



# MOSAICO

MAURIZIO FARINELLI

## Appetizers

family style:

### - Vitello Tonnato-

Grass-fed free-range roasted veal loin, sliced carpaccio style served with classic "Piemontese" tuna capers sauce.

### - Souffle' di Carciofi, Poached Egg, Pecorino Foam -

Poached egg, aged Pecorino foam, Artichoke Flan

### - Our Cesar-

Braised Baby Romaine, Shaved 24 months Parmigiano Cheese, Homemade Brioche Croutons,  
Dijon Mustard-Tofu dressing

### -Melanzane alla Parmigiana-

Grilled eggplant parmigiana style.

## Entre

guest choice of:

### -Tonnarelli Cacio e Pepe -

Fresh Homemade Tonnarelli Pasta, cracked Madagascar black pepper, aged Pecorino & Parmigiano sauce

### - Risotto Funghi Misti-

Arborio "Acquerello" rice, Black Forest Wild mixed mushrooms

### - Orata al Forno-

Oven roasted fresh Mediterranean Sea Brem, mixed herbs, lemon infused olive oil.

### - Petit Filet Mignon-

6oz. Grass-fed free-range Beef Tenderloin, Madera Wine Reduction

## Dessert

family style:

### - Panna Cotta-

### - Strawberries with Homemade Zabaione Foam -

### - Our Tiramisu' -

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