



# MOSAICO

MAURIZIO FARINELLI

## **Appetizers**

family style:

### **Vitello Tonnato**

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

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

Poached egg, aged Pecorino foam, Artichoke Flan

### **Tuscan Black Lentil Salad**

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

### **Burrata e Pomodoro con Pesto di Noci**

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

## **Main Course**

guest choice of:

### **Tagliatelle Bolognese**

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

### **Risotto Funghi Misti**

Arborio "Acquerello" rice, Black Forest Wild mixed mushrooms

### **Orata al Forno**

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

### **Petite Filet Mignon**

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

## **Dessert**

guest choice of:

### **Panna Cotta**

**Strawberries with homemade Zabaione foam and Rum cake crumbles**

**Our Tiramisu'**

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