

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.