



To Start

<b>Lobster Bisque</b> <i>Classic Lobster Soup</i>	<b>\$18</b>	<b>Shrimp Cocktail</b> <i>Zesty Tequila Sauce</i>	<b>\$20</b>
<b>Gazpacho</b> <i>Chilled, lightly spicy tomato gazpacho</i> Add Shrimp \$3 each	<b>\$14</b>	<b>Sicilian Dates</b> <i>Dates wrapped in Prosciutto, filled with Pancetta, Parmesano and artichokes, balsamic reduction</i>	<b>\$16</b>
<b>Ugly Tomato</b> <i>Buffalo Mozzarella, fresh and crispy tomatoes, basil, balsamic reduction</i>	<b>\$18</b>	<b>Beef Carpaccio</b> <i>Thinly sliced raw Angus beef tenderloin, arugula, capers, truffle cheese</i>	<b>\$24</b>
<b>Spicy Tuna</b> <i>Fresh raw Tuna, cilantro, sesame oil, avocado</i>	<b>\$20</b>	<b>Prosciutto e Melon</b> <i>Prosciutto Di Parma with fresh cantaloupe</i>	<b>\$20</b>

Main Course Salads

<b>Avocado Caesar:</b> Romaine lettuce with fresh mashed avocado dressing, garlic, anchovies, lemon juice, Parmesan cheese, croutons	<b>\$25</b>
<b>Classic Caesar:</b> Romaine lettuce, herbed croutons and shaved Parmesan cheese	<b>\$21</b>
<b>Wedge:</b> Iceberg lettuce, blue cheese, tomatoes, bacon and blue cheese dressing	<b>\$22</b>
<b>Pear:</b> Organic seasonal greens, fresh pears, gorgonzola crumbles, candied walnuts and champagne vinaigrette	<b>\$23</b>
<b>Arugula:</b> Baby arugula, hearts of palm, artichokes, sun-dried tomatoes, Kalamata olives, lemon, olive oil, parmesan cheese & truffle oil	<b>\$24</b>
<b>Beet:</b> Arugula, spinach and romaine, beets, ginger citrus, red onion, orange, blue cheese and maple roasted walnuts	<b>\$24</b>

Choice of Shrimp or Chicken

<b>Burrata:</b> Burrata, arugula, cherry tomatoes, balsamic, prosciutto di parma	<b>\$25</b>
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Featured Lunches

<b>Fish &amp; Chips:</b> New England style beer battered Haddock, french fries, tartar sauce	<b>\$28</b>
<b>Tuscan Burger:</b> Fresh ground beef, goat cheese, arugula, honey mustard, shoestring Truffle Parmesan fries	<b>\$25</b>

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Pasta

<b>Trofie e Gamberi al Pesto:</b> Liguria traditional thin twisted pasta with shrimp a la plancha in a Pesto sauce	<b>\$28</b>
<b>Rigatoni alla Bolognese:</b> "Old School" traditional ragú meat sauce, short tube pasta in light cream	<b>\$26</b>
<b>Flora's Bolognese:</b> Fresh zucchini spaghetti, hand-cut chicken breast bolognese	<b>\$26</b>
<b>Linguini Vongole alla Positano:</b> Linguini tossed with steamed little neck clams, cherry tomatoes, red pepper flakes, garlic & white wine	<b>\$29</b>
<b>Lovey's Favorite:</b> Grilled Shrimp with fresh zucchini spaghetti in garlic and olive oil	<b>\$27</b>

Main Course

<b>Pompano Alla Plancha:</b> Fresh Pompano simply cooked, served with asparagus	<b>\$33</b>
<b>Salmon Paillard:</b> Pounded flat salmon a la plancha served with arugula and fennel salad	<b>\$27</b>
<b>Chicken Paillard:</b> Pounded flat chicken a la plancha, served with Tuscan watermelon Panzanella salad	<b>\$24</b>
<b>Pollo Alla Milanese:</b> Lightly breaded chicken, arugula, cherry tomatoes salad, 27 aged Parmesan cheese <i>Add Rigatoni alla Vodka \$8</i>	<b>\$27</b>
<b>Piccata Di Vitello:</b> Pounded thin Veal "on the bone" lemon white wine caper sauce, Sachetti stuffed with black truffle & cheese	<b>\$50</b>
<b>Veal Milanese:</b> Lightly breaded veal "on the bone" golden brown, arugula, cherry tomato salad, aged Parmesan cheese <i>Add Rigatoni alla Vodka \$8</i>	<b>\$39</b>

Prime Cuts		
<b>Angus Filet Mignon - \$55</b> 10-oz Center Cut	<b>New York Strip - \$55</b> 14-oz	<b>Costoletta Di Agnello - \$55</b> 16-oz Rack of Lamb
SIDES		
<b>Brussel Sprouts</b>  One Side \$8	<b>Asparagus</b>	<b>Spinach</b>  Two Sides \$12
<b>Truffled Sachetti - \$12</b>		<b>Truffle Fries - \$12</b>

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