

WINE BY THE GLASS

	6oz	9oz
ROSÉ		
AIX, Provence, France,	\$14	\$21
Minuty Prestige, Provence, France,.....	\$16	\$22
WHITE		
Parallele 45, Rhone Valley, France, Viognier	\$13	\$19
Glenville Monterey, California, Chardonnay	\$14	\$21
Chablis Louis Jadot, Burgundy, France, Chardonnay.....	\$20	\$30
Tommit, New Zealand, Sauvignon Blanc	\$13	\$19
Pighin, Italy, Pinot Grigio.....	\$13	\$19
Riesling Shades, Germany, Pinot Gris.....	\$12	\$18
RED		
Alta Vista Estate, Mendoza, Argentina, Malbec.....	\$13	\$19
Tenuta Di Nozzole, Tuscany, Italy, Chianti.....	\$15	\$22
Bonanza, California, Cabernet Sauvignon	\$14	\$21
Caymus, California, Cabernet Sauvignon.....	\$22	\$33
Elouan, Oregon, Pinot Noir	\$15	\$22
Parallele 45, Rhone Valley, France, Blend.....	\$13	\$19
Rebellious, California, Blend	\$15	\$22
Numanthia Termes, Toro, Spain, Tempranillo.....	\$15	\$22

ELBA'S BRUNCH* COCKTAILS \$16

Or whenever you want...

MONTE CARLO PEACH

Ketel One Botanicals Peach & Orange Blossom,
Lemon Juice, Peach Purée, Prosecco

PASSIONISTA

Ketel One Botanicals Grapefruit & Rose, Liquid
Alchemist Passion Fruit, Lemon Juice, Prosecco

NAUGHTY BLOODY MARY

Beluga Noble Vodka, House Made Bloody Mary
Mix, Lemon Juice, Filthy Olive Brine

APEROL LIMONE

Aperol, Liquid Alchemist Blood Orange Syrup,
Lemon Juice, Prosecco

THE BUMPTINI

\$34

Beluga Gold Line Vodka, Silvio
Carte Vermouth, Orange
Bitters, Caviar Petrossian

ELBA'S SIGNATURE

\$18

FRAMBOISE

Ron Zacapa Rum, Kings Ginger, Simple
Syrup, Lime Juice, Framboise Liqueur

ELBA LIMONADA

Ketel One Vodka, Kings Ginger, Rose
Water, Simple Syrup, Lemon Juice

POMERITA

Don Julio Reposado Tequila, Agave Syrup,
Luxardo Triplum, Lime Juice, Pom Juice

VESUVIO

Fiero Habanero Tequila, Lime Juice,
Agave Syrup, Lejay Cassis

BLUE OF SICILY

Kinship Gin, Guava, House Lemonade

ELBA'S CLASSIC

\$15

ESPRESSO MARTINI

Ketel One Vodka, Mr. Black Coffee
Liqueur, Espresso Shot, Agave

AEGEAN NEGRONI

Aviation Gin, Luxardo Bitter Rosso,
Mazzini Rosso Vermouth

SANDIA MARGARITA

Astral Blanco Tequila, Lime Juice,
Watermelon Juice, Agave Syrup

GOLDEN AND STORMY

Crossfire Hurricane Rum, Lime Juice, Fever
Tree Ginger Beer, Angostura Bitters

BROWN BUTTER OLD FASHION (Smoked On Demand)

Woodinville Bourbon, Brown Butter
Syrup, Spices, Orange Bitters
Smoked On Demand

ICARUS

Bulleit Rye, Strawberry-Infused Aperol,
Lemon Juice, Nonino Amaro

TO SHARE

HUMMUS Chickpeas, Tahini, Secret Spice Blend, E.V.O.O., Handcrafted Pita Bread	\$14	MOROCCAN BRIOUATS Italian Tuna, Capers, Boiled Egg, Lemon Confit, Mayo Harissa	\$17
GREEN HUMMUS Chickpeas, Roasted Pistachios, Basil, Parmesan, Tahini, Secret Spice Blend, E.V.O.O., Pita Bread	\$15	SALMON GRAVLAX* Marinated Atlantic Salmon, Fennel Salad	\$24
BABA GANOUSH Roasted Eggplants, Cilantro, Roasted Garlic, Secret Spice Blend, E.V.O.O., Pomegranate, Handcrafted Pita Bread	\$15	PANZEROTTI Puffed Pastries Stuffed with Smoked Provolone, Red Peppers, House Tomato Sauce, Black Olives, Anchovies	\$16
FRITTO MISTO DI MARE* Calamari, Shrimp, Octopus, Provencal Rouille Aioli	\$22	CARPACCIO DI POLPO* Octopus, Capers, Taggiasche Olive, Pepper Drops	\$23

ELBA'S LUNCH

Served Monday to Friday until 4pm

NIÇOISE SALAD Greens, Medium Poached Egg, Cherry Tomato, Taggiasche Olive, Anchovy, Seared Tuna Steak*	\$22	ELBA BURGER Black Bun, USDA Prime Ground Beef, Smoked Provolone, Arugula, Caramelized Onion, Sundried Tomato, Mayo, Hand-Cut Fries	\$21
TAGLIATA DI MANZO Sliced Center-Cut Ribeye, Arugula, Baby Potato, Cherry Tomato, Shaved Parmesan, E.V.O.O., Old Balsamic Reduction	\$27	RAGÙ PANINI Focaccia, Short Ribs Ragù, Parmesan, Hand-Cut Fries	\$18
STRACCIATELLA CAPRESE Elba Style Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, `Center Cut Ribeye +\$12	\$18	PIZZETTA Focaccia, Light Pomodoro, Stracciatella, Confit Cherry Tomato, Parma Prosciutto, Basil, E.V.O.O.	\$18
FETA HORIATIKI Cucumber, Tomato, Kalamata Olive, Red Onion, Feta Sticks, Honey, Herbs, Vinaigrette Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, Center Cut Ribeye +\$12	\$21	CHEF PASTA OF THE DAY Daily Chef Inspiration	\$18

PASTAS

POMODORO STRACCIATELLA Bucatini, House Cherry Tomato Sauce, Stracciatella	\$24	NERO DI MARE* Squid Ink Linguine, Clam, Baby Octopus, Shrimps, White Wine Sauce, Cherry Tomatoes	\$39
RAGÙ ALLA BOLOGNESE Paccheri, Short Ribs Ragù	\$29	FUNGHI Pappardelle, Truffle Sauce, Portobello, Stracciatella, Parmesan	\$28
PESTO AL PISTACCHIO Pappardelle, Pistacchio, Basil, E.V.O.O., Parmesan, Stracciatella	\$24	LASAGNA ALLA PADELLA Short Ribs Bolognese, Spinach, Ricotta	\$28
ROTOLINO Spiral Ravioli Stuffed with Potato, Ratatouille, Roasted Garlic, Mascarpone, Beurre Blanc, Parmesan	\$26	GNOCCHI Creamy Gorgonzola, Guanciale, Caramelized Onion, Chives	\$26

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

*Consumer Information - There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and you should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C-4.010(8), Florida Administrative Code

ENTRÉES

VEAL CHOP PARMESAN

14 oz Linguine Pomodoro

\$65

RIBEYE CAP

8 oz USDA Prime, Roasted Baby Potatoes
Sauces on the side: Roasted Garlic Mayo,
Gorgonzola Mascarpone, Truffle Butter

\$58

TOMAHAWK

34 oz USDA Prime, Truffle Fries
Sauces on the side: Roasted Garlic Mayo,
Gorgonzola Mascarpone, Truffle Butter

\$115

LAMB SHANK TAGINE

Semolina, Green Ratatouille, Spices, Honey,
Caramelized Onion, Bouillon Au Jus

\$38

PLUMA IBERICA

8 oz Iberico Pork Flank, Sauteed Mushrooms,
Jus Réduit, Chorizo Marmelade

\$49

MEDITERRANEAN BRANZINO

Filet Mediterranean Branzino, Mousseline
Purée, Green Ratatouille, Virgin Sauce

\$42

PULPO A LA GALLEGA

Grilled, Chorizo Espuma, Roasted Baby Potato

\$32

RAW BAR

OYSTERS P.E.I.**

Shallot Vinegar, Lemon Champagne Pearls

\$3.50 each

6 COLOSSAL SHRIMP*

Roasted Garlic Mayo, Cocktail Sauce

\$30

CEVICHE OF THE DAY*

\$18

CAVIAR PETROSSIAN ROYAL DAURENKI* 1OZ

Blinis, Crème Fraîche, Chives

\$99

SIDES

GREEN RATATOUILLE

\$12

HAND-CUT FRENCH FRIES

\$9

HAND-CUT TRUFFLE FRIES

\$12

TRUFFLE MOUSSELINE

\$12

SAUTÉED MUSHROOMS

\$13

ROASTED BABY GOLDEN POTATOES

\$10

HOMEMADE DESSERTS

BABÀ NAPOLETANO \$12

Aged Rum, Syrup, Pâtissière Custard, Chantilly

PANNA COTTA \$12

Raspberry Sauce, Fresh Berries

CREMA CATALANA \$12

Vanilla Custard Flan, Caramelized Sugar

HOT CHOCOLATE MOUSSE \$10

Lava Cake Heart, Vanilla Ice Cream

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WINE

SPARKLING

Franzini Prosecco \$45

CHAMPAGNE

Taittinger..... Champagne \$120

Moet Et Chandon Champagne \$125

Veuve Clicquot..... Champagne \$145

Dom Perignon..... Champagne \$500

ROSÉ

AIX..... Provence, France..... \$55

Minuty Rose et Or Provence, France..... \$89

WHITE

Parallele 45..... Viognier Rhone Valley, France \$51

Glenville Chardonnay Monterey, California \$55

Chablis Louis Jadot..... Chardonnay Burgundy, France..... \$78

Newton Unfiltered..... Chardonnay Napa Valley..... \$110

Tommit Sauvignon Blanc New Zealand \$51

Sancerre Dumont Sauvignon Blanc Loire..... \$85

Cloudy Bay..... Sauvignon Blanc New Zealand \$88

Pighin Pinot Grigio..... Italy \$51

Riesling Shades..... Pinot Gris Germany \$47

RED

Alta Vista Estate..... Malbec..... Mendoza, Argentina \$51

Tenuta Di Nozzole Chianti..... Tuscany, Italy..... \$58

Visconti Sangiovese Brunello di Montalcino, Italy..... \$98

Bonanza..... Cabernet Sauvignon..... California..... \$55

Caymus..... Cabernet Sauvignon..... California..... \$110

Brendel..... Cabernet Sauvignon..... Napa Valley..... \$79

Elouan Pinot Noir Oregon \$58

Parallele 45..... Blend..... Rhone Valley, France \$51

Rebellious..... Blend..... California..... \$58

Marcus Cesar Châteauneuf- du-Pape Blend..... France..... \$120

Numanthia Termes..... Tempranillo..... Rioja, Spain \$58

ELBA RÉSERVE

Caymus 22.....	Cabernet Sauvignon.....	Napa Valley, California	\$185
<i>Ripe Blackberry, Vanilla, Rich</i>			
Joseph Phelps 21	Cabernet Sauvignon.....	Napa Valley, California	\$195
<i>Black Cherry, Tobacco, Classic</i>			
Tortoniano 20	Nebbiolo.....	Barolo, Italy.....	\$142
<i>Silky, Elegant</i>			
Louis Latour 20.....	Pinot Noir	Pommard, Burgundy, France	\$198
<i>Dark Berries, Spices, Robust</i>			
Rémi Niero 22	Viognier	Condrieu, Rhône, France.....	\$175
<i>Pure, Incredible Appellation</i>			
Bouchard Les Cloux Meursault 20.....	Chardonnay	Burgundy	\$170
<i>Lemony Nose, Mineral, Textural</i>			
Château Talbot 18.....	St Julien	Bordeaux, France.....	\$226
<i>Blend Red Berry, Blackberry, Oak</i>			
Château Lynch Bages 19.....	Pauillac	Bordeaux, France.....	\$289
<i>Blend Full Bodied, Exceptional</i>			