

WINE BY THE GLASS

	6oz	9oz
SPARKLING		
Franzini, Prosecco.....	\$11	
Taittinger, Champagne.....	\$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
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 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

YOUR FLAVOR

CLASSIC

WATERMELON

PASSION FRUIT

STRAWBERRY

CUCUMBER

SPRUCE IT UP

SKINNY

JALAPENO

GRAND MARINIER
SHOT +\$3, 5

THE KING'S GINGER
SHOT +\$4

TO SHARE

Lunch is available Friday 11 am to 4 pm

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

SALAD

NIÇOISE SALAD Greens, Hard Boiled, Cherry Tomato, Baby Potato, 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*	\$22
CAVIAR PETROSSIAN ROYAL DAURENKI* 1OZ Blinis, Crème Fraîche, Chives	\$99

ARTISANAL PASTAS

POMODORO STRACCIATELLA Bucatini, House Cherry Tomato Sauce, Stracciatella	\$24	NERO DI MARE* Squid Ink Linguine Mussels, Baby Octopus, Shrimps, White Wine Sauce, Cherry Tomatoes	\$39
RAGÙ ALLA BOLOGNESE Paccheri, Short Ribs Ragù	\$32	FUNGHI Pappardelle, Truffle Sauce, Mushrooms, Stracciatella, Parmesan	\$31
PESTO AL PISTACCHIO Bucatini, Pistacchio, Basil, E.V.O.O., Parmesan, Stracciatella	\$29	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 **\$58**

14 oz Angus 1855, Roasted Baby Potatoes
Sauces on the side: Roasted
Garlic Mayo, Truffle Butter

LAMB SHANK TAGINE **\$46**

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

SHORT RIBS GNOCCHI **\$42**

Red Wine, Red Peppers, Cherry
Tomato, Mushrooms

MEDITERRANEAN BRANZINO **\$44**

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

CHICKEN MILANESE **\$29**

Bucatini, San Marzano Sauce, Parmesan

SALMON PROVENCAL **\$32**

Green Ratatouille, Baby Potato,
Provencal Sauce

MOULES MARINIÈRE* **\$38**

White Wine, Butter, Garlic, Shallot,
Parsley, French Fries

ELBA BURGER **\$21**

USDA Prime Ground Beef, Smoked
Provolone, Arugula, Caramelized Onion,
Sundried Tomato, Mayo, Fries

SIDES

GREEN RATATOUILLE **\$12**

TRUFFLE FRIES **\$14**

ROASTED BABY GOLDEN POTATOES **\$10**

HOUSE SALAD **\$10**

HOMEMADE DESSERTS

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
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CHAMPAGNE

Taittinger	Champagne	\$120
Taittinger Rosé	Champagne	\$150
Moet Et Chandon	Champagne	\$125
Veuve Clicquot	Champagne	\$145
Dom Perignon	Champagne	\$500

ROSÉ

AIX	Provence, France	\$55
Minuty Prestige	Provence, France	\$69

WHITE

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

RED

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	Blend	France	\$85
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>			