



MOSAICO

MAURIZIO FARINELLI

Appetizer

family style:

Wagyu Beef Meatball

Rocco Wagyu Beef meatballs, braised in tomato-fresh herbs sauce, aged Parmigiano foam

Our Caesar

Braised baby roamin, shaved 24 months Parmigiano cheese, homemade brioche croutons, Dijon mustard-tofu dressing

Roasted Beet Carpaccio Meatball

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

Melanzane alla Parmigiana

Grilled eggplant, tomato confit, extra virgin olive oil, garlic, feta mousse

Main Course

guest choice of:

Tonnarelli Cacio e Pepe

Fresh Tonnarelli pasta, cracked Madagascar black pepper, aged pecorino & pecorino sauce

Salmon Fillet

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

Lamb T-Bone

Australian grass fed -free range lamb chop (T-Bone), honey-mint demi glace

Dessert

family style:

Panna Cotta

Strawberries with Zabaione foam and Rum cake crumbles

Our Tiramisu'

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