

WINE BY THE GLASS

	6oz	9oz
<b>SPARKLING</b>		
Franzini, Prosecco.....	\$11	
Taittinger, Champagne.....	\$30	
<b>ROSÉ</b>		
AIX - Provence, France, .....	\$14	\$21
Minuty Prestige, Provence, France .....	\$16	\$22
<b>WHITE</b>		
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
<b>RED</b>		
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
Jadot Beaujolais Aurum, Pinot Noir .....	\$15	\$22
Parallele 45, Rhone Valley, France, Blend.....	\$13	\$19
Rebellious, California, Blend .....	\$15	\$22
Numanthia Termes, Toro, Spain, Tempranillo ..	\$15	\$22
Chateau Grand Lartigue St Emilion Grand Cru ..	\$21	\$32

CLASSIC COCKTAILS

\$15

**BROWN BUTTER OLD FASHION**  
Dickel Bourbon, Brown Butter Syrup, Orange Bitters

**ESPRESSO MARTINI**  
Smirnoff Vodka, Mr. Black Coffee  
Liqueur, Espresso Shot, Agave

**AEGEAN NEGRONI**  
Aviation Gin, Campari, Sweet Vermouth

**MOJITO PASSION FRUIT**  
Bacardi, Fresh Mint, Lime, Passion Fruit, Agave, Soda Water



SIGNATURE COCKTAILS

\$18

**MONTE CARLO PEACH**  
Ketel One Peach & Orange Blossom, Lemon  
Juice, Peach Puree, Prosecco

**GRAND APEROL**  
Beluga Noble, Aperol, Grand Marnier, Franzini

**AMALFI MARTINI**  
Ketel One, Fresh Basil, Strawberry, Agave, Lime

**FRENCH RIVIERA**  
Kinship Gin, Cucumber, St Germain,  
Jalapeno, Fresh Lime, Agave

CREATE YOUR OWN MARGARITA

YOUR FLAVOR

- CLASSIC
- WATERMELON
- PASSION FRUIT
- STRAWBERRY
- CUCUMBER

YOUR TEQUILA

- ASTRAL \$15
- CASAMIGOS BLANCO \$16
- CASAMIGOS REPOSADO \$19
- 21 SEEDS CUCUMBER
- SPICY JALAPENO \$16
- DON JULIO REPOSADO \$21
- DON JULIO ANEJO \$24
- DON JULIO 1942 \$40

SPRUCE IT UP

- SKINNY
- JALAPENO
- GRAND MARINIER  
SHOT +\$3, 5
- THE KING'S GINGER  
SHOT +\$4

<b>SPARKLING</b>			
Franzini .....	Prosecco .....		\$45
<b>CHAMPAGNE</b>			
Taittinger.....	Champagne.....		\$120
Taittinger Rosé.....	Champagne.....		\$150
Moet Imperial Brut Rosé.....	Champagne.....		\$125
Veuve Clicquot.....	Champagne.....		\$145
Dom Perignon.....	Champagne.....		\$500
<b>ROSÉ</b>			
AIX.....	Provence, France.....		\$55
Minuty Prestige .....	Provence, France.....		\$69
<b>WHITE</b>			
Parallele 45 .....	Viognier.....	Rhone Valley, France .....	\$51
Glenville.....	Chardonnay .....	Monterey, California .....	\$55
Chablis Louis Jadot.....	Chardonnay .....	Burgundy, France .....	\$78
Sequoia Grove .....	Chardonnay.....	Napa Valley.....	\$85
Domaine Sangouard-Guyot Pouilly-Fuissé .....	Chardonnay.....	Burgundy.....	\$90
Tommit.....	Sauvignon Blanc.....	New Zealand.....	\$51
Sancerre Selection.....	Sauvignon Blanc.....	Loire.....	\$85
Craggy Range.....	Sauvignon Blanc.....	New Zealand .....	\$65
Pighin.....	Pinot Grigio.....	Italy.....	\$51
Shades of Blue Riesling.....	Pinot Gris.....	Germany .....	\$47
<b>RED</b>			
Alta Vista Estate .....	Malbec.....	Mendoza, Argentina .....	\$51
Chateau Du Port Cahors.....	Malbec.....	France.....	\$65
Tenuta Di Nozzole .....	Chianti.....	Tuscany, Italy .....	\$58
Visconti .....	Sangiovese .....	Brunello di Montalcino, Italy.....	\$98
Bonanza .....	Cabernet Sauvignon.....	California.....	\$55
Caymus.....	Cabernet Sauvignon.....	California.....	\$110
Bezel.....	Cabernet Sauvignon.....	Paso Robles .....	\$75
Jadot Beaujolais Aurum.....	Pinot Noir .....	Burgundy .....	\$58
Resonance.....	Pinot Noir.....	Oregon .....	\$85
Parallele 45 .....	Blend.....	Rhone Valley, France.....	\$51
Rebellious.....	Blend.....	California.....	\$58
Marcus Cesar Châteauneuf- du-Pape.....	Blend.....	France.....	\$120
Chateau Cusseau Margaux.....	Blend.....	France.....	\$98
Chateau Grand Lartigue St Emilion Grand Cru.....	Blend.....	France.....	\$85
Numanthia Termes.....	Tempranillo.....	Toro, Spain .....	\$58
<b>ELBA RÉSERVE</b>			
Caymus 22.....	Cabernet Sauvignon .....	Napa Valley, California .....	\$185
<small>Ripe, Blackberry, Vanilla, Rich</small>			
Joseph Phelps 21.....	Cabernet Sauvignon .....	Napa Valley, California .....	\$195
<small>Black Cherry, Tobacco, Classic</small>			
Tortoniano 20 .....	Nebbiolo .....	Barolo, Italy.....	\$142
<small>Sily, Elegant</small>			
Louis Latour 20 .....	Pinot Noir.....	Pommard, Burgundy, France.....	\$198
<small>Dark Berries, Spices, Robust</small>			
Rémi Niero 22 .....	Viognier .....	Condrieu, Rhône, France.....	\$175
<small>Pure, Incredible Appellation</small>			
Bouchard Les Cloux Meursault 20.....	Chardonnay .....	Burgundy.....	\$170
<small>Lemony Nose, Mineral, Textural</small>			
Château Talbot 18.....	St Julien.....	Bordeaux, France.....	\$226
<small>Blend Red Berry, Blackberry, Oak</small>			
Château Lynch Bages 19.....	Pauillac .....	Bordeaux, France.....	\$289
<small>Blend Full Bodied, Exceptional</small>			

## OUR BRUNCH

Served Saturday and Sunday from 11 am to 4 pm

### BOTTOMLESS MIMOSAS, BELLINIS \$19

with purchase of a food item and 2H bottomless max

### TO SHARE

<b>HUMMUS</b> Chickpeas, Tahini, Secret Spice Blend, E.V.O.O., Pita Bread	<b>\$15</b>	<b>FRITTO MISTO DI MARE*</b> Calamari, Shrimp, Octopus, Provencal Rouille Aioli	<b>\$22</b>
<b>GREEN HUMMUS</b> Chickpeas, Roasted Pistachios, Basil, Parmesan, Tahini, Secret Spice Blend, E.V.O.O., Pita Bread	<b>\$18</b>	<b>TUNA TARTARE*</b> Caper, Kalamata, Red Onion, Pine Nuts	<b>\$22</b>
<b>BABA GANOUSH</b> Roasted Eggplants, Cilantro, Roasted Garlic, Secret Spice Blend, E.V.O.O., Pomegranate, Pita Bread	<b>\$18</b>	<b>TURKISH BOREK</b> Stuffed with Chicken, Provence Herbs, Pomodoro Sauce, Mozzarella	<b>\$18</b>
		<b>PULPO AL GALLEGA</b> Sweet Potato Purée, Virgin Sauce	<b>\$22</b>

### SPECIAL BRUNCH

<b>EGGS POMODORO</b> House Roma Tomato Sauce, Stracciatella	<b>\$15</b>	<b>FOCACCIA AVOCADO TOAST</b> Smashed Avocado, Poached Egg, Arugula, Balsamic Reduction	<b>\$18</b>
<b>EGGS BONAPARTE*</b> Toasted Focaccia, Salmon Gravlax, Poached Eggs, House Hollandaise	<b>\$22</b>	<b>STEAK AND EGGS</b> Ribeve Center-Cut 8oz, 2 Eggs Your Way, Baby Roasted Potatoes, Garlic Mayo	<b>\$25</b>
<b>ELBA BURGER</b> USDA Prime Ground Beef, Smoked Provolone, Arugula, Caramelized Onion, Sundried Tomato Mayo	<b>\$21</b>	<b>THICK BRIOCHE FRENCH TOAST</b> Berries, Whipped Cream, Raspberry Sauce	<b>\$17</b>

### SALAD

<b>NIÇOISE SALAD</b> Greens, Hard Boiled, Cherry Tomato, Baby Potato, Taggiasche Olive, Anchovy, Seared Tuna Steak*	<b>\$22</b>
<b>STRACCIATELLA CAPRESE</b> Elba Style Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, Center Cut Ribeye +\$12	<b>\$18</b>
<b>FETA HORIATIKI</b> 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	<b>\$21</b>

### RAW BAR

<b>OYSTERS P.E.I.**</b> Shallot Vinegar, Cocktail Sauce	<b>\$3.50 each</b>
<b>6 COLOSSAL SHRIMP*</b> Roasted Garlic Mayo, Cocktail Sauce	<b>\$30</b>
<b>CEVICHE OF THE DAY*</b>	<b>\$22</b>
<b>CAVIAR PETROSSIAN ROYAL DAURENKI* 1OZ</b> Blinis, Crème Fraîche, Chives	<b>\$99</b>

### ARTISANAL PASTAS

<b>POMODORO STRACCIATELLA</b> Bucatini, House Cherry Tomato Sauce, Stracciatella	<b>\$24</b>	<b>NERO DI MARE*</b> Squid Ink Linguine Mussels, Baby Octopus, Shrimps, White Wine Sauce, Cherry Tomatoes	<b>\$39</b>
<b>RAGÙ ALLA BOLOGNESE</b> Paccheri, Short Ribs Ragù	<b>\$32</b>	<b>FUNGHI</b> Pappardelle, Truffle Sauce, Mushrooms, Stracciatella, Parmesan	<b>\$31</b>
<b>PESTO AL PISTACCHIO</b> Bucatini, Pistacchio, Basil, E.V.O.O., Parmesan, Stracciatella	<b>\$29</b>	<b>GNOCCHI</b> Creamy Gorgonzola, Guanciale, Caramelized Onion, Chives	<b>\$26</b>

### HOMEMADE DESSERTS

<b>PANNA COTTA \$12</b> Raspberry Sauce, Fresh Berries
<b>CREMA CATALANA \$12</b> Vanilla Custard Flan, Caramelized Sugar
<b>HOT CHOCOLATE MOUSSE \$12</b> Lava Cake Heart, Vanilla Ice Cream

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