

Welcome back  
aboard!



## APPETIZERS

### TUNA TARTARE \$22

grade-A tuna, mango, avocado, tangerine, chives and shaved fresh coconut

### SALMON CRUDO \$19

creme fraiche aioli and pomegranate seeds

### BEEF CARPACCIO \$17

mustard seed aioli, fresh arugula and shaved Parmigiano Reggiano

### CHARRED OCTOPUS \$25

feta cheese mousse, cherry tomatoes, bottarga, fresh oregano and black olives

### CHARCUTERIE & CHEESE BOARD \$25

Chef's selection served with fresh flatbread

## BRICK OVEN PIZZA

### MARGHERITA \$18

fresh tomatoes, buffalo mozzarella and basil

### ARUGULA & PROSCIUTTO \$23

with fresh tomatoes and mozzarella cheese

### TRUFFLE & PEAR \$26

with gorgonzola and mozzarella cheese

### CHORIZO PICANTE \$21

fresh tomatoes, mozzarella cheese and jalapeños

### AI FUNGHI \$22

fresh tomatoes, mozzarella and wild mushrooms

## SALADS

### CUCUMBER & AVOCADO \$16

tossed with celery and vine ripe tomatoes

### WATERMELON & FETA \$19

tossed with pickled shallots, mint and pistachios

### FARM TOMATOES & MOZZARELLA \$21

bocconcini mozzarella, fresh basil and oregano

### TRADITIONAL GREEK SALAD \$20

tossed with raw onions, bell peppers, Kalamata olives and fresh parsley served with feta cheese

### SIGNATURE ARUGULA & ENDIVE \$18

tossed with cherry tomatoes, black olives and citrus dressing inside a 24-month old Parmigiano Reggiano cheese wheel

## PASTA

### PENNE ARABBIATA \$18

fresh tomato sauce, garlic, chili pepper, parsley

### TROFIE AL PESTO \$22

fresh basil, pine nuts and Parmigiano Reggiano

### PORCINI TRUFFLE RISOTTO \$26

aged Acquarello risotto, fresh wild mushrooms

### HOUSE RECIPE LASAGNA AL FORNO \$24

### TAGLIOLINI AI FRUTTI DI MARE \$27

clams, mussels, calamari, shrimps, fresh tomato, garlic, chili, cooked in white wine sauce

## LARGE PLATES

### THE DECK BURGER \$23

USDA prime choice beef, caramelized onions, truffle and aged cheddar cheese served with fries

### GINGER ROASTED SPRING CHICKEN \$29

organic free-range chicken, fresh ginger, sweet pepper, spinach and cauliflower purée

### SKIRT STEAK TAGLIATA \$29

12 OZ cut and grilled, served with roasted vegetables and chimichurri sauce

### ON THE BONE VEAL MILANESE (FOR TWO) \$64

16 OZ milk-fed veal chop, pounded and breaded served with arugula and cherry tomato

### FAROE WILD SALMON \$32

salmon a la plancha, prepared with citrus rainbow swiss chard and braised fennel

### BAKED BRANZINO FILET \$34

oven baked with potatoes, black olives, shallots, capers, cherry tomatoes and lemon oil sauce

### EGGPLANT PARMIGIANA \$25

oven baked eggplant, cherry tomatoes, mozzarella cheese and fresh basil

### OVEN BAKED SALT CRUSTED BRANZINO (FOR TWO) \$92

whole Mediterranean sea bass served with vegetables, olives, capers, lemon and olive oil

## SIDE DISHES

ROASTED SEASONAL VEGETABLES \$14 SAUTÉED MUSHROOMS MIX \$16

GRILLED ASPARAGUS \$14 TRUFFLE FRIES \$12

*Sweet times ahead !*

## HOMEMADE DESSERTS

### CHOCOLATE NEMESIS \$14

our signature flourless dark chocolate cake, dusted cacao, served with vanilla gelato

### HOUSE TIRAMISU \$13

light mascarpone cream cheese, Savoiardi ladyfinger cookies, espresso caffè

### FLOATING ISLAND \$14

poached meringue in crème anglaise with assorted seasonal berries

### TARTE AUX POMMES \$15

biscuit crust tart with hazelnut cream and caramelized Gala apples

### ARTISANAL GELATO TRIO \$12

French vanilla, hazelnut and chocolate with crumbled cookies

### CARROT CAKE \$15

pecans, homemade cashew cream and vegan caramel \*gluten free and vegan\*

#### KINDLY NOTE:

18% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team. A 20% service charge will be added for parties of 6 or more. Please inform your waiter if you are allergic to any food items at the time of the order.

#### CONSUMER WARNING:

The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.