

FLAVOR SOUTH FLORIDA 2025



\$30 | SEPTEMBER 1-30

LUNCH

FIRST COURSE

Choose One

CAESAR SALAD

Crisp romaine hearts, croutons, house-made Caesar dressing, Parmesan crisp

ZUCCHINI PARMIGIANA

Thick-sliced zucchini layered with house marinara, Pecorino Romano, basil

SECOND COURSE

Choose One

PROSCIUTTO SANDWICH

With fresh mozzarella, arugula, balsamic glaze

PENNE ARRABBIATA

Penne pasta tossed in a spicy house-made tomato sauce

PAN-ROASTED BRANZINO

With a Mediterranean white wine sauce, tomatoes, capers, olives, and microgreens

THIRD COURSE

PISTACHIO OLIVE OIL CAKE

with pistachio gelato

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DINNER

FIRST COURSE

Choose One

CAFE MED GRECA

Fresh local heirloom tomatoes, red onion, and olives on a bed of whipped feta and olive oil

CAESAR SALAD

Crisp romaine hearts, croutons, house-made Caesar dressing, Parmesan crisp

VEAL MEATBALLS

Our famous meatballs with marinara, shaved Parmesan, and fried basil

SECOND COURSE

Choose One

BUCATINI CACIO E PEPE

Fresh bucatini pasta with Pecorino Romano and black pepper sauce

POLLO LIMONE

Crispy Parmesan-crusted chicken breast with a creamy lemon sauce

PAN-ROASTED BRANZINO

With a Mediterranean white wine sauce, tomatoes, capers, olives, and microgreens

THIRD COURSE

Choose One

PISTACHIO OLIVE OIL CAKE

with pistachio gelato

TIRAMISU

A timeless Italian classic layered with mascarpone and espresso-soaked ladyfingers.

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