



# MOSAICO

MAURIZIO FARINELLI

## Appetizers

family style:

### - Charcuterie Board-

Selection of Italian Imported cold-cuts and cheeses

### - Mediterranean Grilled Octopus -

Mediterranean grilled octopus, warm chickpeas mousse, tomato concasse, herbs infused olive oil

### - Japanese Yellow Tail Crudo -

Hamachi loin marinated in sake, mirin and soy infusion, cut sashimi style served with pickled red beets

### - Tuscan Black Lentil Salad -

Lentils, capers, pickled onion, tomato confit, black forest mushroom, Taggiasche olive, lemon-ponzu dressing

## Entre

guest choice of:

### - Risotto al Limone con Tartare di Gamberi-

Arborio "Acquerello" rice, lemon, lobster-saffron infusion, red shrimp tartare

### - Agnolotti del Plin-

Homemade "Piemontese style agnolotti del Plin", stuffed with meats, spinach, sage demi-glace sauce

### -Branzino al guazzetto-

Pan-seared Mediterranean Striped Bass, light tomatoes white wine broth

### - Filet Mignon Rossini-

6oz. Grass-fed free-range beef filet mignon, fresh Foie Grass, Black Truffle, Madeira demi-glace

## Dessert

family style:

### - Triple Chocolate Mousse-

### - Strawberries with homemade Zabaione foam -

### -Almon Pear Frangipane Tarte, Cream Anglaise -

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