

## COFFEE

EXTRA SHOT	1
ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
CORTADITO	4
CAPPUCCINO	4.5
LATTE	4.5
AMERICAN COFFEE	3.5
HOT TEA	4
HOT CHOCOLATE	4
GLASS OF MILK	3
OAT/SOY/ALMOND LATTE	4.5



## BEERS

### DRAFTS

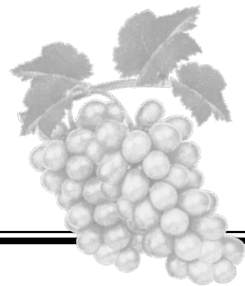
<b>LA RUBIA</b> Blonde Ale		7
<b>JAIALAI IPA</b> Bold citrusy pale ale		
<b>FLORIDIAN</b> Unfiltered German style wheat beer		
<b>YUENGLING</b> America's oldest beer since 1829		

### BOTTLES

<b>1664</b>	7
<b>CORONA-PERONI-HEINEKEN-PRESTIGE</b>	6

## WHITE WINES

<b>CHARDONNAY</b> Wente, California	11/44
<b>PINOT GRIGIO</b> Torre di Luna, Italy	10/42
<b>VERMENTINO</b> Santadi, Sardegna, Italy	12/46
<b>SAUVIGNON BLANC</b> Saget la Petire Perriere, France	11/42
<b>GRECO DI TUFO</b> Terradora, Campagna, Italy	52
<b>SAUVIGNON BLANC, POUILLY FUME</b> Ladoucette, Loire Valley, France	78



## RED WINES

<b>CABERNET SAUVIGNON</b> Robert Mondavi, California	9.5/38
<b>CABERNET SAUVIGNON</b> Bull by the horns, California	12
<b>MALBEC</b> Graffigna, Argentina	11/42
<b>SANGIOVESE, ROSSO DI MONTEPULCIANO</b> Fattoria del Cerro, Tuscany, Italy	12/48
<b>PRIMITIVO</b> Leone de Castris, Puglia, Italy	11/42
<b>TEMPRANILLO</b> Sangre de Toro, La Mancha, Spain	10/42
<b>SUPER TUSCAN SUPREMUS</b> Tuscany, Italy	58
<b>CHATEAUNEUF-DU-PAPE</b> Delas Chat du Pape Hauteperriere, France	85

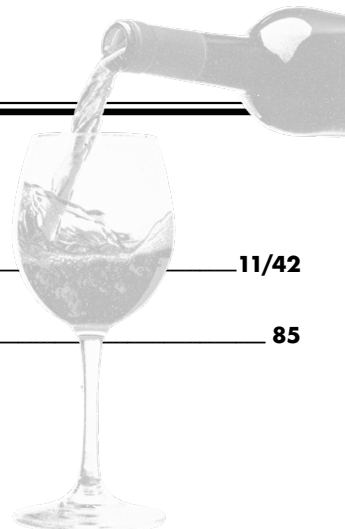
## ROSE WINES

<b>ALBRECHT CREMANT BRUT ROSE</b> Alsace, France	48
<b>THE PALE PROVANCE</b> Sacha Lechine, France	11/45



## SPARKLING WINES

<b>PROSECCO</b> Cin Cin, Veneto, Italy	11/42
<b>CHAMPAGNE LOUIS ROEDERER</b> Brut Collection 242, France	85



**SAPORI**  
**MIAMI**  
BY CAFÉ CRÈME

# LUNCH MENU

FOOD, BEVERAGES, COCKTAILS, BEERS AND WINES



# CHECK OUT OUR DAILY SELECTION OF FRESH BAKERY PRODUCTS INSIDE

## COCKTAILS

<b>APEROL SPRITZ</b> _____	<b>GLASS 11/CARAFE 42</b>
Prosecco, aperol, soda water	
<b>MIMOSA</b> _____	<b>GLASS 11/CARAFE 42</b>
Prosecco, orange juice	
<b>CUBAN SIDE CAR</b> _____	<b>12</b>
Rum, cointreau & lime juice	
<b>HAITIAN COOLER</b> _____	<b>12</b>
Rum, ginger beer, lemon juice	
<b>COSMOPOLITAN</b> _____	<b>12</b>
Vodka cranberry juice, lime juice, and triple sec	
<b>PAIN KILLER</b> _____	<b>12</b>
3 rum blend, fresh orange & pineapple juice, coconut cream, grated nutmeg	
<b>GIN LOVERS</b> _____	<b>12</b>
Gin fresh cucumber & lime, mint leaves, top tonic	
<b>PISCO SOUR</b> _____	<b>12</b>
Pisco, fresh lime, cane sugar, egg white, bitters	
<b>MOSCOW MULE</b> _____	<b>12</b>
<b>TRADITIONAL OR CHOOSE A FLAVOR: MANGO, PASSION FRUIT, STRAWBERRY</b> Vodka, fresh lime, ginger beer	
<b>CAIPIRINHA</b> _____	<b>12</b>
Cachaça, fresh lime, cane sugar	
<b>LA PLAYA</b> _____	<b>12</b>
Vodka, fresh lime & strawberry, cane sugar, mint	
<b>JALAPEÑO MARGARITA</b> _____	<b>12</b>
Tanteo jalapeño tequila, cointreau, fresh lime, agave nectar	
<b>TOMMY'S MARGARITA</b> _____	<b>12</b>
<b>SKINNY STYLE OR CHOOSE A FLAVOR: MANGO, PASSION FRUIT, STRAWBERRY</b> 100% blue agave tequila, cointreau, fresh lime, agave nectar	
<b>ESPRESSO MARTINI</b> _____	<b>12</b>
Vodka, kahlua, baileys, fresh espresso, cane sugar, chocolate bitters	

## BEVERAGES

<b>COCA-COLA, COKE ZERO, SPRITE</b> _____	<b>4</b>
<b>UNSWEETENED BLACK ICED TEA</b> _____	<b>2.5</b>
<b>ACQUA PANNA</b> _____	<b>4.5</b>
<b>SPARKLING WATER SAN PELLEGRINO</b> _____	<b>4.5</b>
<b>ARANCIATA S.PELLEGRINO</b> _____	<b>4.5</b>
<b>LIMONATA S.PELLEGRINO</b> _____	<b>4.5</b>



## LEMONADES

<b>ORIGINAL</b> _____	<b>5</b>
Fresh lemon, cane sugar, water	
<b>PASSION</b> _____	<b>6</b>
Passion fruit, fresh lemon, cane sugar, water	
<b>WATERMELON</b> _____	<b>6</b>
Fresh watermelon, fresh lemon, mint, cane sugar, water	
<b>STRAWBERRY &amp; GINGER</b> _____	<b>6</b>
Strawberry, ginger, fresh lemon, cane sugar, water	
<b>FLORIDA</b> _____	<b>6</b>
Fresh orange juice, pineapple, fresh lemon, cane sugar, water	

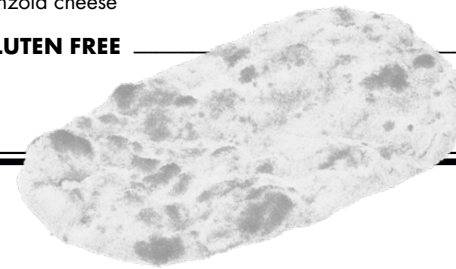


**THE ULTIMATE SANGRIA** \_\_\_\_\_ **GLASS 9/CARAFE 36**  
SERVED WITH OUR FRESHEST SEASONAL FRUITS

## PINSA

ROMAN STYLE PIZZA: WHEAT FLOUR, RICE FLOUR AND SOY FLOUR

<b>MARGHERITA</b> _____	<b>19</b>
Tomato sauce, fresh mozzarella cheese	
<b>DIAVOLA</b> _____	<b>22</b>
Tomato sauce, fresh mozzarella, spicy salami calabrese	
<b>ORTOLANA</b> _____	<b>22</b>
Tomato sauce, fresh mozzarella cheese, sauteed veggies	
<b>RICCARDO</b> _____	<b>25</b>
Tomato sauce, fresh mozzarella cheese, pancetta, burrata	
<b>BOLOGNA-BRONTE</b> _____	<b>24</b>
Mortadella, pistachio, stracciatella cheese	
<b>PAPPA &amp; CICCIA</b> _____	<b>24</b>
Sausage & potato	
<b>CPR</b> _____	<b>24</b>
Carpaccio, parmiggiano reggiano, rucola	
<b>ZOLA</b> _____	<b>22</b>
Zucchini, gorgonzola cheese	
<b>AVAILABLE GLUTEN FREE</b> _____	<b>ADD 3</b>



## INSALATE

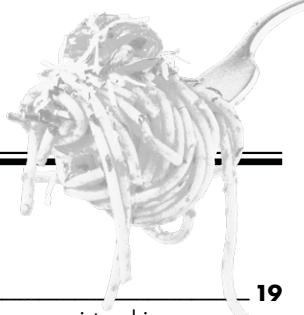
<b>CLASSIC CAESAR</b> _____	<b>14</b>
Heart of romaine, garlic crostini, parmiggiano reggiano aged 24 months	
<b>QUINOA</b> _____	<b>15</b>
Chick-pea, red cabbage, cucumber, tomato, yellow pepper, lemon juice	
<b>DELLO CHEF</b> _____	<b>16</b>
Ask for the daily selection	
<b>LA ROSSA</b> _____	<b>16</b>
Red beets, salty goat ricotta cheese, rucola, herbs	

## GREAT BITES

<b>BRANZINO</b> _____	<b>29</b>
Sauteed branzino, couscous, veggies	
<b>FILETTO DI SALMONE</b> _____	<b>26</b>
Roasted salmon filet marinated in Florida citrus fruits served with sauteed broccoli	
<b>RIBEYE &amp; POLENTA</b> _____	<b>36</b>
Seared 12oz ribeye served with cheese stuffed polenta pepita	
<b>AGNELLO</b> _____	<b>36</b>
Sauteed Lamb chops with Provençale herbs served in a bed of shitake-mash-potato	
<b>CHEESEBURGER</b> _____	<b>19</b>
Beef burger, brie cheese, tomato, lettuce, caramelized onions, homemade New York fries	
<b>VEGAN BURGER &amp; "YHTT"</b> _____	<b>17</b>
Homemade burger served with fried Brussel sprouts	

## TINY BITES

<b>CARCIOFI FRITTI</b> _____	<b>12</b>
Roman style fried artichoke	
<b>CREAMY BURRATA</b> _____	<b>17</b>
Seasoned tomato with fresh Italian burrata cheese	
<b>VITELLO TONNATO</b> _____	<b>17</b>
Thinly sliced roasted Veal covered with creamy tuna sauce and fried capers	
<b>INSALATA DI CALAMARI</b> _____	<b>15</b>
Sauteed squid on a bed of potato-lemon-parsley salad	
<b>NON SONO ALICE</b> _____	<b>18</b>
Butter fried sardines, marinated Campari tomato	
<b>CARPACCIO DI MANZO</b> _____	<b>17</b>
Thinly sliced tenderloin (rucola, scaglia di grana, homemade mustard)	
<b>ARANCINI</b> _____	<b>11</b>
Crunchy breaded speres filled with rice, saffron. Choice of: Smoked scamorza cheese // Bolognese & peas // Ham & cheese // Spinach & mozzarella // Sausage & smoked scamorza cheese	
<b>CALAMARI FRITTI</b> _____	<b>18</b>
Fried Calamari to perfection	



## PASTA

<b>FERRETTI AI GAMBERI</b> _____	<b>19</b>
Homemade fresh ferretti, sautéed shrimp, lemon sauce, pistachio	
<b>TAGLIATELLE AL RAGÙ</b> _____	<b>19</b>
Handmade fresh tagliatelle in a savory and traditional Bolognese sauce	
<b>CAVATELLI CACIO E PEPE</b> _____	<b>19</b>
Homemade fresh cavatelli, parmiggiano Reggiano, black pepper	

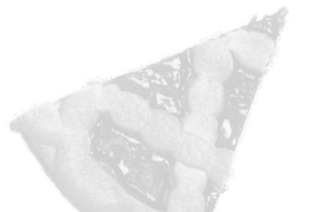
## SIDES

<b>COUSCOUS</b> _____	<b>8</b>
<b>POLENTA</b> _____	
<b>MASH POTATO</b> _____	
<b>NEW YORK FRIES</b> _____	
<b>BRUSSEL SPROUTS</b> _____	



## DESSERTS

<b>PEAR TART/NUTELLA TART /FRUIT TART</b> _____	
<b>TORTA DELLA NONNA/ CARROT CAKE /ALMOND CAKE/ CHEESECAKE</b> _____	
<b>CROSTATA DI FRUTTA</b> _____	
<b>CHOCOLATE CAKE (GLUTEN FREE)</b> _____	
<b>TIRAMISÙ</b> _____	
<b>SFOGLIATELLE</b> _____	
<b>CANNOLI SICILIANI</b> _____	
<b>AND MANY MORE</b> _____	



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with Wheat, Eggs, Nuts, Soy and Milk. We are unable to guarantee that any menu item can be completely free of allergens.