



# RWWSB

## DINNER 6 PM


### IL CRUDO | RAW BAR

**Italian Ceviche** // blood orange and lime marinated hamachi, cherry tomato, capers, olives, oregano, calabrian chili, rustic crostini 24\*

**Daily Selection of Oysters** // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce **Half Dozen 24 Dozen 45\*** 

**Half Dozen Little Neck Clams** // prosecco mignonette, fresh citrus chutney, horseradish, cocktail sauce 18\* 



**Tuna Tartare** // sherry-truffle vinaigrette, artichoke hearts, avocado 26\* 

**Prawn Cocktail** // light poached prawn, cocktail sauce, celery hearts 31 



**Crudo Ghiacciato** // oysters, clams, truffle tuna tartare, prawn cocktail, Italian ceviche 96\* 


**Best Russian Osetra Caviar** // brioche, accoutrements 150

### LE INSALATE | SALADS

**Insalata della Casa** // field greens, shaved garden vegetables, citrus, white balsamic dressing, goat cheese 19  

**Caesar Salad** // petite romaine lettuce, anchovy dressing, ciabatta croutons, parmesan cheese, chives 18\*


**"Figliata" Caprese Salad (serves up to 4)** // 1lb burrata filled with stracciatella and ciliegine mozzarella, local tomatoes, arugula 56  

**Antipasto Salad** // lettuce, olives, provolone, pepperoncini, cherry tomato, soppressata, hearts of palm, roasted pepper, red wine - oregano vinaigrette 24 


Grilled Fish 15\* | Grilled Shrimp 13\* | Grilled Chicken 8

### GLI STUZZICHINI | APPETIZERS

**Il Tagliere (serves 2)** // imported and domestic charcuteries and cheeses with olives, marinated mushrooms and artichokes 34


**Polpo Grigliato** // grilled octopus, "luciana tomato broth", shaved vegetables, salmoriglio, polenta fries 21 

**Meatballs** // beef and pork, pomodoro sauce, whipped ricotta cheese 18

**Prosciutto di Parma** // house made burrata, arugula, pickled red onion, aged balsamic 21 

**Australian Wagyu Carpaccio** // mustard aioli, capers, parmesan shavings, arugula, rosemary grissini 22\*


### LE PASTE | PASTA DISHES Gluten Free options available

**Ravioli della Mamma** // spinach and ricotta ravioli, vodka sauce 24 


**Linguine alle Vongole** // homemade egg linguine, white wine, cherry tomato 25

**Penne "Fra Diavolo"** // prawn, white wine, spicy pomodoro 30

**Pappardelle Bolognese** // three meat ragu, pecorino cheese 24


**Spaghetti "Cacio E Pepe"** // Tuscan pecorino, parmesan, cracked black pepper, extra virgin oil 24 


### I SECONDI | MAIN COURSES


**Branzino "Livornese"** // pan seared filet, tomato and caper sauce with olives and parsely, soft polenta, broccolini 39\* 

**Salmone alla Mugnaia** // pan roasted Scottish salmon, lemon butter sauce, buttermilk mashed potato, zucchini, chive oil 36\* 

**Pollo alla Parmigiana** // breaded organic chicken, pomodoro sauce, mozzarella, parmigiano, spaghetti al pomodoro 34



**Costata di Manzo** // grilled 14 oz prime rib eye, salsa verde, tuscan potatoes, sauteed broccolini 82\* 



**Brasato di Manzo al Chianti** // slow braised beef shortrib, parmesan risotto, baby carrots, pearl onions 46 

**Cotoletta di Vitello** // roasted veal chop, porcini mushroom, melted fontina cheese, roasted potatoes, veal jus 54 

### I CONTORNI | SIDE DISHES

**Broccolini** // garlic, olive oil, calabrian chili, toasted breadcrumbs 10 

**Tuscan Potatoes** // crispy peewee potatoes, rosemary, parmesan cheese, chili flakes 10  

**Soft Polenta** // mascarpone cheese, mushrooms, truffle sauce 12  

**Buttermilk Mashed Potato** // Yukon gold potato, chive oil 10  

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\*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 greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us: [events@knrhospitality.com](mailto:events@knrhospitality.com) or by phone at 305.938.3118

## NON-ALCOHOLIC COCKTAIL

Cucumber-Thyme Lemonade  
fresh cucumber, lemon, thyme **10**

## COCKTAILS

Strawberry Fennel  
Vodka, strawberry, fennel, grand marnier, lemon **15**

Bitter Sweet Symphony  
Gin, campari, grapefruit, lemon **15**

Aztec Medicine  
Aged Rum, pineapple, cilantro, lime **17**

Perfect Storm  
Tequila, ginger liqueur, thyme, grapefruit, lime, agave **17**

Smoke Signal  
Mezcal, st germain, fresno chili, passion fruit **17**

Maiden  
Bourbon, cucumber, mint, ginger, lime **15**

**Red Bull Tropical Tequila**  
Tequila, splash orange juice, Red Bull Yellow Edition (Tropical), lime **16**

## BEER

Draft  
The Tank IPA, Florida 6.5% **9**  
Mia 305 'golden ale', Florida 5.0% **9**  
Peroni Lager, Italy 5.1% **9**  
Unibroue 'la fin du monde', Canada 9% **9**

### Bottles + Cans

Pacifico, Mexico 4.4% **9**  
Yuengling Lager, Pennsylvania 4.5% **9**  
Blue Moon, Colorado 5.4% **10**  
Negra Modelo, Mexico 5.4% **9**  
Lagunitas Hazy Wonder IPA, California 6% **10**  
Angry Orchard Hard Cider, New York 5% **10**  
Heineken 0.0, Holland 0% **9**

## ENERGY

Red Bull Energy Drink **8**  
Red Bull Sugarfree **8**  
Red Bull Yellow Edition (Tropical) **8**  
Red Bull Red Edition (Watermelon) **8**

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

Lamberti Organic Prosecco Brut NV, Italy **15**  
Jean-Baptiste Adam Brut Rose NV, France **22**  
Tattinger 'La Francaise' Brut NV, France **24**

### WHITE

Pomino Bianco | Frescobaldi, Italy **15**  
Chardonnay | Frog's Leap, California **19**  
Chardonnay | Cakebread, California **28**  
Pinot Grigio | Kettmeir, Italy **15**  
Sauvignon Blanc | Nautilus, New Zealand **15**  
Sauvignon Blanc | Merry Edwards, California **32**  
Riesling | J.J Prüm 'Graccher Himmelreich' Spatlese, Germany **28**

### ROSE

Chateau d'Esclans Whispering Angel, France **16**

### RED

Pinot Noir | Chemistry, Oregon **15**  
Pinot Noir | St. Innocent, Oregon **28**  
Merlot | BR Cohn, California **15**  
Bordeaux | Chateau Haut-Surget, Lalande-De-Pomerol, France **24**  
Cabernet Sauvignon | Broadside, California **14**  
Cabernet Sauvignon | St. Supery, California **21**  
Cabernet Sauvignon | Penfolds 'Bin 704', California **29**  
Malbec | Piatelli Premium Reserva, Argentina **15**  
Super Tuscan | Frescobaldi 'Tenuta di Castilione', Italy **18**  
Chianti Classico | Antinori 'Badia a Passignano', Italy **34**  
Amarone della Valpolicella | Famiglia Pasqua, Italy **29**

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