

MIAMI SPICE

DINNER 39.00
ADD 15.00 TO INCLUDE WINE PAIRINGS

PARA EMPEZAR

WINE PAIRING
MARTELETTI PROSECCO

CHOOSE ONE –

GRILLED SWEETBREADS
Heirloom tomatoes, red onions, grilled lemons

BURRATA
White anchovies, olive oil, maldon sea salt, crostini

QUEBRACHO GRILL OCTOPUS
Aji panca, fingerling potatoes

PRINCIPAL

WINE PAIRING
CHOICE OF LA HERMANDAD MALBEC
OR SAN PEDRO DE YACOCUYA TORRONTES

CHOOSE ONE –

HAND CUT CERTIFIED ANGUS BEEF BONE-IN RIB EYE “COWGIRL”
Criolla sauce, roasted fingerling potatoes with a fried egg

GRILLED ECUADORIAN CORVINA
Bonito dashi, spinach and clams

SPAGETHI CACIO & PEPE A LA ROMANA

POSTRE

WINE PAIRING
LAS PERDICES LATE HARVEST VIOGNIER DESSERT WINE

PANQUEQUE DE MANZANA, FLAMBEADO CON RUM
Crepes with sautéed apples flambé with rum

GRAZIANO'S®