



MOSAICO
MAURIZIO FARINELLI

MOSAICO is the reflection of a life dedicated to food & wine as well as to the immense pleasure that is sharing the table with friends and family.

I have been fortunate to visit and study the culinary traditions not only of my native Italy but also those in the rest of Europe, the Middle East, Japan, the Caribbean and certainly here in Miami, my beloved home of thirty plus years. As for my menu, it is filled with the ingredients I cherish and have shared with friends and colleagues during my career.

These are the mosaics I wish to present at the table; tastes, colors and emotions in a very personal setting I trust you will enjoy!

Maurizio Farinelli



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DINNER

APPETIZERS

Burrata e Pomodoro con Pesto di Noci
Rocco's burrata, mixed nuts-basil pesto,
vine tomato petals, Taggiasche olives
\$22

Roasted Beet Carpaccio
Yellow and red roasted beet carpaccio,
crème fraiche-feta, zaatar, sumac,
red chili olive oil infusion
\$19

Flan di Carciofi e Pecorino
Artichoke Flan, white truffle infused
aged pecorino foam, poached egg
\$22

Vitello Tonnato
Grass-fed free-range roasted veal loin,
sliced carpaccio style served with classic
"Piemontese" tuna capers sauce
\$23

Wagyu Beef Meatball
** Wagyu Beef meatballs, braised in
tomato-fresh herbs sauce,
aged Parmigiano foam.
\$20

Japanese Yellow Tail Crudo
*Hamachi loin marinated in sake, mirin
and soy infusion cut sashimi style
served with pickled red beets
\$26

Tuna Loin Tartare
*Yellowfin tuna loin tartare, avocado mousse,
homemade ponzu sauce
\$26

Mediterranean Grilled Octopus
Mediterranean grilled octopus,
warm chickpeas mousse, tomato concasse,
herb infused olive oil
\$26

CHARCUTERIE

Prosciutto di Parma Galloni gold \$16
24 months Emilia romagna
Mortadella con pistacchio "Rovagnati" \$ 9
Emilia Romagna
Salame di "Felino" Emilia Romagna \$ 10
Smoked Speck "Recla" Alto adige \$ 10

CHEESES

La Tur, Cow-Sheep Piemonte \$ 8
Pecorino Toscano Tartufato, Sheep, Tuscany \$ 8
Parmigiano reggiano 24 months, \$ 10
Cow, Emilia Romagna

Jamón Iberico de Bellota
" Cinco Jotas"

1.5 oz - \$37
3 oz - \$70

SALADS

Tuscan Black Lentil Salad
Lentils, capers, pickled onion, tomato confit,
black forest mushroom, Taggiasca olive
lemon-ponzu dressing
\$19

Our Cesar
Braised baby romaine, shaved 24 months
Parmigiano cheese, homemade brioche
croutons, Dijon mustard-tofu dressing
\$16

Mixed Gem Lettuce
Artisanal organic mixed gem lettuce,
grape tomatoes, pomegranate seeds,
shaved 24 months Parmigiano cheese
\$15

PASTA

Agnolotti del Plin
Made in house "Piemontese style
agnolotti del plin", stuffed with three
meats, spinach, sage demi-glace sauce
\$27

Gnocchi alla Norcina
Potato gnocchi, Black Forest mixed
mushrooms, Berkshire sausage, black truffle
shavings, aged pecorino cheese
\$25

Spaghetti di Gragnano alle Vongole
Artisanal spaghetti from
Gragnano, Manila clams,
white wine, basil-evoo infusion
\$29

Tagliatelle Bolognese
Fresh tagliatelle, traditional old fashion grass-fed
free-range beef ragu, Parmigiano foam
\$26

Orecchiette con Rapini
Orecchiette pasta, Broccolini,
garlic-olive oil, colatura di alici,
red chili flakes, squid ink crumble
\$23

Tonnarelli Cacio e Pepe
Fresh Tonnarelli pasta, cracked
Madagascar black pepper, aged
pecorino & parmigiano sauce
\$ 25

Trofie al Pesto con Patate e Fagiolini
Traditional Ligurian Pasta, "Trofie", pine-nuts
parmigiano pesto, diced potatoes, green beans.
\$23

Risotto al Limone con Tartare di Gamberi
Aquarello rice, lemon, lobster-saffron
infusion, red shrimp tartare
\$34

Add shaved fresh black truffles \$15

FISH

Salmon Fillet
Bakafrost salmon fillet, miso-sake infused,
yuzu, champagne-beurre blanc
\$34

Orata al Forno
Oven roasted fresh Mediterranean Sea Bream,
mixed herbs, lemon infused olive oil.
\$45

MEAT

Beef Filet
**Grass-fed free-range filet mignon,
Madeira wine reduction
\$49

Steak Frites
**Grass-fed free-range beef ribeye steak,
homemade fries, black garlic butter
(14 oz) \$59

SIDES

Roasted Chinese Cauliflower
Tender roasted cauliflower, over shiro
miso, tahini-lemon sauce \$11

Grilled Asparagus
Lemon mustard vinaigrette \$10

Fries
Choice of house-made \$9
Truffles Parmesan \$16

Melanzane alla Parmigiana
Grilled eggplant parmigiana style \$14

Roasted Japanese Eggplant
Japanese eggplant, tomato confit,
evoo, garlic, feta mousse \$12

Potato Puree
French style pomme puree \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness. Please note that some food items we prepare may contain nuts or a trace amount of nuts.

Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate your request.

**Free range, grass fed, hormone and antibiotics free