



MIAMI SPICE





LUNCH MENU

APPETIZER

CHOICE OF

CRISPY CALAMARI

Golden Calamari, Charred Lemon & Calabrian Chili Aioli

ITALIAN MEATBALLS

Pork and Beef Meatballs, Slowly Braised in San Marzano Tomato Sauce,
Finished with Grana Padano & Ricotta Cheese

CAESAR SALAD

Romaine Hearts, Tuscan Kale, Classic Caesar Dressing, Lemon Croutons
& Shaved Grana Padano

ENTREE

CHOICE OF

RIGATONI ALLA BOLOGNESE

Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce

PEPPERONI PIZZA

San Marzano Tomato Sauce, Fior di Latte Mozzarella Cheese
& Hand Sliced Pepperoni

SALMON ARROSTO

Coal Roasted Salmon, Corn Puree, Fresh Corn & Baby Heirloom Tomatoes

DESSERT

CHOICE OF

FRESH FLORIDA KEY LIME PIE

Lime Gelee & Whipped Cream

BAVARESE DI CIOCCOLATO

Chocolate-Almond Cake with Meyer Lemon Mousse, White
Chocolate Crème Anglaise & Wild Berry Coulis

WINE

PINK FLAMINGO TÊTE DE CUVÉE

Grenache, Camargue, France

\$14



\$58



A mandatory 20% service charge will be added to the bill and distributed to the service team & to support the restaurant's operations

**Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, sh, lamb, milk, poultry or shell sh increases the risk of foodborne illness.*

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ALLERGY NOTICE: At VE Hospitality, your safety and enjoyment are important to us.

Some menu items, including desserts, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.