



MOSAICO

MAURIZIO FARINELLI

Appetizers

family style:

- Tuna Loin Tartare -

*Yellowfin Tuna loin tartare, avocado mousse, homemade Ponzu sauce

- Roasted Beet Carpaccio -

Yellow and red roasted beet carpaccio, creme fraiche-feta, zaatar, sumac, red chili olive oil infusion

- Wagyu Beef Meatball -

**Wagyu Beef Meatballs braised in tomato-fresh herbs sauce, aged Parmigiano foam

- Burrata e Pomodoro con Pesto di Noci -

Rocco's burrata, mixed nuts-basil pesto, vine tomato petals, Taggiasche olives

Entre

guest choice of:

- Tagliatelle Bolognese -

Fresh Tagliatelle, traditional old fashion grass-fed free-range beef ragu', Parmigiano foam

- Gnocchi alla Norcina-

Potato gnocchi, Black Forest mixed mushrooms, Berkshire sausage, black truffle shavings,
aged pecorino cheese

- Salmon Fillet-

Bakafrost salmon fillet, miso-sake infused, yuzu, champagne-buerre blanc

- Petit Filet Mignon-

6 oz. Grass-fed free-range filet mignon, Madeira wine reduction

Dessert

family style:

- Panna Cotta-

- Strawberries with homemade Zabaione foam -

- Our Tiramisu' -

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