BREAKFAST

DONNA MARE

AMERICAN
- 25 -
TWO ORGANIC EGGS ANY STYLE, ROASTED POTATOES, TOAST, ORANGE JUICE, COFFEE.
CHOICE OF TWO: bacon, canadian ham, sausage, bell peppers, mushrooms, zucchini, spinach

CONTINENTAL
- 18 -
THREE PASTRIES, FRESH FRUITS, MARMALADES, ORANGE JUICE, COFFEE OR TEA

BAKERY
- 2 / EACH -
CORNETTO
PAIN AU RAISIN
PAIN AU CHOCOLAT
ASSORTED MUFFINS

SEASONAL FRUIT PLATE GF - 8
cottage cheese
SIDE OF FRUIT GF - 6
CHOICE OF: papaya, cantaloupe, melon, watermelon, pineapple
ORGANIC OATMEAL - 10
cooked with water or milk, banana, pecan
ORGANIC GRANOLA - 6
with regular or fat free milk
SELECTION OF COLD CEREALS - 6
ORGANIC YOGURT GF - 8
FRESH MIX BERRIES GF, V - 10
ORGANIC GRANOLA PARFAIT - 12
yogurt, berry parfait, raw florida honey

HOMEMADE FRENCH TOAST - 14
challah bread, banana compote
HOMEMADE PANCAKES - 14
strawberries, maple syrup

SCRAMBLED EGG SANDWICH - 16
swiss cheese, roasted potatoes, bacon, tomato, avocado
THREE FARM ORGANIC EGGS - 14
served any style, roasted potato
CHOICE OF TWO: bacon, canadian ham, sausage, bell peppers, mushrooms, zucchini, spinach
OMELET - 14
roasted ham, mozzarella cheese, roasted potatoes
EGG WHITE OMELET GF - 12
asparagus, low fat cheese
EGGS BENEDICT - 18
canadian ham, english muffin
AVOCADO CROUTONS - 14
scrambled egg, fresh ricotta
WILD SMOKED SALMON - 18
poppy seed bagel, capers, onion, tomato, cream cheese

FRESH JUICE
GINGER SHOT - 6
ginger • lemon • agave
- 9 EACH -
REFRESHER
pineapple • pear • apple • mint
DETOX
beet • lemon • apple • celery
SUN TONIC
carrot • apple • ginger • lemon
REBOOT
kale • apple • spinach • chard
parsley • celery • bok choy • lime

COFFEE & TEA
WE ARE PROUD TO SERVE CAFÉ VERGANO
CHOICE OF WHOLE OR SKIM MILK
SOY OR ALMOND MILK

CAFÉ AU LAIT - 5
CAPPUCCINO - 5
CAFFÉ REGULAR OR DECAF - 5
ESPRESSO SOLO - 3
ESPRESSO DOPPIO - 5
HOT COLOMBIAN CHOCOLATE - 5
TEA FORTE SELECTION - 5

V • VEGAN GF = GLUTEN FREE
*Consuming raw or undercooked eggs, shellfish, sprouts, home grown herbs and vegetables may increase your risk of foodborne illness, especially if you have underlying medical conditions.
ANTIPASTI

WOOD OVEN ROASTED BRUSCHETTA - 9
roasted garlic, tomato

EGGPLANT PARMIGIANA - 19
tomato, mozzarella, parmesan

BURRATA GF - 21
tomato, basil, and extra virgin olive oil

FRITTO MISTO DEL MARE - 23
smelt, shrimp, scallops, calamari, baby zucchini, tartar sauce

ZUPPE & INSALATE

CHEF'S SOUP - 11

CAPRESE GF - 15
buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o

ROMANA CHOPPED - 17
romaine, pistachio, mortadella, tomatoes, mozzarella, anchovies, artichokes, peppers, dijon dressing

*CAESAR - 15
romaine lettuce, caesar dressing, focaccia croutons

KALE & CRISPY PANCETTA GF - 17
almonds, pecorino toscano

ADD:
SHRIMP 7 • GRILLED TUNA 11 • GRAB 11
CAGE FREE CHICKEN 7 • SALMON 9

HOMEMADE FRESH PASTA

PENNE ARRABBIATA v - 17
garlic, red crushed pepper, tomato, olives

WOOD FIRED LASAGNA - 23
meat sauce, parmesan

LINGUINE VONGOLE - 25
manila clams, garlic, persley, pinot grigio

FETTUCCINE ALFREDO - 21
butter, cream, parmesan

TAGLIETELLE BOLOGNESE - 23
home made meat sauce

RISOTTO CON LE CAPESANTE - 31
see scallops, pumpkin, parmesan, truffle essence

WOOD OVEN PIZZA

MARGHERITA - 15
tomato sauce, mozzarella, basil

PEPPERONI - 17
tomato sauce, mozzarella, pepperoni

GENOVESE - 17
pesto, mozzarella, arugula, parmesan

DIAVOLA - 19
nduja, tomato, mozzarella, pecorino

BRISCOLA - 21
mozzarella, arugula, mushrooms, san daniele ham

QUATTRO FORMAGGI - 23
mozzarella, burrea, parmesan, gorgonzola

SECONDI

CHICKEN PARMIGIANA - 27
spaghetti, tomato sauce

WAGYU BURGER - 19
baby arugula, heirloom tomatoes, cheddar, red onion jam, secret sauce

*8 OZ BLACK ANGUS BEEF FILET - 33
truffle mashed potatoes, baby vegetables, artichoke oil, red wine reduction

14 OZ DUTCH VEAL CHOP - 43
chef special (change daily)

CEDAR PLANK SALMON - 27
cauliflower purée, crispy zucchini, ricotta, artichoke

BRANZINO IN PADERLA - 31
butternut squash, potatoes, spinach, lemon

CUTTERNI

YUKON MASHED POTATOES - 5

TRUFFLE FRIES - 9

BROCCOLI GF v - 5

GRILLED ASPARAGUS GF v - 9

SEASONAL BABY VEGETABLES GF v - 7

*only available in some locations. pieces may vary. please inquire for availability. all prices subject to change. please call or visit our website for updated menu before your visit. please call before ordering for dinner or weekend brunch. **all of our locations are pet friendly. we do not allow dogs on the outside patio. on the inside of the restaurant, we do not allow pets on the dining floor, but we do allow pets in the lounge. ***for gluten-free options, please call before ordering. gluten-free items are subject to availability.
VINI BIANCHI

PIEMONTE
215 ARNEIS 60
216 GAVI D’ALBA black label 90
217 CHARDONNAY 180

CAMPANA
220 FALANGHINA DEL SANNIO d.o.c. 46
221 PIEMONTE 50
222 GRECO DI TUFO 56

TOSCANA
225 BIANCO 36
227 VERMENTINO 60

LOMBARDIA
230 PINOT GRIGIO 36
231 MOSCATO 40

ALTO ADIGE
232 PINOT GRIGIO 56

CALIFORNIA
241 CHARDONNAY 46
242 CHARDONNAY 56
243 CHARDONNAY 76
244 SAUVIGNON BLANC 46
245 SAUVIGNON BLANC 90

VINI ROSSI

PUGLIA
310 NEGREAMO 36
311 PRIMITIVO DI MANDURIA d.o.p. 56
312 NEGREAMO 90

PIEMONTE
315 BARBERA d’ALBA 50
316 BAROLO 96
317 DOLCETTO d’ALBA 60
318 BAROLO 48

CAMPANA
320 AGLIACCIO 46
321 AGLIACCIO 60
322 TAURASI 76

TOSCANA
324 CHIANTI CLASSICO RESERVA 68
327 ROSSO DI MONTALCINO 48
328 BRUNELLO DI MONTALCINO 64
329 BRUNELLO DI MONTALCINO 128

SUPER TUSCAN
330 BIONASEGA 56
331 SASSO NERO 66
332 IL BRUCIATO 86
333 SANT’ANTIMO 120
335 TIGNANELLO 176
336 GAJA 198
337 GUADO AL Tasso 260
338 SASSICAIA 460
339 SOLAIA 500

LOMBARDIA
345 NEBBIOLO 56
346 NEBBIOLO 70

CALIFORNIA
ANDRETTI SELECTION
250 SAUVIGNON BLANC 40
251 CHARDONNAY 40
252 PINOT NOIR 80
253 MERLOT 80
254 CABERNET SAUVIGNON 90
255 CABERNET SAUVIGNON 90
256 MERLOT 40
257 MERLOT 90
258 MERLOT 120
259 PINOT NOIR 90
260 PINOT NOIR 110
261 ZINFANDEL 40
262 ZINFANDEL 70
263 THE PRISONER 90
264 OPUS ONE 420

OREGON
380 PINOT NOIR 46
381 PINOT NOIR 90
APERTIVI

AMERICANO • 11
red vermouth, campari, soda

NEGRONI • 13
red vermouth, beefeater gin, campari

APEROL SPRITZ • 13
aperol, prosecco, soda

SIGNATURE DRINKS

WATERMELON MULE • 15
absolut vodka, watermelon juice, lime juice, mint, ginger beer

SPICY JALISCO • 15
luna zul tequila, lime juice, cilantro, jalapeño, passion fruit puree

MARGARITA • 15
mezcal, orange liquor, mango puree, basil, lime juice, brown sugar

MARTINIS

LOCAL CUCUMBER MARTINI • 13
ketel one botanical cucumber mint beer, lime

LYCHEE BASIL MARTINI • 13
soho lychee liquor, fresh basil, absolut vodka, dry vermouth

CLASSICS

BLOODY MARY 15 • 41
absolut vodka, tomato juice, worcestershire sauce, grated horseradish, tabasco, lemon juice

MIMOSA • 13 • 45
prosecco, orange juice upgrade: moët & chandon brut 5

MOJITO • 15 • 41
strawberry • mango • passion fruit • peach bacardi rum, mint, lime wedge, sugar, splash of soda

OLD FASHIONED • 15
maker’s mark, sugar, angostura bitters

FAVORITES

CADILLAC MARGARITA • 15
luna zul tequila, organic lime juice, organic agave, grand marnier

TAKE ME TO THE BEACH • 15
prosecco, passion fruit, blueberries, simple syrup

PASSION FRUIT CAIPIRINHA • 15
leblon cachaca, passion fruit puree, lime juice, soda

ATLANTIC BREEZE • 15
bacardi rum, apricot brandy, lemon-pineapple juice, galliano

BEER

DRAFT

GOOSE IPA USA • 9
PERONI ITALY • 9

BOTTLES

SANDBAR SUNDAY LOCAL • 9
HEINEKEN NETHERLANDS • 9
STELLA ARTOIS BELGIUM • 9
CORONA MEXICO • 9
BUD LIGHT USA • 7

ULTRA PREMIUM LIQUOR UPGRADE:
ketel one | grey goose | tito’s | zacapa 23 | bombay sapphire | don julio anejo | patron reposado • 3

CADELLAC HOTEL & BEACH CLUB • 3925 COLLINS AVE • MIAMI BEACH
Taxes are not included in prices. A mandatory 20% service charge will be added to your check.
KIDS MENU

SPAGHETTI MEAT BALLS - 11
  tomato + basil

PENNE - 8
  butter + parmesan

GRilled CHEESE - 10
  broccoli

ALL NATURAL GRILLED CHICKEN - 13
  spaghetti + string beans

CHEESE PIZZA - 8
  tomato + mozzarella

CHICKEN TENDERS - 11
  fries

PIZZA NUTELLA - 7

DRINKS
  $3.50 / EACH
  orange • apple • pineapple

COLOR THE PIZZA!

WORD SEARCH!

W Y A O B B T L E O
D E L I C I O U S T
N I L Y X Y M N L A
T C E L U H A C D L
P Z R F W E T B O E
O I A Z C S O A H G
R J Z O D T E F F J
A R Z Z P A S T A D
T R O N A I L A T I
T G M U Q U K V O K

SUDOKU CHALLENGE!

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT, AND PRODUCE, ANTIMICROBIAL FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE.

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DOLCE

- 13 -
BLACKFOREST DARKCHERRY CHEESECAKE

- 13 -
HOMEMADE TIRAMISU

- 15 -
CHOCOLATE SOUFFLÉ & PECAN BUTTER ICE CREAM

- 11 -
APPLE PIE & VANILLA ICE CREAM

- 13 -
BAILEYS CRÈME BRÛLÉE, BISCOTTI

DONNA MARE trattoria

AMARI
AMARO DEL CAPO - 9
AMARETTO DEL CAPO - 9
LIMONCELLO - 9

GRAPPE
GRAPPA ZANIN - 9
NARDINI CEDRO - 11
JACOPO POLI MOSCATO - 17
JACOPO POLI PEAR - 19
TIGNANELLO - 23
SASSICAIA - TENUTA SAN GUIDO ’08 - 25

PORT WINES
SIX GRAPES GRAHAM’S RESERVE - 9
SANDEMAN TAWNY, 10 YR - 11
SANDEMAN TAWNY, 20 YR - 13
SANDEMAN TAWNY, 30 YR - 19

COGNAC
REMY MARTIN VS - 17
COURVOISIER VSOP - 23
HENNESSY VS - 15
HENNESSY XO - 75
LOUIS XIII DE REMY MARTIN .5 oz - 75
LOUIS XIII DE REMY MARTIN 1 oz - 150
LOUIS XIII DE REMY MARTIN 2 oz - 300

DESSERT WINES
VIN SANTO DEL CHIANTI - 13
Le Torri, Italy
MOSCATO DOLCE - 13
Mionetto – Valdobbiadene, Italy
PASSITO DI PANTELLERIA ABRAXAS - 15
Zibibbo – Sicily, Italy
MUFFATO DELLA SALA - 19
Antinori – Umbria, Italy

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