CICCHETTI

CAPRESE 18
Farmer’s Cheese, Local Heirloom Tomatoes, Pumpkin Seeds, Crass, Chianti Vinegar

CAESAR SALAD 15
Romaine, Crisp Capers, Parmigiano, Asiago Croutons

OVEN ROASTED CHICKEN WINGS 16
Calabrian Chili Honey, Charred Cipollini Onions

WOOD ROASTED CALAMARI 17
Charred Padron Peppers, Castelvetrano Olives, Cherry Tomatoes, Merguez Sausage, Basil Aioli

TUNA CRUDO 19
Roasted Baby Beets, Honey Crisp Apples, Celery Root, Heirloom Carrot

CECINA TOSCANA 14
Chickpea Flatbread, Tomato Marmelletta, Rosemary, Olive Oil

WHIPPED BARREL-AGED FETA 12
Grilled Pita, Spanish Olive Oil, Aleppo Pepper

CITRUS MARINATED OLIVES 10
Manchego, Garlic, Olive Oil, Chilies

VERDE 15
Summer Greens, Heirloom Radish, Fennel, Olive, Herb Buttermilk Dressing, Parmigiano-Frico

WOOD FIRE ROASTED MEATBALLS 16
Pomodoro, Ricotta, Grilled Ciabatta

PIZZETTA & PANINO

MARGHERITA 14
Roma Tomato, Fresh Mozzarella, Torn Basil

SMOKED PROSCUITTO 16
Fig, Tallegio, Spicy Honey, Crispy Sage

CALABRESE 17
Smoked Scamorza, Soppressata, Fennel Sausage, Sweet Peppers, Tomato Conserva

BIANCA 15
Roasted Garlic, Mozzarella, Lemon Ricotta, Oregano

LUNA BURGER 18
Tomato Marmelletta, Crisp Pancetta, Midnight Moon Aged Goat Cheese, Ciabatta Bun

CHICKEN PIADINA 16
Fontina, Caramelized Onion, Calabrian Chili Aioli, Baby Arugula

MORTADELLO 15
Provolone Piccante, Sourdough, Giardiniera

QUATTRO FORMAGGI 16
Mozzarella, Fontina, Pecorino, Crucolo, Heirloom Tomatoes, Sourdough

BOCCADILLO 17
Serrano Ham, Manchego, Crushed Tomato Aioli, Baguette

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
SPUMANTE

Ferghettina, Franciacorta Brût, Italy 20
Bouvet Rosé, Loire Valley, FR 15
La Marca, Prosecco, Italy 11
Veuve Clicquot “Yellow Label”, Brût, Champagne 34

BLANCO

Gavi di Gavi, Pio Cesare, Piedmont 15 22
Chardonnay, Chalk Hill, Sonoma Coast 15 22
Chardonnay, Newton Unfiltered, Napa Valley 22 30
Moscato d’Asti, Vietti “Cascinetta Vietti”, Piedmont 13 19
Pinot Grigio, Ruffino Lumina, Delle Venezie IGT 13 19
Pinot Grigio, Terlato, Friuli Colli Orientali 17 25
Sauvignon Blanc, Loveblock, New Zealand 15 22
Sancerre, Domaine des Grosses, Loire Valley, FR 19 24
Riesling, Kung Fu Girl, Washington 14 19
Rosé, Rock Angel, Provence 18 26

ROSSO

Nebbiolo, Michele Chiarlo “Il Principe”, Piedmont 16 22
Baby Amarone, Allegrini, Palazzo Della Torre 17 24
Merlot, Ferrari-Carano, Sonoma 14 20
Chianti Classico, Cecchi, Toscana 13 19
Pinot Noir, Four Graces, Willamette Valley, OR 17 24
Pinot Noir, Belle Glos, Santa Maria Valley 24 35
Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills 14 24
Cabernet Sauvignon, Oberon, Napa Valley 19 26
Cabernet Sauvignon, Stags’ Leap Winery, Napa Valley 26 37
Malbec, Altos del Plata, Mendoza 15 21
Super Tuscan, Col di Sasso, Toscana 13 19
Super Tuscan, Rufino Modus, Toscana 18 26
Tempranillo, Numanthia, Termes, El Toro, Spain 16 22

CRAFTED COCKTAILS

WALDORF SIGNATURE MARGARITA 25
Casa Dragones Blanco Tequila, Combier Liqueur, Agave, Himalayan Salt Rim

CETRIOLO 16
Effen Cucumber Vodka, Fresh Lime Juice, Ginger

SOUTHERN HOSPITALITY 17
Bulleit Bourbon, Blackberries, Mint

TROPICAL SANGRIA 19
Sauvignon Blanc, Don Q Coconut, Peach Schnapps, Fresh Pineapple Juice

MIZNER’S MULE 17
Ketel One Orange, Canton Ginger, Fresh Lime Juice, O Ginger

TEA THYME 17
House Infused Bombay Pomegranate Gin, Fresh Lemon Juice, Thyme

AUTUMN BREEZE OLD FASHIONED 25
Private Label Buffalo Trace Whiskey, Frangelico, Pumpkin, Walnut Bitters

POMPELMO 19
Hendrick’s Gin, Grapefruit, Tarragon, Lemon

ROSE SPRITZ 19
Private Label Codigo Rosa Tequila, St. Germain, Strawberry, Fresh Lemon Juice, Sparkling Rosé

Specialty syrups & mixes hand-crafted in house

REFRESHERS

STRAWBERRY SPRITZ 9
CUCUMBER MINT LEMONADE 9

BEER

CRAFT

Barrel of Monks, 1926 Wit, Boca Raton 10
Big Top Brewing, Circus City IPA, Sarasota 9
Funky Buddha, Hop Gun IPA, Ft. Lauderdale 9
Inlet Brewing, Monk in the Trunk, Jupiter 8
Barrel of Monks, Single in the Sun, Boca Raton 9
Cigar City, Jai Alai IPA, Tampa 9
Angry Orchard, Hard Cider, Walden, NY 9
Lagunitas Brewing Co., IPA, Petaluma, CA 9

THE BREWED STANDARDS

Corona Extra, Pale Lager, Mexico 9
Bud Light, Light Lager, USA 8
Guinness, Irish Dry Stout, Ireland 9
Heineken, Pale Lager, Holland 9
Miller Lite, Pale Lager, USA 8
Stella Artois, Pilsner, Belgium 9
Peroni, Pale Lager, Italy 9

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Drinking good wine with good food, in good company, is one of life’s most civilized pleasures.