

WINES BY THE GLASS

BUBBLES

PROSECCO	19
CLARA C D.O.G., IT NV	
CHAMPAGNE	31
HELENE GRAND CRU, FR NV	

WHITE WINES

SAUVIGNON BLANC	20
CATALINA SOUNDS, NZ 2023	
PINOT GRIGIO	20
CARTA BIANCA COLLIO, IT 2023	
CHABLIS	21
ALBERT BICHOT, FR 2023	
CHARDONNAY	20
FRIULI COLLI ORIENTALI, IT 2023	
CHARDONNAY	23
FRANK FAMILY VINEYARD, CA 2023	
SANCERRE	26
CONFIDENCE, FR 2023	
GAVI DI GAVI	30
LA SCOLCA, IT 2023	

ROSE WINES

ANTINORI GUDO TASSO	18
IT 2023	
PEYRASSOL LES COMMANDEURS	21
FR 2023	

RED WINES

CHIANTI CLASSICO	21
NITTARDI BELCANTO, IT 2020	
CABERNET SAUVIGNON	23
QUATTRO THEORY, CA 2022	
PINOT NOIR	22
ETUDE, CA 2021	
SUPER TUSCAN	29
LE VOLTE, ORNELLAIA, IT 2023	
BORDEAUX	24
CHATEAU TEYSSIER, SAINT EMILION, GRAND CRU, FR 2018	

COCKTAIL LIST

SICILIAN SUNSET 23

BLOOD ORANGE MALFY GIN, CAMPARI,
APEROL, ROSEMARY, TONIC

PALM BEACH ROYALE 23

BOMBAY GIN, DOMAIN DE CANTON GINGER, PEAR JUICE,
ELDER FLOWER, FRESH LEMON JUICE, BASIL

SOLE AMARO 23

LONDON DRY GIN, FERNET, SAINT GERMAIN,
FRESH LEMON JUICE, TONIC, HONEY

DOLCE RASPINI 23

CASAMIGOS REPOSADO, RASPBERRY, ORGEAT, YUZU,
GRAN MARNIER, EGG WHITE

DRAGO DI FUOCO 23

CASAMIGOS BLANCO, DRAGON FRUIT, ANCHO CHILE,
ALMA FINCA, FRESH LIME JUICE

LION'S HEART 23

BOURBON, ALLSPICE, FRESH LIME JUICE,
ALMA FINCA, DEMERARA

SOMMELIER CHOICE WINES BY THE GLASS

(CORAVIN SERVED WINES)

POUILLY FUISSE (CHARDONNAY)	32	BRUNELLO DI MONTALCINO	38
CHATEAU VITALLIS, FR 2021		POGGIO SALVI, IT 2018	
AMARONE	37	CABERNET SAUVIGNON	45
DOMINI VENTI, VALPOLLICELLA, IT 2021		CAYMUS VINEYARDS, CA 2022	



ARTWORK BY
CLEMENTE MIMUN
CALL CARA FOR MORE INFO 561-676-4594 CLEMENTEART.COM @CLEMENTEARTS

Dinner Menu

INSALATE

<u>BURRATA DI BUFALA</u> IMPORTED BUFFALO BURRATA, VARIETY OF SEASONAL VEGETABLES AND DRESSING	28
* <u>CAESAR CARDINI</u> ORIGINAL CAESAR SALAD, BABY ROMAINE, PARMIGIANO, BLACK PEPPER, POACHED EGG, CROUTON	25
<u>SPINACINI</u> BABY SPINACH, SHAVED PEAR, SALTED RICOTTA, TOASTED PISTACHIO DI BRONTE, BALSAMIC ESSENCE	25
<u>INSALATA DI STAGIONE</u> SEASONAL BABY LETTUCES, CUCUMBER, CHERRY TOMATOES, CARROTS, BALSAMIC VINAIGRETTE	21
<u>CARCIOFINI</u> FINELY SHAVED BABY ARTICHOKEs, AVOCADOS, SHAVED 24-MONTH-AGED PARMIGIANO, VALERIAN GREENS, LEMON	28

ON REQUEST ADDITIONS TO SALADS: CHICKEN, SALMON, SHRIMP

ANTIPASTI DI MARE E TERRA

• <u>POLPO</u> CHARRED OCTOPUS, CELERY, OLIVES, POTATO, CARAMELIZED TROPEA ONIONS, HERBED ROASTED TOMATO ESSENCE	37
• <u>CAPESANTE</u> SEARED SEA SCALLOPS, POTATO FONDUE, POTATO MILFOIL, FRESH SEASONAL TRUFFLE PETALS	39
<u>FIORI DI ZUCCHINELLE</u> CRISP FRIED ZUCCHINI FLOWERS, STRACCIATELLA AND WHITE ANCHOVY FILLING, TOMATO RAGÙ, BASIL OIL	24
<u>SAN DANIELE PROSCIUTTO</u> 20-MONTH-CURED SAN DANIELE PROSCIUTTO, FIGS, 24-YEAR-AGED BALSAMICO GLAZE, ARTICHOKE CHIPS	28
★ <u>POLPETTINE</u> VEAL MEATBALLS, IN WHITE WINE, OREGANO, TOMATO FLAVORED JUS, POTATO FONDANT	24
<u>FLAN DI ZUCCHINELLE</u> ZUCCHINI FLAN, CASTELMAGNO FONDUTA, SEASONAL BLACK TRUFFLES	36
<u>INVOLTINI DI MELANZANE</u> BAKED EGGPLANT ROLLS, SMOKED SCAMORZA , DATTERINI, TOMATO SAUCE, BASIL-INFUSED OLIVE OIL	26
★* <u>CARPACCIO DI VITELLONE</u> RED ANGUS BEEF CARPACCIO, VEGETABLE CRUDITES, SHAVED 24-MONTH-AGED PARMIGIANO, WALNUTS, VALERIAN GREENS, LAUDEMIO EXTRA VIRGIN OLIVE OIL	33
• <u>TONNO SCOTTATO NIZZARDA</u> SEARED BLUEFIN TUNA, LAYERED WITH HARICOTS VERTS, CARAMELIZED ONIONS, PANTELLERIA CAPERS, SOFT POACHED QUAIL EGGS, LEMON DRESSING	36
<u>CAPRESE D'ARAGOSTA</u> SOFT POACHED MAINE LOBSTER, LAYERED WITH HEIRLOOM TOMATOES, OVER ZUCCHINI ESSENCE, LEMONETTE	42
★* <u>VITELLO TONNATO SALUTE STYLE</u> THINLY SLICED SOUS VIDE VEAL LOIN, TUNA EMULSION, CITRUS SEGMENTS, CITRUS DRESSING, PANTELLERIA CAPERS	34

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED

★ PASTE

◆ <u>FETTUCCHINE AL PESTO</u> FETTUCCHINE, BASIL PESTO, RICOTTA SALATA	24
◆ <u>TONNARELLI</u> SQUARED-CUT PASTA, RED GRAPE TOMATO SAUCE, FRESH BASIL	29
◆ <u>TAGLIOLINI</u> TAGLIOLINI, PROSECCO-BASED BRANZINO RAGÙ, ZUCCHINI FLOWERS	36
◆ <u>FETTUCCHINE D'ARAGOSTA</u> FETTUCCHINE, LOBSTER, TOMATO SAUCE, BRANDY, LIGHTLY SPICY	49
• <u>SPAGHETTI</u> SPAGHETTI WITH CLAMS, SHRIMP, LOBSTER, CALAMARI, CHERRY TOMATOES, WHITE WINE, CRUSTACEAN JUS	35
◆ <u>RAVIOLI</u> FILLED WITH SNOW CRAB , POTATO AND SHEEP RICOTTA, CRUSTACEAN JUS, HERBS	40
◆ <u>PASTA GRATINATA</u> GRATINATED TAGLIOLINI, HAM AND PEAS, CREAM, PARMIGIANO REGGIANO	28
★◆ <u>PAPPARDELLE</u> PAPPARDELLE, LIGHT VEAL RAGÙ, CACIOCAVALLO CHEESE	31
◆ <u>STRACCETTI ALL'ARAGOSTA "THERMIDOR"</u> STRACCETTI WITH LOBSTER, PARMIGIANO-LOBSTER VELOUTÉ, GRATIN	45
<u>RISOTTO ACQUERELLO</u> RISOTTO WITH SAFFRON, BABY VEGETABLES, CASTEL MAGNO SPUMA, GOLD LEAF	38
<u>ZUPPA – VELLUTATA</u> DAILY MADE SOUP OR VELOUTE	21

MADE IN-HOUSE GLUTEN FREE PASTA AVAILABLE

PESCE

• <u>PESCE SPADA</u> GRILLED SWORDFISH, DECONSTRUCTED LIVORNESE, TOMATO, ONIONS, OLIVES	50
• <u>SALMONE REALE "ORA"</u> ORA KING SALMON, MELTED FENNEL, BLOOD ORANGE, CHAMPAGNE SAUCE	56
• <u>BRANZINO</u> PAN ROASTED CANARY ISLAND BASS, PARSLEY-ROOT PURÉE, ARTICHOKE CHIPS, WHITE WINE SAUCE, MARINATED CHERRY TOMATOES	53

CARNE

★ <u>GALLETTO AL MATTONE</u> PAN ROASTED CORNICHE HEN, SELECTED MUSHROOMS, POTATOES FONDANT, PINOT NOIR-INFUSED JUS	36
<u>FILETTO DI MANZO</u> 6 OZ RED ANGUS PRIME BEEF FILET, SAUTÉED BABY SPINACH, GRILLED OYSTER MUSHROOM, BÉARNAISE SAUCE	60
<u>COSTOLETTA D'AGNELLO</u> COLORADO LAMB LOIN IN A CASTELVETRANO OLIVE CRUST, STUFFED BABY PEPPERS, BABY ARTICHOKEs, LAMB JUS	62
<u>GUANCINA DI VITELLO</u> ★ BRAISED VEAL CHEEKS, IN ITS JUS, VIDALIA ONIONS, BABY CARROTS AND CELERY, SOFT POLENTA	54
<u>ANATRA ALL'ARANCIA</u> ROASTED DUCK BREAST, BLOOD ORANGE SAUCE, BABY BOK CHOY	48
<u>VEAL COSTOLETTA MILANESE</u> ★ BREADED PAN FRIED CENTER CUT VEAL CHOP, SERVED WITH BABY RUCOLA AND GRAPE TOMATOES	67
<u>VEAL COSTOLETTA PARMIGIANA</u> ★ BREADED PAN FRIED CENTER CUT VEAL CHOP, SERVED WITH TOMATO SAUCE AND MELTED MOZZARELLA SERVED WITH BABY RUCOLA AND GRAPE TOMATOES	70

CONTORNI

MASHED POTATOES, POTATO GRATIN, ITALIAN TRUFFLE POTATOES, SAUTÉED VEGETABLES, SAUTÉED RAPINI, SELECTED MUSHROOMS, SAUTÉED SPINACH

◆ MADE IN-HOUSE PASTA

★ ORGANIC INGREDIENTS

● WILD CAUGHT