IN 1995 “THE LIGHTS WENT ON” AND LIKE THE STARS THAT SHINE ABOVE THEY STILL BURN BRIGHT TODAY.

A STAR WAS BORN IN BAL HARBOUR SHOPS AND THROUGH THE DEDICATION, ENTHUSIASM, AND LOVE FOR WHAT WE DO, WE CONTINUE GIVING AN EXPERIENCE TO OUR WONDERFUL CUSTOMERS FROM EVERY CORNER OF THE GLOBE.

THAT IS SURPASSED BY NONE

WHETHER AT OUR BEAUTIFUL OUTSIDE GARDEN OR IN A BEAUTIFUL INSIDE SETTING, WHERE THE FEELING IS AS THOUGH YOU’RE LOOKING OUT AT THE GRAN CANAL IN VENICE, YOU GET THE FEELING OF BEING SPECIAL.

COME ENJOY A CARPACCIO, A GREAT PASTA, OUR METICULOUSLY COOKED SEAFOOD, OUR MEATS, AND MORE.

COME LET US SPOIL YOU

Follow Us

CARPACCIO

CARPACCIO



Famiglia di Pulcinella

Focaccia Ripiena

Homemade Pizza Sandwich.
Stuffed and Baked.

FOCACCIA PRIMAVERA 28.00
Broccoli, zucchini, spinach, mozzarella and tomato sauce.

FOCACCIA NAPOLITANA 28.00
Prosciutto and mozzarella.

FOCACCIA DANIELI 28.00
Smoked salmon with goat cheese.

FOCACCIA SICILIANA 28.00
Grilled chicken, roasted peppers, onions, mozzarella and tomato sauce.

FOCACCIA CATANIA 28.00
Sausage, broccoli, spinach, onions and tomato sauce



La Pizza

Pizza from our wood burning oven

MARGHERITA 28.00
Tomato sauce and mozzarella.

MARE E MONTI 32.00
Tomato sauce, fresh mushrooms, shrimp, mozzarella.

INGLESE 32.00
Smoked salmon and goat cheese.

QUATTRO FORMAGGI 30.00
Mozzarella, feta, fontina and parmigiano with tomato sauce.

QUATTRO STAGIONI 31.00
Eggplant, spinach, mozzarella cheese, peppers and mushrooms.

PORTOBELLO 31.00
Tomato sauce, fresh portobello mushrooms and mozzarella.

RUGANTINO 31.00
Tomato sauce, arugula and goat cheese

PAZZERELLA 32.00
Tomato sauce, arugula, prosciutto and mozzarella.

PICCANTE 31.00
Tomato sauce, spicy sausage and mozzarella.

PEPPERONI 30.00

POSITANO 34.00
Fresh mozzarella topped with arugula, creamy burrata, cherry tomatoes and shaved parmigiano-reggiano cheese



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

**Our Homemade Caesar Dressing is made with raw eggs*

THERE WILL BE A PRICE ADJUSTMENT ON SPECIAL ORDERS REQUESTED BY THE CUSTOMER

PLEASE REFRAIN FROM SMOKING CIGARS • PIPES • CIGARETTES

Antipasti

BURRATA 31.00
Fresh imported Mozzarella, with a creamy interior, served with Prosciutto, roasted peppers and fresh tomato

MOZZARELLA INGLESE 34.00
Mozzarella and sliced tomato topped with smoked salmon

GAMBERI MARECHIARE 32.00
Shrimp, squid, baby peas in a light tomato sauce and a touch of wine.

MOZZARELLA MILANESE 26.00
Mozzarella breaded, deep fried, with a light tomato sauce.

COZZE & CAPESANTE 29.00
Fresh mussels and scallops sauteéd, with a touch of tomato and wine sauce.

SAUTÉED POLENTA SICILIANA 24.95
Corn meal with roasted peppers, onions, and mushrooms.

SAUTÉED POLENTA BOLOGNESE 26.00
Corn meal with ragu sauce topped with smoked mozzarella.

CARCIOFI FARCITI 28.95
Fresh artichoke hearts stuffed with fontina cheese and baked.

CALAMARI 27.00
Grilled squid rings, topped with red and yellow sweet peppers, lightly spiced.

CALAMARI FRITTI CON ZUCCHINI 28.00
Deep fried rings of calamari and french fried zucchini.

MELANZANE RIVIERA 26.95
Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.

CHICKEN FLATBREAD 23.00
Grilled chicken breast, homemade tomato sauce, and topped with fresh mozzarella.

SHRIMP FLATBREAD 26.00
Baby shrimp, goat cheese, a splash of homemade tomato sauce and topped with baby arugula

Zuppe – Soups

LENTICCHIE 18.00
Fresh lentil soup with pasta.

BROCCOLI AND ZUCCHINI 18.00
Fresh chopped broccoli and zucchini, in a broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.

PASTA FAGIOLI 18.00
Tuscan white bean soup with pasta and a touch of tomato.

A $2.00 charge will be added to split plates
PLEASE REFRAIN FROM SMOKING

Insalate – Salads

PORTOBELLO 27.00
Portobello mushrooms, arugula and shaved Parmigiano.

***CAESAR SALAD** 20.00
Add Chicken $8.95 Add Shrimp $10.95

MISTA 20.00
Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.

GAMBERI DADOLATI 28.00
Chopped shrimp, chopped broccoli, in a lemon juice balsamic vinegar extra virgin olive oil and diced tomatoes dressing over mixed greens..

MOZZARELLA CAPRESE 26.00
Slices of fresh mozzarella, fresh tomatoes and basil.

AMALFI 32.00
Shrimp, mussels, clams, calamari, octopus and scallops in lemon dressing over mixed greens.

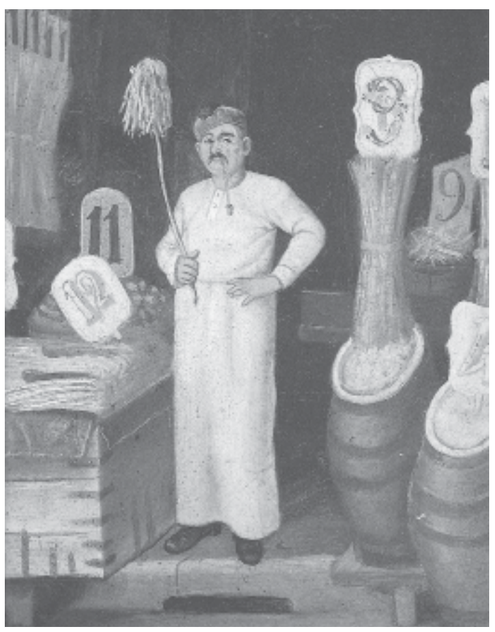
POLPO GRIGLIATO 34.00
Grilled octopus, served over boston lettuce, chickpeas, diced roasted potatoes, in a diced tomato onion dressing.

ST. TROPEZ 32.00
Boiled potatoes, string beans, olives, seared tuna, boiled eggs and artichokes.

MOZZARELLA AMALFITANA 28.00
Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.

GAMBERETTI AND CANNELLINI 29.00
Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.

FIOR DI LATTE AND MELANZANE 26.00
Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in a mixed salad.



Il Carpaccio– Manzo

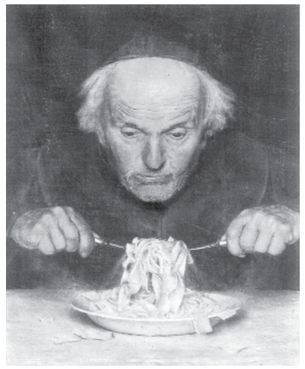
*Filet Mignon

ARUGULA AND PARMIGIANO 27.00

PORTOBELLO AND PARMIGIANO 28.00

CARCIOFI AND PARMIGIANO 28.00

PALMITO AND PARMIGIANO 28.00
Hearts of palm and shaved parmesan.



Il Carpaccio

*Pesce/Fish

SALMON, ARUGOLA AND PARMIGIANO 31.00

FANTASIA 35.00
Salmon/tuna/octopus toast and cherry tomatoes with a fresh lemon/lime Vinagrete

TUNA AVOCADO AND GAMBERI 33.00
Slices of avocado, baby shrimp, lemon and olive oil.



Risotto

RISOTTO FRUTTI DI MARE 37.00
Risotto in an array of fresh seafood.

RISOTTO AI PORCINI 37.00
Risotto with porcini mushroom.

RISOTTO PRIMAVERA 37.00
Risotto with fresh vegetables of the day.

RISOTTO DOLCE VITA 37.00
Risotto, diced shrimp, spinach and goat cheese.

La Pasta

We Feature Whole Wheat and Gluten Free Pasta

FUSILLI AL TELEFONO 32.00
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.

AGNOLOTTI DEL MAGNIFICO 32.00
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

RIGATONI DEL DIVINO 32.00
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.

CAPELLINI PRIMAVERA 32.00
Angel hair with fresh vegetables and fresh tomato.

LINGUINE DEL SELVAGGIO 32.00
Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, mozzarella and sundried tomatoes.

LINGUINE NETTUNO 36.00
Flat thin pasta served in an array of fresh seafood, fish and tomato.

LINGUINE CARBONARA 36.00

FETTUCCINE DOLCE VITA 36.00
Fettuccine in a cream sauce with mushroom and peas.

FETTUCCINE ALFREDO 33.00
Fettuccine in a cream sauce.

LINGUINE VONGOLE 35.00
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.

TORTELLINI AURORA 34.00
Rounded pasta filled with veal served with pink cream sauce.

SPAGHETTI AL GRANCHIO 46.00
Spaghetti pasta tossed in a delicate extra virgin olive oil and garlic, Maryland lump crabmeat topped with a touch of radicchio.

PENNETTE HARRY'S BAR 32.00
Penne pasta, garlic, oil and fresh spinach and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pine nuts.

CAPELLINI TOMATO 30.00

PAPPARDELLE 3 GUSTI 37.00
Flat wide pasta in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiana.

FETTUCCINE GENOVESE 36.00
Fettuccine in a creamy tomato pesto with baby shrimp and pine nuts.

SPAGHETTI BOLOGNESE 34.00

Your choice of Penne and Linguini Gluten Free and Whole Wheat Pasta for additional charge:
Whole Wheat Pasta 5.25 / Gluten Free Pasta 7.95
PLEASE REFRAIN FROM SMOKING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Carni – Meats

SCALOPPINI MONTECARLO 36.00
Veal scaloppini sautéed in a cream sauce, mushrooms, topped with a touch of champagne.

SCALOPPINI PORTOBELLO 37.00
Veal scaloppini sautéed with a touch of marsala wine, topped with sliced portobello mushrooms.

SCALOPPINI PICCATA 35.00
Veal scaloppini served in a light lemon butter sauce with roasted peppers and capers.

LOMBATA MILANESE 47.00
Flattened veal chop lightly breaded and sauteed, topped with diced fresh tomatoes, arugula, radicchio, lemon juice, balsamic vinegar and extra virgin olive oil dressing.

NODINO 58.00
Veal chop simply done on the grill.

LOMBATA PASSANA 47.00
Flattened veal chop with artichokes and roasted potatoes.

LOMBATA PORTABELLO 48.00
Flattened veal chop sautéed in marsala wine topped with sliced portobello mushrooms.

LAMB CHOPS 57.00
Succulent rack of lamb broiled to perfection.

Sides

TRUFFLED FRENCH FRIES 17.00

SLICED TOMATOES (THREE) 13.00

SAUCE SIDE 8.95

Pollo – Chicken

*CAGE FREE ORGANIC CHICKEN

POLLO PICCATA 35.00
Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine.

POLLO FARCITO 37.00
Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinée with a touch of cream.

POLLO AI CARBONI 34.00
Breast of chicken simply done on the grill, served with vegetable of the day.

POLLO ALLA PARMIGIANA 40.00
Breast of chicken lightly breaded covered in tomato sauce, mozzarella and parmesan cheese.

POLLO PORTOBELLO 35.00
Breast of chicken sauteed with a touch of marsala wine, topped with sliced portobello mushroom.

Products are organic,
it doesn't contain preservatives or antibiotics

Steaks

BISTECCA TRE COLORE 54.00
Sirloin steak grilled, topped with arugula, radicchio, fresh diced tomato, in a lemon, extra virgin olive oil, balsamic vinegar dressing.

BISTECCA MONTEPULCIANO 54.00
Sirloin steak sautéed with roasted peppers and mushrooms in a light tomato sauce topped with a touch of wine.

BISTECCA CYPRIANI 54.00
Sirloin steak sautéed with green peppercorn, brandy and a touch of cream.



Pesce–Fish

TONNO AMMIRAGLIO 47.00
Grilled fresh tuna, in a asparagus and mushroom sauce, lemon and butter.

SALMONE A LETTO 45.00
Fresh salmon pan sautéed with olive oil and garlic served on a bed of spinach with roasted potatoes.

PESCESPADA ACAPULCO 47.00
Swordfish with artichokes, lemon butter, white wine and diced shrimp.

DENTICE PESCATORE 47.00
Fillet of fresh red snapper, topped with thin slices of potatoes, onions, and a touch of tomato and shrimp.