

# CRUST - MIAMI SPICE 2017

\$39.00pp (excluding tax and gratuity)

## APPETIZER *(please choose one)*

### MOZZARELLA CAPRESE

slices of milky mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil and balsamic glaze

### SHRIMP CAKES

sautéed mushrooms, basil aioli and tomato coulis

### EGGPLANT PARMESAN

lightly breaded eggplant, baked with marinara sauce, mozzarella and parmesan

### MEATBALLS

two signature beef and turkey meatballs, braised in a tomato basil sauce, served with ricotta & grilled bread

### KALE SALAD

dried cranberries, sea salt-roasted walnuts, carrots and asiago cheese with pomegranate vinaigrette

## ENTRÉE *(please choose one)*

### SEAFOOD RISOTTO

arborio rice with shrimp, mussels, calamari, chopped clams, fish & marinara, with a touch of cream

### CHICKEN PARMESAN

lightly breaded chicken breast, baked with marinara sauce, mozzarella & parmesan, served over linguine

### GRILLED SALMON

"Mediterranean style" with diced tomatoes, kalamata olives & fresh herbs, with spinach-laced risotto

### LAMB CHOPS

juicy chops with fig demi-glace & mint risotto

### CHICKEN AND SHRIMP FETTUCCINE

sautéed chicken and shrimp in a roasted garlic-tomato-cream sauce

## DESSERT *(please choose one)*

### LIMONCELLO CAKE

a rich combination of sicilian lemon-infused sponge cake and italian mascarpone topped with european white chocolate curls

### CLASSIC TIRAMISU

a light sponge cake delicately soaked in espresso, layered with our imported mascarpone cheese and finished with a light dusting of cocoa

### TRIPLE CHOCOLATE CAKE

richly layered with creamy chocolate pudding, chocolate fudge frosting and chunks of chewy brownie, all smothered in chocolate ganache

### CANNOLI

crispy cannoli shells filled with creamy ricotta filling

### KEY LIME PIE

a perfect blend of creamy, sweet, tart, smooth and crunchy