

WINE BY THE GLASS

	6oz	9oz
SPARKLING		
Franzini, Prosecco	\$11	
Moet Imperial Brut	\$30	
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
Shades of Blue Riesling, 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



SIGNATURE COCKTAILS \$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

CLASSIC COCKTAILS \$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	\$16	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	\$18	PANZEROTTI Puffed Pastries Stuffed with Parmesan, Ratatouille, Anchovies	\$16
FRITTO MISTO DI MARE* Calamari, Shrimp, Octopus, Provencal Rouille Aioli	\$22	CARPACCIO DI POLPO* Octopus, Capers, Taggiasche Olive, Pepper Drops	\$26

SALAD

NIÇOISE SALAD Greens, Medium Poached Egg, Cherry Tomato, Taggiasche Olive, Anchovy, Seared Tuna Steak*	\$22
STRACCIATELLA CAPRESE Elba Style Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, Center Cut Ribeye +\$12	\$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, Chicken +8	\$21

RAW BAR

OYSTERS P.E.I.** Shallot Vinegar, Cocktail Sauce	\$3.50 each
6 COLOSSAL SHRIMP* Roasted Garlic Mayo, Cocktail Sauce	\$30
CEVICHE OF THE DAY*	\$21
CAVIAR PETROSSIAN ROYAL DAURENKI* 1OZ Blinis, Crème Fraîche, Chives	\$99

HANDHELD

ELBA BURGER USDA Prime Ground Beef, Smoked Provolone, Arugula, Caramelized Onion, Sundried Tomato, Mayo, Hand-Cut Fries	\$21	MILANESE SANDWICH Focaccia, Chicken Milanese, Tomato Sauce, Mozzarella	\$21
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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	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

RIBEYE 12 oz USDA Prime, Roasted Baby Potatoes Sauces on the side: Roasted Garlic Mayo, Truffle Butter	\$58	MEDITERRANEAN BRANZINO Filet Mediterranean Branzino, Mousseline Purée, Green Ratatouille, Virgin Sauce	\$42
LAMB SHANK TAGINE Semolina, Green Ratatouille, Spices, Honey, Caramelized Onion, Bouillon Au Jus	\$38	PULPO A LA GALLEGA Grilled, Chorizo Espuma, Roasted Baby Potato	\$36
PLUMA IBERICA 8 oz Iberico Pork Flank, Sauteed Mushrooms, Jus Réduit, Chorizo Marmelade	\$49	CHICKEN MILANESE Cherry Tomato Sauce, Parmesan, Bucatini Pasta	\$29
		SALMON PROVENCAL Red Pepper, Baby Potato, Provencal Sauce	\$32

SIDES

GREEN RATATOUILLE	\$12
HAND-CUT TRUFFLE FRIES	\$14
SAUTÉED MUSHROOMS	\$15
ROASTED BABY GOLDEN POTATOES	\$10

HOMEMADE DESSERTS

BABÀ NAPOLETANO	\$12
Aged Rum, Syrup, Red Berries, Chantilly	
PANNA COTTA	\$12
Raspberry Sauce, Fresh Berries	
CREMA CATALANA	\$12
Vanilla Custard Flan, Caramelized Sugar	
HOT CHOCOLATE MOUSSE	\$12
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
 Shades of Blue Riesling 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>			