



L I T O

S O U T H E R N E U R O P E



COUVERT

Foccacia Pugliese · \$12

Sicilian extra virgin olive oil and herbs

APPETIZERS

Tuna Carpaccio · \$26

Pickled shallots, capers, Kalamata olives

Charred Colossal Prawn · \$28

N'duja butter, sliced garlic, Lardo di Colonnata, Sherry vinegar, toasted sourdough

Tomato Croquette à Puttanesca · \$22

Big eye tuna sashimi, puttanesca condiment

Crispy Calamari · \$22

Squid ink aioli, lemon, sea salt

Escalivada Toast · \$19

Grilled eggplant, peppers and onions, Cantabrian anchovies, sourdough bread

Beef Crudo · \$28

Filet mignon, Meyer lemon, colatura di alici, capers, Pecorino Romano, squid ink aioli, sourdough bread

Burrata Pugliese · \$24

Caramelized peaches, cherry tomatoes, fresh basil, pistachios

Roman Supplì al Ragù & Scamorza · \$18

Crispy rice croquette, pork sausage and mushroom ragù, melted smoked Scamorza cheese

Oyster Mushrooms · \$24

Grilled mushrooms, slow-poached egg, Pecorino fonduta, fresh herbs

SALADS

Zucchini Salad · \$18

Zucchini ribbons, lemon mint vinaigrette, stracciatella, toasted pinoli

Mesclun Salad · \$19

Baby romaine mix, Cantabrian anchovies, Parmigiano Reggiano, fresh herbs

Heirloom Salad · \$21

Heirloom tomatoes, fried artichoke, basil, Pecorino Romano

sea

land



ENTRÉES

Shrimp Caramelle · \$32

Tomato chutney, crustacean bisque and Noilly Prat

Caserecce al Limone · \$32

Calamari and bottarga

Goat Cheese Orzo · \$26 veggie!

Fried artichoke hearts, lemon and fresh herbs

Bucatini all-Arrabbiata e Gamberi · \$31

Wild caught prawns, San Marzano tomatoes N' duja and garlic

Paccheri alla Genovese · \$34

Slow braised short rib beef ragú, caramelized onions, grana padano

Mafaldine al Ragù · \$30

Pork sausage, wild mushroom mix, San Marzano tomato, veal jus, Pecorino

Riso Mare e Monti · \$42

Octopus , Calamari & Guanciale



Tuna au Poivre · \$42

Seared bigeye tuna, classic poivre sauce, thin-cut French fries

Octopus Romesco · \$36

Romesco sauce, fingerling potatoes, charred broccolini

Butterflied Branzino · \$45

Sicilian salmoriglio sauce, shaved zucchini salad, mint, lemon vinaigrette

Organic Grilled Chicken · \$36

Half organic chicken, sauce vierge, chicken jus

NY Strip · \$56

Roasted garlic Provençal purée, reduced jus

Veal alla Milanese · \$42

Fresh herb salad, lemon, Pecorino and fries

Lamb Chops · \$58

Giant white beans cacio e pepe, lemon and fresh mint



SIDES

Charred Broccolini · \$15

Fire-roasted broccolini, creamy stracciatella, Mediterranean chili oil

Jumbo Asparagus · \$16

Lemon confit vinaigrette

Cacio e Pepe Giant Beans · \$15

Creamy giant beans, Pecorino Romano, black pepper, lemon zest, fresh mint

Fingerling Potatoes · \$13

Broiler-roasted, sour cream and fresh herbs

Provençal Purée · \$13

Roasted garlic, Provençal herbs

Thin Cut French Fries · \$13

Sea salt and Sicilian oregano

Mushrooms · \$16

Charred mushrooms, confit garlic and parsley



SOFT DRINKS

Cocktails 0%

Aperol Spritz 0% · \$12

Aperol zero, sparkling wine 0% and sparkling water

Limonzero Spritz · \$12

Limonzero, sparkling wine 0% and soda water

Ginger Fizz · \$2

Ginger syrup (house made), Sprite and lime juice

Cherry Fizz · \$2

Cherry syrup, Sprite and lime juice

Rasp & Pineapple · \$2

Raspberry puree, Fever Tree Pineapple Ginger Beer and lime juice

Passion Fizz · \$12

Passion fruit syrup, Sprite and lime juice

Soft Drinks

Coke (355ml Glass) · \$6

Coke Diet (8oz) · \$6

Coke Sugar free (8oz) · \$6

Sprite (355ml) · \$6

Fever Tree Ginger Ale · \$6

Fever Tree Tonic · \$6

Fever Tree Lemon Tonic · \$6

Fever Tree Mediterranean Tonic · \$6

Fever Tree Club Soda · \$6

Juice

Pineapple Juice - 5

Orange Juice - 5

Apple Juice - 5

Water

Saratoga Still · \$7

Saratoga Sparkling · \$7



Beers

Peroni Birra · \$10

Italian beer

Estrella Damn · \$10

Spanish beer

Topi Crystal · \$7

Miami beer

La Tropical Nativo Key IPA · \$7

Miami beer

Corona Extra · \$8

Heineken · \$8

La Tropical Flaca · \$7

Miami beer

Heineken 0% · \$8

High Noon Pineapple · \$7

High Noon Peach · \$7

Coffee and Tea

Americano · \$5,50

Ristretto · \$4

Espresso · \$4,50

Lungo Espresso · \$5

Double Espresso · \$5,50

Macchiato · \$5

Cortado · \$5

Cappucino · \$7

Latte · \$7

Flat White · \$7

Affogato · \$10

Mocha · \$9

Iced Chocolate · \$9

Hot Chocolate · \$9

Hot Tea · \$6

(Choose your flavours)

Infused House Iced Tea · \$8

(peach & Ginger or Raspberry)

Whole Milk

Silk Milk

Almond Milk

Soy Milk

Add House Whip Cream: +1

@lito.table

LITO

WYNWOOD · MIAMI

