAGE CHICKEN *gf* 42
garlic confit, aleppo pepper,
forest mushroom
butter cream sauce

BISTECCA FIORENTINA* *gf* 150
for 2
32oz prime porterhouse,
rosemary, thyme, garlic

PRIME RIB ROAST* *gf df*
45-day dry-aged prime ribeye
king cut 98 | queen cut 72

PRIME FILET* *gf* 65
8oz, smoked rosemary sea salt

VEAL PARMESAN* 110
16oz bone-in veal chop,
sugo, mozzarella

ADD-ON

KING CRAB LEGS *gf* 28

30G KALUGA CAVIAR *gf* 82
golden goat

SPINY LOBSTER TAIL *gf* 39

30G CAVIAR HONEY BUTTER *gf* 30
golden goat

SAUCE

BAROLO DEMI-GLACE *gf* 12

CHARDONNAY PINK PEPPERCORN *gf* 10

ROSEMARY GARLIC BUTTER *gf* 10

SALSA AL GORGONZOLA *gf* 10

ORANGE GREMOLATA *gf* 10

CREAMY HORSERADISH *gf* 10

PASTA

CACIO E PEPE 28
bucatini, black truffle, pecorino, cracked pepper

RIGATONI AMATRICIANA 34
tempesta heritage guanciale, san marzano, calabrian

LINGUINE 36
clams, white wine, garlic, herbs, butter

MUSHROOM MAFALDINE 36
sage cream, sun-dried tomato pesto

RISOTTO 26
corn, parmigiano-reggiano, leeks
add black truffle 18 per gram

CONTORNI

BROCCOLINI *gf df* 12
garlic, chili flakes,
mustard greens

ASPARAGUS *gf* 14
smoked sea salt

FOREST MUSHROOMS *gf* 16
herbs, garlic, wine

POLENTA 14
parmesan, basil

OLIVE OIL-POACHED POTATOES *gf* 8
rosemary, lemon, parmesan

LOBSTER MAC & CHEESE 26
spiny lobster,
'nduja pangrattato bread crumb



gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. please notify us of any food allergy.

all food & beverage is subject to a 20% mandatory service charge (before taxes) all of which goes to our service staff.