

# MIAMI SPICE

**DINNER 39.00**  
ADD 15.00 TO INCLUDE WINE PAIRINGS

## PARA EMPEZAR

WINE PAIRING  
LAS PERDICES TORRONTES

CHOOSE ONE –

GRILLED SWEETBREADS  
Heirloom tomatoes, red onions, grilled lemons

BURRATA  
Burrata, white anchovies, semi dried tomatoes,  
black olives, crostini

QUEBRACHO GRILL OCTOPUS  
Aji panca, fingerling potatoes

## PRINCIPAL

WINE PAIRING  
LA HERMANDAD MALBEC

CHOOSE ONE –

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

PECHUGA DE POLLO DE GRANJA A LA MATONE  
Tampa farm free-range chicken breast grilled and pressed with a brick,  
olive tapenade and homemade mashed potatoes

BUCATINI AMATRICIANA  
Bucatini pasta, red sauce and guanciale

## 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®**