

## INSALATE

<b>CESARINA</b> <i>romaine hearts, focaccia croutons, parmigiano</i>	10.00
<b>AVOCADO v, gf</b> <i>wild arugula, heirloom cherry tomatoes, candied lemon, pecorino</i>	12.00
<b>BARBABIETOLE v, gf</b> <i>roasted beets, bibb lettuce, green apple, goat cheese, pistachios</i>	12.00
<b>FARRO v, ve</b> <i>kale, dried apricots, cucumber, radish, Moscato vinegar</i>	11.00
<b>CAPRESE v, gf</b> <i>tomatoes, mozzarella, La Centrale olive oil</i>	12.00

{ add grilled shrimp, chicken, salmon or skirt steak +7.00 }

## ANTIPASTI

<b>SAN DANIELE PROSCIUTTO</b> <i>buffalo ricotta, frisée, cherry tomatoes, homemade grissini</i>	16.00
<b>CARPACCIO DI TONNO gf</b> <i>Ahi tuna, orange salmoriglio, colatura d'Alici</i>	17.00
<b>MELANZANE ALLA PARMIGIANA v</b> <i>layers of eggplant and melted mozzarella baked and served in a skillet</i>	15.00
<b>VERDURE GRIGLIATE v, ve, gf</b> <i>radicchio, zucchini, eggplant, bell pepper</i>	14.00

## SECONDI

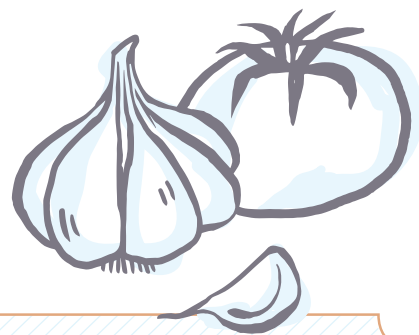
<b>BRANZINO gf</b> <i>grilled branzino, with lemons, capers, crushed potato-cauliflower, toasted pine nuts</i>	26.00
<b>MILANESE</b> <i>organic chicken breast, arugula, tomatoes, parmigiano</i>	22.00
<b>PANINO PORCHETTA</b> <i>roasted artichokes, Taleggio, lemon mayonnaise</i>	18.00
<b>HAMBURGER</b> <i>6oz creekstone farms beef, eggplant parmigiana, scamorza, LTO, Tuscan fries</i>	17.00

## ZUPPE

<b>MINISTRONE v</b> <i>hearty Tuscan vegetable soup, parmigiano crostone</i>	9.00
<b>PAPPA AL POMODORO v</b> <i>tomatoes, bread, ricotta, olive oil, balsamic, basil</i>	9.00

## PASTE

<b>NORMA v</b> <i>rigatoni, eggplant, tomato, oregano, pecorino</i>	16.00
<b>CARBONARA</b> <i>Felicetti spaghetti, guanciale, free-range egg yolk, pecorino romano</i>	18.00
<b>LASAGNA CLASSICA</b> <i>Bolognese, parmigiano, mozzarella</i>	18.00
<b>RAVIOLI v</b> <i>ricotta, spinach and Swiss chard, butter and sage</i>	17.00



## TUTTO IL GIORNO

**UOVO SANDWICH** 14.00  
*2 fried eggs, prosciutto arrosto, fontina, avocado*

**AVOCADO TOAST** 14.00  
*2 poached eggs, stracciatella, roasted cherry tomatoes,*



## BIBITE

ESPRESSO <i>by Lavazza</i>	3.00
ROTATING TEA SELECTION	3.00
NIASCA PORTOFINO SODA	4.00
<i>limonata or mandarinata (250ml)</i>	
SMERALDINA WATER	5.50
<i>still or sparkling (750ml)</i>	
ICED TEA <i>black and unsweetened</i>	3.50
ORANGE JUICE <i>fresh squeezed</i>	4.50
SODAS	3.00
<i>coca cola, diet coke, sprite, ginger ale</i>	

## COCKTAILS

NEGRONI	10.00
<i>herbal and fresh - campari, vermouth and bombay east</i>	
PALOMA ITALIANA	10.00
<i>citrusy and bold - aperol, herradura silver, lime juice, bitters, aranciata soda</i>	
MONTENEGRO MULE	10.00
<i>light and refreshing - montenegro, ginger beer, lime juice</i>	
SPRITZ	10.00
<i>effervescent and bright - aperol, prosecco, orange twist</i>	
SGROPPINO LA CENTRALE	12.00
<i>aromatic and elegant - thyme-infused absolut elyx, prosecco, lemon granita, lavender bitters</i>	

## BIRRA

### IN BOTTIGLIA

MENABREA BLONDE	7.00
MORETTI ROSSA	8.50
PERONI NASTRO AZZURRO	7.00

## VINI

### BOLLICINE

PROSECCO <i>santa margherita 'torresella'</i>	9.00
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### BIANCHI

PINOT GRIGIO <i>cortaccia</i>	10.00
VERMENTINO <i>cantina santadi, 'villa solais'</i>	9.00
CHARDONNAY, <i>castello della sala</i>	12.00

### ROSATO

ROSATO <i>fattoria sardi</i>	13.00
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### ROSSI

NERO D'AVOLA 'LUMA' <i>cantina cellaro</i>	9.00
CHIANTI CLASSICO, <i>san felice</i>	11.00
MONTEPULCIANO D'ABRUZZO, <i>artigiano</i>	11.00
PINOT NERO, <i>j hofstätter</i>	14.00

## LA SVEGLIA COCKTAILS

*available with your meal daily until 3.00pm.  
2 hour limit.*

MEDITERRANEAN BLOODY MARY 20.00  
*with EVOO, balsamic cream, skyy vodka,  
and truffle oil drops*

MIMOSA OR PROSECCO 20.00



*consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician*

## DOLCI

**D.I.Y. CANNOLI** v 11.00  
*build your own - orange crema, chocolate chips,  
and pistachio*

**TIRAMISU** v 9.00

**PANNA COTTA** v 8.00  
*served with your choice of Nutella  
or seasonal berries*

**BISCOTTI** v 9.00  
*daily selection*

**RICOTTA CHEESECAKE** v 8.00  
*lemon zest, orange sauce*

**MERINGATA** v 9.00  
*sponge cake, vanilla custard, Italian meringue*

**TORTA DELLA NONNA** v 9.00  
*pastry cream, pine nuts*

**CAPRESE** v 10.00  
*almond & chocolate cake*

**CRÉME CARAMEL** v 18.00  
*for sharing - buon appetito!*



# APERITIVO

## BAR BITES

BY  
LA CENTRALE



### ANTIPASTI

#### FOCACCINE v

complimentary focaccia daily between 4-7pm

FRITTO MISTO	14.00
<i>calamari, shrimp, seasonal vegetables, grilled lemon</i>	
FARRO ARANCINI v	10.00
<i>mozzarella, peas, pomodoro</i>	
STRACCIATELLA CROSTINI	11.00
<i>Sicilian anchovies, wild arugula</i>	
OSSOBUCO SLIDERS	21.00
<i>braised veal shank, homemade bun, shoestring potatoes</i>	
CESTINO DI GAMBERI gf	19.00
<i>marinated shrimp, avocado, lime, mint, heirloom tomato</i>	
CEVICHE SICILIANO gf	16.00
<i>cherry tomatoes, battuto di Pantelleria</i>	
BRUSCHETTA v, ve	7.00
<i>tomatoes, basil, La Centrale olive oil</i>	
OLIVE PUGLIESI v, ve	9.00
<i>Apulia olives, Taralli</i>	

### DA DIVIDERE

#### PIATTO REALE gf 95.00

*lobster, crab, oysters, langostines, Sicilian ceviche,  
10gr Calvisius Osetra caviar*

#### TAGLIERE 22.00

*Italian cheeses, salumi, pickles, olives,  
duo of mustards*



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meats, poultry, seafood, shellfish or eggs, may increase your  
risk of foodborne illness, especially if you have certain medical  
conditions. If you are unsure, consult a physician*

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# CARNE

BY  
LA CENTRALE

WEEKDAY LUNCH PRIX FIXE 20.00

## ANTIPASTI

*please select one*

### POLPETTE

*beef meatballs, pomodoro, crostini*

### MINISTRONE *v*

*hearty Tuscan vegetable soup,  
parmigiano crostone*

### ASPARAGI *v, gf, ve*

*grilled asparagus*

### RADICCHIO *v, gf, ve*

*wild arugula, radicchio, endive,  
frisee, lemon squeeze, La Centrale  
olive oil*

## SECONDI

*please select one*

### PETTO DI POLLO *gf*

*grilled chicken breast, arugula,  
cherry tomato*

### AMATRICIANA

*home-made rigatoni, onion,  
pancetta*

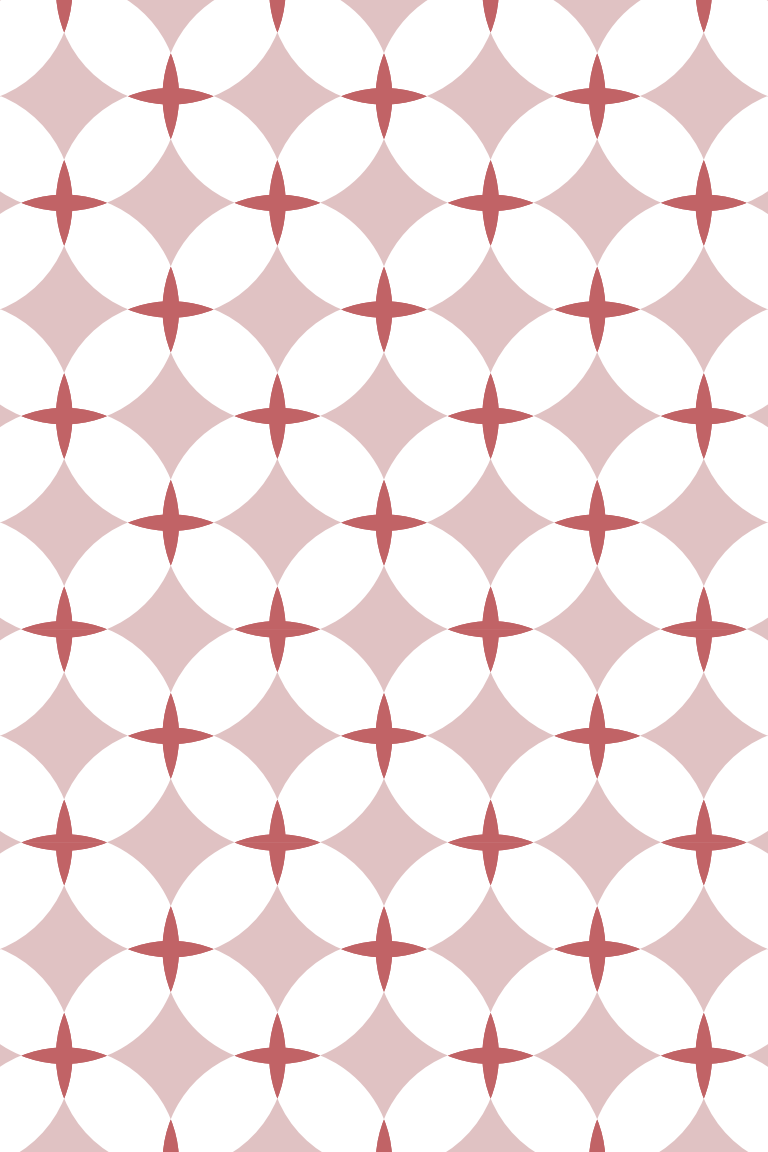
### TAGLIATELLE

*bolognese, parmigiano*

### LA CENTRALE HAMBURGER

*8 oz. Creekstone farms beef,  
fontina, LTO, Tuscan fries*

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# CARNE

BY  
LA CENTRALE

## ANTIPASTI

- FARRO SOUP** 10.00  
shredded beef, spelt and mushrooms
- RADICCHIO** v,gf,ve 12.00  
wild arugula, radicchio, endive, frisée, lemon  
squeeze, La Centrale olive oil
- CARCIOFI** v,gf 15.00  
shaved baby artichokes, avocado, lemon,  
parmigiano shavings
- MOZZARELLA** gf 15.00  
Sicilian anchovy- beefsteak tomatoes
- VITELLO TONNATO** gf 18.00  
thinly sliced roasted veal loin, tuna  
sauce, crispy capers
- POLPETTE** 14.00  
beef meatballs, pomodoro, crostini
- ITALIA VS SPAGNA** gf 29.00  
24 months prosciutto di Parma and  
hand-sliced 5J jamon Iberico

## PASTE

- AGNOLOTTI** 24.00  
stuffed with beef, veal demi-glace, parmigiano
- PAPPARDELLE** 22.00  
braised wild boar, porcini mushrooms
- TAGLIATELLE** 18.00  
Bolognese, parmigiano
- RIGATONI ALL'AMATRICIANA** 18.00  
pomodoro, onion, guanciale, parmigiano

## CONTORNI

- ASPARAGI** v,gf,ve 8.00  
grilled asparagus
- PATATE** v, gf, ve 8.00  
rosemary crushed fingerling potatoes
- FUNGHI** v, gf, ve 9.00  
sauteéd wild mushrooms, toasted almonds
- VERDURE** v,gf 9.00  
sauteéd seasonal vegetables
- POLENTA MORBIDA** v,gf 8.00  
mascarpone, parmigiano

## SECONDI

- Your choice of herb-red wine butter, "Cremona"  
fruit mustard demi-glace, brandy green peppercorn sauce  
All served with shoestring potatoes
- LA CENTRALE HAMBURGER** 16.00  
8 oz. creekstone farms beef, fontina, LTO, Tuscan fries  
Add avocado + 2.00, Add pancetta + 2.00
- CONTROFILETTO** gf 38.00  
6 oz. sliced Australian A4 Wagyu
- TAGLIATA** gf 26.00  
9 oz. US skirt steak
- COSTATA** gf 54.00  
12 oz. "forty-eight" days dry aged rib eye
- LA FIORENTINA** gf 85.00  
32 oz. beef porterhouse, serves 2
- AGNELLO** gf 39.00  
14 oz. Australian lamb rack
- COSTOLETTA** gf 29.00  
14 oz. Berkshire pork Tomahawk
- POLLETTO DIAVOLA** gf 27.00  
spicy local organic half chicken
- SALSICCE E ROSTICCIANA** 22.00  
home-made sausage and baby pork ribs, mustard duo

## DOLCI

- TIRAMISU** v 9.00
- PANNA COTTA** gf 9.00  
served with your choice of Nutella  
or seasonal berries
- BISCOTTI** v 9.00  
daily selection
- CREMA CATALANA** v, gf 9.00  
lemon Crème brulée
- BUDINO** v 10.00  
butterscotch pudding, cream,  
cantucci

## BIBITE

- ESPRESSO** by Lavazza 3.00
- ROTATING TEA SELECTION** 3.00
- NIASCA PORTOFINO SODA** 4.00  
limonata or mandarinata (250ml)
- SMERALDINA WATER** 5.50  
still or sparkling (750ml)
- ICED TEA** black and unsweetened 3.50
- ORANGE JUICE** fresh squeezed 4.50
- SODAS** 3.00  
coca cola, diet coke, sprite, ginger ale

## BEVANDE

- COCKTAILS**
- NEGRONI** 10.00  
herbal and fresh - campari, vermouth and bombay east
- PALOMA ITALIANA** 10.00  
citrusy and bold - aperol, herradura silver, lime juice,  
bitters, aranciata soda
- MONTENEGRO MULE** 10.00  
light and refreshing - montenegro, ginger beer, lime juice
- SPRITZ** 10.00  
effervescent and bright - aperol, prosecco, orange twist
- SGROPPINO LA CENTRALE** 12.00  
aromatic and elegant - thyme-infused absolut elyx,  
prosecco, lemon granita, lavender bitters

## VINI

- BOLLICINE**
- PROSECCO** torresella 9.00
- BIANCHI**
- PINOT GRIGIO** cortaccia 10.00
- VERMENTINO** cantina santadi, 'villa solais' 9.00
- FALANGHINA SANNIO**, terre stregate 11.00
- ROSATI**
- ROSATO** fattoria sardi 13.00
- ROSSI**
- NERO D'AVOLA 'LUMA'** cantina cellaro 9.00
- CHIANTI CLASSICO**, san felice 11.00
- VARVARA**, castello di bolgheri 20.00
- BARBERA D'ALBA**, castello di neve 15.00
- BRUNELLO DI MONTALCINO** 28.00  
castiglion del bosco

## BIRRA

- IN BOTTIGLIA**
- MENABREA BLONDE 7.00  
MORETTI ROSSA 8.50  
PERONI NASTRO AZZURRO 7.00
- ALLA SPINA**
- MORETTI BIONDA 7.00  
AMSTEL LIGHT 8.00
- ALLA SPINA**
- WYNWOOD BREWING IPA 9.50  
WYNWOOD BREWING  
FATHER FRANCISCO 9.50

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[@lacentralemiami](#)

# CLASSICO

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## ESPRESSO

2.25

## MACCHIATO

2.55

## CAPPUCCINO

3.95 / 12oz, 4.95 / 16oz

## DRIP COFFEE

2.25 / 12oz, 3.25 / 16oz

## AMERICANO

2.95 / 12oz, 3.95 / 16oz

## LATTE

3.95 / 12oz, 4.95 / 16oz



# SPECIALI

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## CAFFE CON PANNA

espresso topped  
with whipped cream

2.75 / 4oz

## CAFFE ALLA NOCCIOLA

espresso with hazelnut cream

3.25 / 4oz

## CAFFE AL TIRAMISU

espresso with mascarpone cream  
and cocoa powder

3.25 / 4oz

## CIOCCOLATA CALDA

hot chocolate

3.95 / 12oz, 4.95 / 16oz

## CIOCCOLATA CALDA ALLA NOCCIOLA

hot chocolate with hazelnut cream

5.25 / 12oz, 6.25 / 16oz

### MILK OPTIONS

+ 50¢

soy  
almond  
coconut

### TOPPINGS

*By Venchi + 75¢*

toasted hazelnuts  
gianduja  
dark chocolate  
caviar

*add panna +50¢  
additional espresso shot +1.00*

# FREDDO

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## AMERICANO FREDDO

iced americano

2.95 / 12oz, 3.95 / 16oz

## COLD BREW

3.95 / 12oz, 4.95 / 16oz

5.45 / 20oz

## LATTE FREDDO

iced latte

3.95 / 12oz, 4.95 / 16oz

## TE' FREDDO

black and unsweetened iced tea

3.50 / 12oz, 4.50 / 16oz

5.00 / 20oz

# NOSTRE CENTRIFUGHE E FRAPPÉ AL LATTE

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## **ORO LIQUIDO** *v, ve, gf*

pear, apple, carrot, lemon,  
turmeric, ginger

8.45 / 16oz

## **KALE TONIC** *v, ve, gf*

kale, cucumber, green apple

8.45 / 16oz

## **BUONGIORNO MIAMI** *v, ve, gf*

orange, pineapple, carrot,  
ginger, splash of red beet

8.45 / 16oz

## **CINQUE AGRUMI** *v, ve, gf*

orange, lemon, lime,  
grapefruit, tangerine

8.45 / 16oz

## **SUCCO DI MANDORLE** *v, ve, gf*

coconut, almond, banana

8.45 / 16oz

## **SPREMUTA D'ARANCIA** *v, ve, gf*

fresh squeezed orange juice

5.25 / 16oz

## **FRAPPÉ VERDE** *v, ve, gf*

Tuscan kale, cucumber, spinach,  
almond milk

8.95 / 16oz

## **FRAPPÉ GIALLO** *v, gf*

mango, passion fruit, papaya,  
fat-free Greek yogurt

8.95 / 16oz

## **FRAPPÉ ROSSO** *v, gf*

mixed berries, milk

8.95 / 16oz

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# FOCACCIA

*Freshly baked at La Centrale daily*

## **GENOVESE** v, ve

extra virgin olive oil, rosemary

3.25

## **ROASTED PROSCIUTTO**

prosciutto arrosto,  
fontina, mushrooms

3.95

## **RIPIENA**

braised onions, “Recca” anchovies

3.75

## **PARMIGIANA** v

eggplant, tomatoes, mozzarella

3.75

## **MARGHERITA** v

pizza romana, San Marzano tomatoes,  
mozzarella, basil

3.75

## **ROSSA** v

pizza romana, San Marzano  
tomatoes, garlic, basil, oregano

3.45

# PANINI

*may be pressed to order*

## **SPECK & FONTINA**

prosciutto affumicato, olive tapenade

8.95

## **PESTO**

roasted peppers, sundried  
tomatoes, mozzarella

7.95

## **HAM & ASIAGO**

prosciutto cotto, asiago,  
white bread - served grilled

7.25

## **PORCHETTA**

slow roasted pig, salsa verde

8.95

## **MUFFALETTA PANINO**

mortadella, finocchiona, roasted  
peppers, olives, provolone, arugula,  
pickled red onions - served cold

9.25

## **BRESAOLA**

dry cured beef, roasted artichokes,  
parmigiano shavings, lemon  
mayonnaise

8.95

## **ROASTED PROSCIUTTO & STRACCHINO**

prosciutto arrosto, stracchino  
cheese, arugula

8.25

# PIADINE

*thin Italian flatbread sandwiches*

## CLASSICA

prosciutto San Daniele,  
wild arugula, stracchino

7.25

## SPECK & FUNGHI v

prosciutto affumicato, fontina,  
roasted mushrooms

7.25

## MORTADELLA

grilled zucchini, brie

7.75

## VEGETARIANA v

vine ripe tomatoes,  
mozzarella, spinach

7.75

# ZUPPE

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## **MINISTRONE** *v, gf, ve*

hearty Tuscan vegetable soup

4.25

## **FARRO** *v, ve*

mushroom and spelt soup

6.45

## **PAPPA AL POMODORO** *v, ve*

tomato-bread soup, chopped basil,  
extra virgin olive oil

4.25

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# **BUILD YOUR OWN - 9.50**

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## **STEP 1**

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### **CHOOSE YOUR BASE**

#### **GREENS**

Romaine Hearts

Baby Spinach

Arugula

Radicchio

Baby Kale

Chopped Mixed Greens

#### **GRAINS**

Red Quinoa

Braised Farro

Chickpeas

Cranberry Beans

Venere Black Rice



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## STEP 2

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### CHOOSE ONE PROTEIN

Marinated Roasted Chicken

Diced Ham

Crispy Pancetta

Hardboiled Eggs

Marinated Shrimp

Smoked Salmon

Tuna in Extra Virgin Olive Oil

*additional proteins +3.00 each*

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## STEP 3

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### CHOOSE FOUR TOPPINGS

Shaved Fennel  
Cabbage  
Cucumber  
Shaved Radishes  
Roasted Vegetables  
Cherry Tomatoes  
Chickpea Sprouts  
Sweet Peas  
Olives  
Focaccia Croutons

Gluten Free Croutons  
Pumpkin Seeds  
Toasted Almonds  
Dried Apricots  
Chickpea Puree  
Avocado (+ 1.00)  
Goat Cheese  
Parmigiano Reggiano Shavings  
CilieGINE Mozzarella

*additional toppings +75¢ each*

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## STEP 4

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### **CHOOSE ONE DRESSING**

Herbal Dressing

Red Wine Vinaigrette

White Balsamic Vinaigrette

Anchovy Dressing

Gorgonzola Cream

Truffle Cream

La Centrale Olive Oil

# LE NOSTRE INSALATE

## *Our signature salads*

### **CESARINA**

roasted chicken, organic  
romaine hearts, focaccia  
croutons, anchovy dressing

7.95

### **QUINOA** *gf*

shrimp, kale, red quinoa, roasted  
vegetables, pear tomatoes,  
cucumbers, balsamic

9.95

### **CAPRESE** *v, gf*

ciliegine mozzarella, cherry  
tomatoes, La Centrale olive oil

8.75

### **TOFU** *v, ve*

tofu milanese, wild arugula, purple  
cabbage, lemon, toasted almonds,  
red wine vinaigrette

8.25

### **AVOCADO** *gf*

roasted chicken, avocado,  
baby spinach, black rice,  
red wine vinaigrette

9.20

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*All of our products come fresh to us  
from our trusted local farms*

# ZUPPE

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## **MINISTRONE** *v, gf, ve*

hearty Tuscan vegetable soup

4.25

## **FARRO** *v, ve*

mushroom and spelt soup

6.45

## **PAPPA AL POMODORO** *v, ve*

tomato-bread soup, chopped  
basil, extra virgin olive oil

4.25

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# PANINI SPECIALI

*may be pressed to order*

## **PROSCIUTTO DI PARMA**

prosciutto, artichokes, arugula,  
parmigiano shavings

9.95

## **MORTADELLA**

mortadella, roasted tomatoes,  
bufala mozzarella

10.25

## **CULATELLO**

cured pork ham, brie spread,  
grilled zucchini

11.95

## **ROASTED PROSCIUTTO**

roasted prosciutto, pecorino truffle  
cream, mushrooms

11.45

*Made-to-order panini filled with some of our favorite  
salumi and formaggi from our counter*

# PESCE

BY  
LA CENTRALE

## CRUDO

### OSTRICHE *gf* 18.00

half dozen market selection of oysters,  
prosecco mignonette

### CARPACCIO DI TONNO *gf* 17.00

Ahi tuna, orange salmoriglio, colatura d'Alici

### CEVICHE SICILIANO *gf* 18.00

cherry tomato, capers, olive, lemon

### SCAMPI *gf* 26.00

imported langoustines, citrus broth, Ligurian olive oil

### CIOPPINO 24.00

scallop, langoustine, prawn, tuna, yellowtail,  
oyster, Gazpacho

### PIATTO REALE *gf* 95.00

to share - lobster, crab, oyster, prawn,  
Sicilian ceviche, 10gr Calvisius caviar

## PASTE

### SPAGHETTI FELICETTI

Manila clams, white wine broth, parsley

19.00

### CHITARRA

sea urchin, lemon, white wine, parsley

22.00

### TAGLIOLINI NERI

squid ink pasta, crab, leek, bottarga di muggine

24.00

### RAVIOLI ALL'ASTICE

lobster, butter, lemon, tarragon

26.00

## ANTIPASTI

### CARCIOFI *gf, v*

warm artichoke, frisee, arugula, Moscato  
vinegar, pecorino

14.00

### FRITTO MISTO

calamari, shrimp, seasonal vegetables, grilled lemon

14.00

### POLPO *gf*

grilled Mediterranean octopus, sweet pea  
puree, shaved fennel, lemon

18.00

### COZZE

steamed P.E.I. Mussels, chickpeas, white wine broth

15.00

### GRANCHIO *gf*

dungeness crab, garden vegetables, avocado, truffle

22.00



## CONTORNI

### CAPONATA *v, gf*

eggplant, celery, and parmigiano shavings,  
finished with aged balsamic

9.00

### BROCCOLINI *v, gf, ve*

garlic, olive oil, Calabrian pepper

9.00

### ASPARAGI *v, gf, ve*

grilled asparagus

9.00

### PATATE *v, gf, ve*

rosemary crushed fingerling potatoes

8.00

## SECONDI

### DENTICE *gf*

seared local snapper fillet, melted leeks, asparagus,  
shallot-butter sauce

28.00

### SALMONE *gf*

grilled organic Atlantic salmon, honey-mustard  
sauce, garden vegetables

27.00

### BRANZINO DI ORBETELLO 58.00

To SHARE whole branzino served with salmoriglio sauce  
**YOUR CHOICE:** grilled - roasted - acquapazza

### CAPELANTE *gf*

diver scallops, cherry tomato, Nocellara olives,  
capers, oregano

34.00

### "IL" CACCIUCCO *gf*

Tuscan seafood stew, garlic crostone

36.00

## DOLCI

### TIRAMISU *v*

9.00

### PANNA COTTA *gf*

served with your choice of Nutella  
or seasonal berries

9.00

### BISCOTTI *v*

daily selection

9.00

### SEMIFREDDO *v, gf*

citrus semifreddo, berry coulis

10.00

### MILLEFOGLIE *v*

puff pastry and Napoleon cream,  
berry reduction

10.00

## BOLLICINE

PROSECCO torresella 9.00

FRANCIACORTA CUVÉE PRESTIGE, ca del bosco 22.00

FRANCIACORTA, saten, ronco calino 21.00

SPARKLING ROSE, santa margherita 18.00

FERRARI BRUT, ferrari 16.00

MOSCATO, 'nivoles', michele chiaro 13.00

## BIBITE

ESPRESSO *by Lavazza*

3.00

ROTATING TEA SELECTION

3.00

NIASCA PORTOFINO SODA  
*limonata or mandarinata (250ml)*

4.00

SMERALDINA WATER  
*still or sparkling (750ml)*

5.50

ICED TEA *black and unsweetened*

3.50

ORANGE JUICE *fresh squeezed*

4.50

SODAS  
*coca cola, diet coke, sprite, ginger ale*

3.00

## BIRRA

MENABREA BLONDE

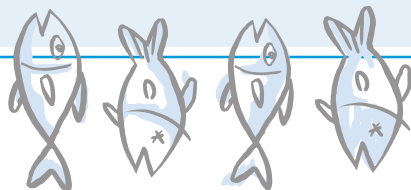
7.00

MORETTI ROSSA

8.50

PERONI NASTRO AZZURRO

7.00



## BEVANDE

### COCKTAILS

#### NEGRONI

herbal and fresh - campari, vermouth and bombay east

10.00

#### PALOMA ITALIANA

citrusy and bold - aperol, herradura silver, lime juice,  
bitters, aranciata soda

10.00

#### MONTENEGRO MULE

light and refreshing - montenegro, ginger beer, lime juice

10.00

#### SPRITZ

effervescent and bright - aperol, prosecco, orange twist

10.00

#### SGROPPINO LA CENTRALE

aromatic and elegant - thyme-infused absolut elyx,  
prosecco, lemon granita, lavender bitters

12.00

## VINI

### BIANCHI

PINOT GRIGIO *cortaccia*

10.00

VERMENTINO *cantina santadi, 'villa solais'*

9.00

FALANGHINA SANNIO, *terre stregate*

11.00

CHARDONNAY, *castello della sala*

12.00

SAUVIGNON, *gradis ciutta*

12.00

### ROSATI

ROSATO *fattoria sardi*

13.00

### ROSSI

NERO D'AVOLA 'LUMA' *cantina cellaro*

9.00

CHIANTI CLASSICO, *san felice*

11.00

PINOT NERO, *j. hofstätter*

14.00

consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician

v= vegetarian, ve= vegan, gf= gluten free  
[@lacentralemiami](#)

# PESCE

BY  
LA CENTRALE

WEEKDAY LUNCH PRIX FIXE 20.00

## ANTIPASTI

*please select one*

### CARCIOFI *v, gf*

*warm artichoke, frisee, arugula,  
Moscato vinegar, pecorino*

### COZZE

*steamed P.E.I mussels, chickpeas,  
white wine broth*

### MINISTRONE *v*

*hearty Tuscan vegetable soup,  
parmigiano crostone*

### CEVICHE SICILIANO *gf*

*cherry tomatoes, capers,  
olives, lemon*

## SECONDI

*please select one*

### POLPO *gf*

*grilled Mediterranean octopus,  
sweet pea puree, shaved  
fennel, lemon*

### SALMONE *gf*

*grilled Atlantic salmon, honey-  
mustard sauce, seasonal  
vegetables*

### SPAGHETTI FELICETTI

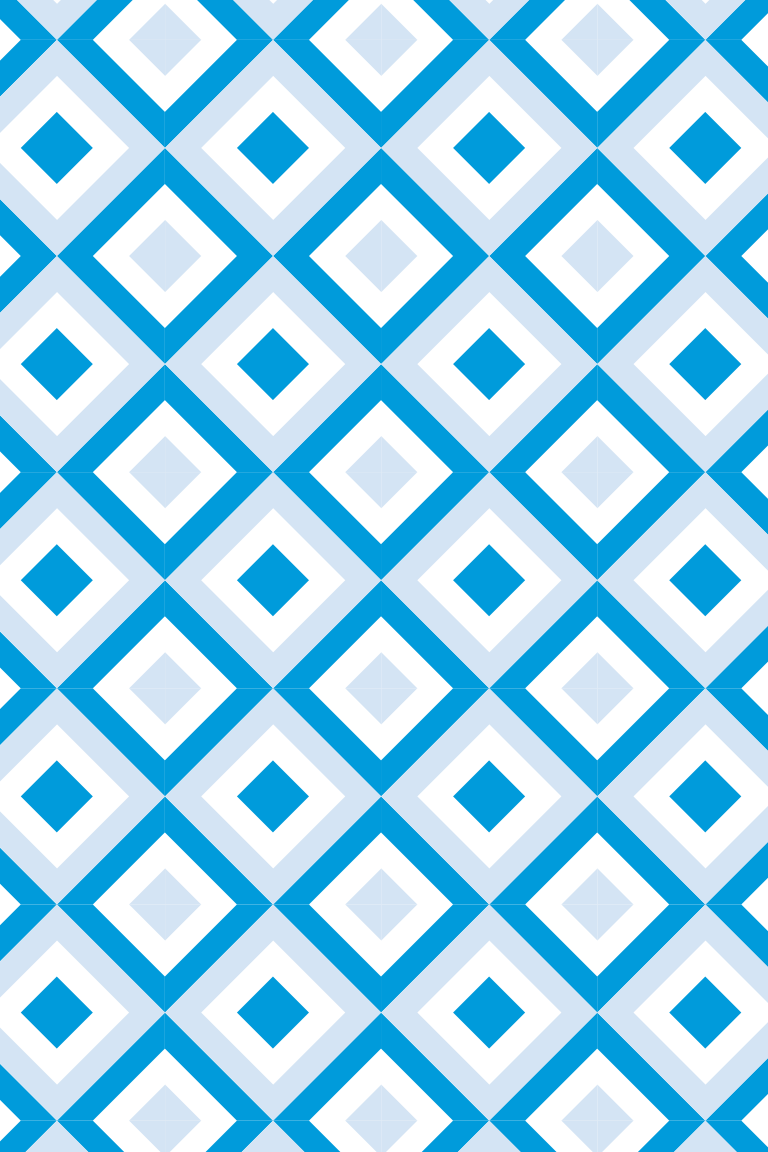
*manila clams, white wine  
broth, parsley*

### TAGLIOLINI NERI

*squid ink pasta, crab, leek,  
bottarga di muggine*

*v= vegetarian, ve= vegan, gf= gluten free*





{ La Centrale  
Brickell City Centre }

# PIZZA E PASTA

{ lacentrale.com  
@lacentralemiami }

BY  
LA CENTRALE

## ANTIPASTI

**MINISTRONE** v 9.00  
heartly Tuscan vegetable soup, parmigiano crostone

**CAPRESE** v, gf 12.00  
heirloom tomatoes, mozzarella and basil, La Centrale olive oil

**RAVIOLI FRITTI** v 14.00  
lightly fried spinach and ricotta filled ravioli, calabrian chili pomodoro

**POLPETTE** 14.00  
beef meatballs, parmigiano, crostini

**PANE ARABO "FARCITO"** v 12.00  
robiola, wild arugula, truffle olive oil



## PASTE

**CACIO E PEPE** v 16.00  
spaghetti Felicetti, parmigiano, pecorino, cracked black pepper, La Centrale olive oil

**RAGÚ** v 17.00  
rigatoni, vegetable ragú, mascarpone, pecorino

**ARRABBIATA** 16.00  
penne, spicy pomodoro, garlic confit, parsley, parmigiano

**RAVIOLI** 17.00  
spinach and ricotta filled ravioli, pomodoro

**BOLOGNESE** 18.00  
fettuccine, pecorino romano

**PAPPARDELLE** 19.00  
porcini, house made Tuscan sausage, truffle crema

**LASAGNA CLASSICA** 18.00  
Bolognese, parmigiano, mozzarella

**GLUTEN FREE PASTA** gf 16.00  
ask about today's special

consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician

## PIZZE BIANCHE

**SPECK E TARTUFO** 19.00  
Savini black truffle, mozzarella and ricotta, mushrooms, soft-farmed egg

**TRICOLORE** 17.00  
prosciutto di Parma, scamorza, wild arugula, balsamic, cherry tomatoes, parmigiano, ricotta stuffed crust

**LA VIZIOSA** 22.00  
Calvisius caviar, smoked salmon, mascarpone, scamorza, Tropea onion

**QUATTRO** v 16.00  
mozzarella, mascarpone, scamorza, gorgonzola

**SALSICCIA** 17.00  
sausage, rapini, mozzarella, ricotta, olio piccante

## PIZZE ROSSE

All rosse pizzas made with DOP San Marzano tomatoes

**MARGHERITA** v 13.00  
house-made mozzarella, grape tomatoes, basil

**CALABRESE** 16.00  
spicy salamino, mozzarella

**CALZONE** 17.00  
prosciutto cotto, mushroom, ricotta, mozzarella

**NORMA** v 16.00  
eggplant, cherry tomatoes, mozzarella, parmigiano

**VESUVIO** v 18.00  
Half calzone, half fried pizza - rapini, mozzarella, parmigiano and fresh tomatoes, mozzarella

## REGIONALE, PIZZA OF THE MONTH MP

## DOLCI

**D.I.Y. CANNOLI** v 11.00  
build your own - cannoli shells served with orange mousse, chocolate chunks and pistachio

**TIRAMISU** v 9.00

**PANNA COTTA** v 8.00  
served with your choice of Nutella or seasonal berries

**BISCOTTI** v 9.00  
daily selection

**CALZONE NUTELLA** v 14.00  
Nutella, mascarpone, cream

## BIBITE

**ESPRESSO** 3.00  
by Lavazza

**ROTATING TEA SELECTION** 3.00

**NIASCA PORTOFINO SODA** 4.00  
limonata or mandarinata (250ml)

**SMERALDINA WATER** 5.50  
still or sparkling (750ml)

**ICED TEA** black and unsweetened 3.50

**ORANGE JUICE** fresh squeezed 4.50

**SODAS** 3.00  
coca cola, diet coke, sprite, ginger ale

## BEVANDE

### COCKTAILS

**NEGRONI** 10.00  
herbal and fresh - campari, vermouth and bombay east

**PALOMA ITALIANA** 10.00  
citrusy and bold - aperol, herradura silver, lime juice, bitters, aranciata soda

**MONTENEGRO MULE** 10.00  
light and refreshing - montenegro, ginger beer, lime juice

**SPRITZ** 10.00  
effervescent and bright - aperol, prosecco, orange twist

**SGROPPINO LA CENTRALE** 12.00  
aromatic and elegant - thyme-infused absolut elyx, prosecco, lemon granita, lavender bitters

v= vegetarian, ve= vegan, gf= gluten free



## VINI

### BOLLICINE

**PROSECCO** torresella 9.00

### BIANCHI

**PINOT GRIGIO** cortaccia 10.00

**VERMENTINO** cantina santadi, 'villa solais' 9.00

**CHARDONNAY**, castello della sala 12.00

### ROSATO

**ROSATO** fattoria sardi 13.00

### ROSSI

**NERO D'AVOLA 'LUMA'** cantina cellaro 9.00

**CHIANTI CLASSICO**, san felice 11.00

**MONTEPULCIANO D'ABRUZZO**, artigiano 11.00

**PINOT NERO**, j hofstätter 14.00

## BIRRA

### IN BOTTIGLIA

**MENABREA BLONDE** 7.00  
**MENABREA AMBER** 8.50  
**PERONI NASTRO AZZURRO** 7.00

### ALLA SPINA

**MORETTI BIONDA** 7.50  
**MORETTI ROSSA** 8.50  
**AMSTEL LIGHT** 8.00

### ALLA SPINA

**WARSTEINER** 8.00  
**WYNWOOD BREWING IPA** 9.50  
**WYNWOOD BREWING FATHER FRANCISCO** 9.50

# STAGIONALE

BY  
LA CENTRALE

add shaved seasonal truffles to any item - MP

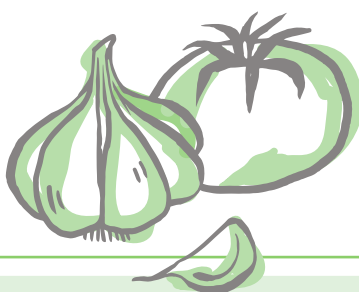
MOZZARELLA v,gf { made in-house daily, buffalo mozzarella imported. }	FIOR DI LATTE 4oz	12.00	TRECCIA 12oz	18.00
	BURRATA 5oz	14.00	BUFFALO MOZZARELLA 4oz	16.00
	STRACCIATELLA 5oz	14.00		

## ZUPPE & INSALATA

<b>MINISTRONE</b> v	9.00	heartly Tuscan vegetable soup, parmigiano crostone
<b>FINOCCHI</b> v,gf,ve	12.00	wild arugula and shaved fennel with citrus wedges, asparagus, and crispy sunchokes
<b>LEGUMI</b> v,gf,ve	14.00	golden, green and cranberry beans with chick peas and cannellini
<b>CARCIOFI</b> v,gf	15.00	shaved baby artichokes and avocado with lemon and parmigiano
<b>PINZIMONIO</b> v,gf,ve	11.00	Italian crudites, La Centrale olive oil dip, sprinkled with sea salt

## RISOTTI

<b>REGGIANO</b> v,gf	19.00	24 months parmigiano, black pepper
<b>FUNGHI</b> v,gf	21.00	porcini mushroom
<b>TARTUFOTTO</b> v,gf	26.00	Savini Tartufi black truffles
<b>VENERE</b> v,gf	22.00	Piedmontese black rice, garden root vegetables



## SECONDI

<b>MELANZANE ALLA PARMIGIANA</b> v	19.00	layers of eggplant and melted mozzarella baked and served in skillet
<b>CARCIOFI ALLA ROMANA</b> v,gf,ve	22.00	slow-roasted artichoke hearts, breadcrumbs and pecorino
<b>INVOLTINI</b> v,ve	23.00	silken tofu stuffed eggplant parcels, warm white wine-tomato concasse, breadcrumbs
<b>ROMANESCO</b> v,gf,ve	19.00	roasted whole romanesco, sun-dried tomatoes, olive, pine nuts, raisin salsa

## CONTORNI

<b>CAPONATA</b> v,gf	9.00	eggplant, celery and parmigiano shavings, pine nuts, finished with aged balsamic
<b>VERDURE GRIGLIATE</b> v,gf,ve	14.00	grilled heirloom tomato, zucchini, bell pepper, eggplant
<b>PATATE</b> v, gf, ve	8.00	rosemary crushed fingerling potatoes
<b>POMODORI</b> v, gf, ve	8.00	avocado, tomatoes, extra virgin olive oil

## DOLCI

<b>TIRAMISU</b> v	9.00		<b>BISCOTTI</b> v	9.00	daily selection	<b>BUDINO</b> v, gf	10.00	butterscotch pudding, cream, cantucci
<b>PANNA COTTA</b>	9.00	served with your choice of Nutella or seasonal berries	<b>CREMA CATALANA</b> v, gf	9.00	lemon Crème brulée	<b>FRUTTA DI BOSCO</b> v, gf	9.00	seasonal mixed berries

## BIBITE

<b>ESPRESSO</b> by Lavazza	3.00
<b>ROTATING TEA SELECTION</b>	3.00
<b>NIASCA PORTOFINO SODA</b> limonata or mandarinata (250ml)	4.00
<b>SMERALDINA WATER</b> still or sparkling (750ml)	5.50
<b>ICED TEA</b> black and unsweetened	3.50
<b>ORANGE JUICE</b> fresh squeezed	4.50
<b>SODAS</b> coca cola, diet coke, sprite, ginger ale	3.00

## BEVANDE

<b>COCKTAILS</b>	
<b>NEGRONI</b>	10.00
herbal and fresh - campari, vermouth and bombay east	
<b>PALOMA ITALIANA</b>	10.00
citrusy and bold - aperol, herradura silver, lime juice, bitters, aranciata soda	
<b>MONTENEGRO MULE</b>	10.00
light and refreshing - montenegro, ginger beer, lime juice	
<b>SPRITZ</b>	10.00
effervescent and bright - aperol, prosecco, orange twist	
<b>SGROPPINO LA CENTRALE</b>	12.00
aromatic and elegant - thyme-infused absolut elyx, prosecco, lemon granita, lavender bitters	

## VINI

<b>BOLLICINE</b>	
<b>PROSECCO</b> 'torresella'	9.00
<b>BIANCHI</b>	
<b>PINOT GRIGIO</b> cortaccia	10.00
<b>VERMENTINO</b> cantina santadi, 'villa solais'	9.00
<b>FALANGHINA SANNIO</b> , terre stregate	11.00
<b>CHARDONNAY</b> , castello della sala	12.00
<b>ROSATI</b>	
<b>ROSATO</b> fattoria sardi	13.00
<b>ROSSI</b>	
<b>NERO D'AVOLA</b> 'LUMA' cantina cellaro	9.00
<b>CHIANTI CLASSICO</b> , san felice	11.00
<b>BARBERA D'ALBA</b> , castello di neve	15.00
<b>PINOT NERO</b> , j hofstätter	14.00

## BIRRA

<b>IN BOTTIGLIA</b>	<b>ALLA SPINA</b>	<b>ALLA SPINA</b>
MENABREA BLONDE 7.00	MORETTI BIONDA 7.00	WYNWOOD BREWING IPA 9.50
MORETTI ROSSA 8.50	AMSTEL LIGHT 8.00	WYNWOOD BREWING FATHER FRANCISCO 9.50
PERONI NASTRO AZZURRO 7.00		

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# BEVANDE

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## ESPRESSO

the classic Italian shot

2.25

## MAROCCHINO

shot of espresso  
steamed milk, cocoa powder

2.85, 4oz

## GIANDUJA SHOT

a hot shot of chocolate  
hazelnut spread

3.25, 4oz

## ESPRESSO MACCHIATO

shot of espresso, frothed milk

2.55

## CAPPUCCINO

long shot of espresso,  
frothed and steamed milk

3.95, 12oz

## HOT CHOCOLATE

made with your choice of gianduja  
or rich milk chocolate

3.95, 12oz

## AMERICANO

shot of espresso, hot water

2.95, 12oz

## LATTE MACCHIATO

long shot of espresso,  
frothed and steamed milk

3.95, 12oz

## FRAPPE MILKSHAKE

choose any gelato flavor.  
Add gianduja & whipped cream + 1.50

8.25, 16oz

## COFFEE

Drip coffee

2.25, 12oz

## DOLCI

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### CREPE WITH GIANDUJA

6.25

### CREPE WITH GELATO

7.25

### ADD TOPPINGS

+ 0.75

*Your choice in a cup or cone*

*Make it a gourmet covered  
cone for 1.50 extra*

## GELATO

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### BABY

1 scoop, 1 flavor

5.25

### REGULAR

2 scoops, 2 flavors

6.25

### LARGE

3 scoops, 3 flavors

7.25

### SUPER

4 scoops, 4 flavors

8.25

## TOPPINGS

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+ 75¢/ea

### GIANDUJA

chocolate hazelnut spread

### WHIPPED CREAM

made fresh daily,  
with natural ingredients

### HAZELNUTS

caramelized,  
crunchy chopped hazelnuts

### DARK CHOCOLATE CHOCAVIAR

rich dark chocolate pearls

### CHOCOLATE PRALINE

choose any variety from  
our showcase

## FREDDO

SGROPPINO LA CENTRALE 12.00  
*thyme infused absolut elyx, honey syrup,  
lemon granita, lavender bitter*

CAMPARI FREDDO 10.00  
*frozen campari, prosecco, florida orange*

## MARTINI

BASIL & BALSAMIC 12.00  
*bulleit rye, fresh basil, balsamic reduction,  
lemon juice*

FRAGOLA 13.00  
*absolut elyx, sage, lemon juice, strawberry puree*

L'ULTIMA PAROLA 12.00  
*fernet branca, maraschino luxardo, green  
chartreuse, lime juice*

## ROCKS

NEGRONI 10.00  
*campari, bombay east, cinzano*

BARREL AGED NEGRONI 13.00  
*oak aged with a smooth, deep flavor*

PALOMA ITALIANA 10.00  
*aperol, herradura silver, lime juice, bitters,  
aranciata soda*

MONTENEGRO MULE 10.00  
*montenegro, lime juice, ginger beer*

ZACAPA OLD FASHIONED 13.00  
*zacapa 23 year, sweet vermouth, bitters*

MESCALERO 12.00  
*union mezcal, passion fruit puree, jalapeño*

SPRITZ 10.00  
*aperol, prosecco, soda*

## COCKTAILS

## BOLLICINE

PROSECCO, <i>'torresella'</i>	9.00
FRANCIACORTA <i>'cuvee prestige', ca' del bosco</i>	22.00
FRANCIACORTA SATEN, <i>ronco calino</i>	21.00
SPARKLING ROSATO, <i>santa margherita</i>	18.00
FERRARI BRUT, <i>ferrari</i>	16.00
MOSCATO, <i>'nivolé', michele chiarlo</i>	13.00

## BIANCHI

PINOT GRIGIO, <i>cortaccia</i>	10.00
SAUVIGNON, <i>gradis ciutta</i>	13.00
GAVI DI GAVI, <i>batasiolo</i>	14.00
VERMENTINO, <i>'villa solais', santadi</i>	9.00
CHARDONNAY, <i>'bramito della sala', castello della sala</i>	12.00
ROERO ARNEIS, <i>'cecu', monchiero carbone</i>	15.00
FALANGHINA, <i>terre stregate</i>	11.00

## ROSATI

ROSATO, <i>fattoria sardi</i>	13.00
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## ROSSI

CHIANTI CLASSICO, <i>san felice</i>	11.00
NEGROAMARO RISERVA 'O8, <i>copertino</i>	12.00
NERO D'AVOLA, <i>'luma', cellaro</i>	9.00
PINOT NERO, <i>j. hoffstatter</i>	14.00
SUPERTUSCAN VARVARA, <i>castello bolgheri</i>	20.00
PRIMITIVO, <i>'sasseo', altamura</i>	10.00
MONTEPULCIANO D'ABRUZZO, <i>artigiano</i>	11.00
BRUNELLO DI MONTALCINO, <i>castiglion del bosco</i>	28.00
CARIGNANO, <i>'montessu', agrigola punica</i>	15.00
BARBERA D'ALBA, <i>castello di neve</i>	15.00

WINES BY THE GLASS

## BOLLICINE

PROSECCO, <i>'crede', bisol, veneto</i>	49.00
FRANCIACORTA <i>'cuvée prestige' brut, ca' del bosco, lombardia</i>	79.00
FRANCIACORTA SATEN <i>ronco calino, lombardia</i>	76.00
SPARKLING ROSATO, <i>santa margherita, veneto</i>	65.00
FERRARI BRUT, <i>ferrari, trentino</i>	69.00

## BIANCHI

PINOT GRIGIO, <i>kettmeir, alto adige</i>	43.00
SAUVIGNON, <i>fume, inama, veneto</i>	83.00
SAUVIGNON, <i>'koffl', cortaccia, alto adige</i>	56.00
GAVI DI GAVI, <i>'la meirana', broglia, piedmonte</i>	47.00
CHARDONNAY <i>'la pietra', tenute del cabreo, tuscany</i>	75.00
FIANO <i>'trentenare', san salvatore, campania</i>	62.00
ARNEIS, <i>'blange', ceretto, piedmont</i>	45.00
CHARDONNAY <i>'le bruniche', tenuta di nozzole, tuscany</i>	36.00
VERMENTINO DI GALLURA <i>'branu', surrau, sardinia</i>	38.00
VERDICCHIO DEI CASTELLI DI JESI <i>'le vaglie', santa barbara, marche</i>	44.00
LUGANA, <i>zenato, veneto</i>	33.00
BIANCO <i>tasca d'almerita, tenuta regaleali, sicily</i>	35.00
TERLANER, <i>terlano, alto adige</i>	68.00
ORVIETO CLASSICO SUPERIORE <i>marchesi antinori, umbria</i>	48.00
SOAVE CLASSICO, <i>pieropan, veneto</i>	35.00
'LES ENFANTS', <i>villa russiz, friuli-venezia giulia</i>	49.00
RIBOLLA GIALLA <i>'vinnae', jermann, friuli-venezia giulia</i>	62.00
FRIULANO, <i>livon, friuli-venezia giulia</i>	88.00
CONFINI', <i>lis neris, friuli-venezia giulia</i>	81.00
FLORS DI UIS, <i>vie di romans, friuli-venezia giulia</i>	75.00

## WHITES BY THE BOTTLE



## ROSATI

ROSATO, *fattoria sardi, toscana* 49.00

ROSATO 'le cicale', *fattoria sardi, toscana* 62.00



## ROSSI

CANNONAU RISERVA, *pala, sardinia* 79.00

SUPERTUSCAN  
'varvara' *castello di bolgheri, tuscan* 78.00

CARMIGNANO, 'villa di capezzana', *tuscan* 81.00

ROSSO DI MONTALCINO, *la colombina, tuscan* 55.00

VALPOLICELLA CLASSICO SUPERIORE 32.00  
*domini veneti, veneto*

MORELLINO DI SCANSANO 39.00  
*moris farms, tuscan*

PRIMITIVO SALENTO, *cantele, puglia* 33.00

VENETO ROSSO, 'bradisismo', *inama, veneto* 76.00

VINO NOBILE DI MONTEPULCIANO 69.00  
*avignonesi, tuscan*

RIPASSO VALPOLICELLA, *zenato, veneto* 65.00

BAROLO, LECINQUEVIGNE 89.00  
*damilano, piedmont*

NERO D'AVOLA RISERVA, *barone sergio, sicily* 42.00

PINOT NERO RISERVA 77.00  
'bachgart', *klaus lentsch, alto adige*

MALBEC 59.00  
'vie cave maremma', *marchesi antinori, tuscan*

PINOT NERO 63.00  
*jermann, friuli venezia giulia*

CHIANTI CLASSICO *lamole di lamole, tuscan* 47.00

CHIANTI CLASSICO RISERVA 68.00  
'berardo', *castello di bossi, tuscan*

BARBERA D'ASTI SUPERIORE 52.00  
'cipressi', *michele chiarlo, piedmont*

LE VOLTE DELL'ORNELLAIA' 59.00  
*ornellaia, tuscan,*

MONTEPULCIANO D'ABRUZZO 40.00  
*umani ronchi, abruzzo*

## REDS BY THE BOTTLE

## GRAPPA

JACOPO POLI GRAPPA DI TRAMINER	21.00
JACOPO POLI PERE	18.00
JACOPO POLI SARPA	15.00
MAROLO BRUNELLO	18.00
MICHELE CHIARLO BAROLO	25.00
GRAPPA MAROLO MOSCATO	18.00
NARDINI ACQUA DI CEDRO BASSANO	14.00
NARDINI GRAPPA BIANCA	16.00
NONINO CHARDONNAY	17.00
NONINO MERLOT	17.00
NONINO MOSCATO	17.00
TIGNANELLO	14.00

## WHISKEY

BASIL HAYDEN	15.00
BULLEIT 90	13.00
BULLEIT RYE	13.00
KNOB CREEK	15.00
CROWN ROYAL	14.00
JACK DANIEL'S BLACK	13.00
JAMESON	14.00
MAKER'S MARK	15.00

## RUM

ZACAPA 23 YR	16.00
SANTA TERESA	14.00
FLOR DE CANA 7 YR	14.00

## GIN

BOMBAY SAPPHIRE EAST	13.00
BEEFEATER	13.00
HENDRICK'S	14.00
THE BOTANIST	13.00

## COGNAC

REMY MARTIN XO	49.00
REMY 1738	19.00

## SCOTCH

JOHNNIE WALKER BLACK	16.00
LAGAVULIN 16 YR	22.00
MACALLAN 12 YR	18.00
MACALLAN 18 YR	40.00

## TEQUILA

HERRADURA SILVER	13.00
HERRADURA REPOSADO	16.00
HERRADURA ANEJO	18.00
HERRADURA ULTRA	25.00
UNION MEZCAL	15.00

## VODKA

TITO'S	12.00
ABOLUT ELYX	13.00
GREY GOOSE	14.00
KETEL ONE	14.00

## LIQUEUR & AMARI

10.00

FERNET BRANCA	RABBARO ZUCCA
FRANGELICO	AMARO
BAILEY'S IRISH CREAM	SAMBUCA ROMANA
CYNAR	BLACK
GRAND MARNIER	SAMBUCA MOLINARI
SAMBUCA MOLINARI	AMARO NONINO
AMARO MONTENEGRO	

## SPIRITS