


R W S B

DINNER 6:00PM - 10:00PM

IL CRUDO // RAW BAR

Classic Corvina Ceviche*   // Lime Squeeze, Rocoto Peppers, Choclo, Corn, Red Onion, Sweet Potato, Radishes **25**

Shrimp Ceviche   // Gulf White Shrimp, Pico de Gallo, Avocado, Cilantro, Lime, Tortilla Chips **26**

Prawn Cocktail  // Lemon, Togarashi, Fresh Horseradish, Cocktail Sauce **32**

Daily Selection of Oysters*  // Prosecco Mignonette, Horseradish, Cocktail Sauce **MP**



Salmon Tartare* // Sixty South Salmon, Caper, Shallot, Chives, Agrumato Olive Oil, Avocado Bread Crostini **28**



Seafood Tower* // Oysters, Clams, Salmon Tartare, Prawn Cocktail, Corvina Ceviche, 10g Calvisius Osetra Caviar, Shrimp Ceviche, Chilean King Crab Leg **175**

Beste Osetra Caviar* // Brioche, Accoutrements **175**

INSALATI // SALADS

Caesar Salad* // Petite Romaine Lettuce, Anchovy Dressing, Ciabatta Croutons, Parmesan Cheese **18**


Insalata Caprese   // Imported Buffalo Mozzarella, Tomatoes, Basil, Aged Balsamic **26**

Beet Salad   // Roasted Beets, Haricots Vert, Shaved Fennel, Goat Cheese Crumble, White Balsamic Dressing, Marcona Almond **20**

Crab Panzanella // Jumbo Lump Crab, Brioche Crouton, Heirloom Cherry Tomato, Cucumber, Red Wine Vinaigrette, Arugula Aioli **34**

STUZZICHINI // APPETIZERS

Il Tagliere (Serves 2) // Imported and Domestic Charcuterie and Cheeses, Olives, Marinated Mushrooms, Artichokes **36**


Warm Octopus Salad  // Potato, Olives, Arugula, Lemon Vinaigrette, Cherry Tomato, Calabrian Chili **24**

Veal Meatballs // Marsala Demi-Glace, Sautéed Mushrooms, Rustic Crostini **22**

Culatello di Zibello // Rosemary-Parmesan Focaccia, Stracciatella Cheese, Aged Balsamic **36**

Grilled Eggplant Carpaccio   // Marinated Bell Peppers, Capers, Olives, Goat Cheese Crumbles, Arugula Pesto **20**

PRIMI PIATTI // PASTAS

Spaghetti al Pomodoro e Basilico  // Imported Spaghetti, San Marzano Tomato Sauce, Basil **26**

Pear and Gorgonzola Agnolotti  // Black Truffle Fonduta, Seasonal Truffle **MP**

Ravioli della Mamma  // Spinach and Ricotta Ravioli, Four-Cheese Sauce **32**

Linguine Cozze e Vongole // House-Made Linguine, Clams, Mussels, White Wine, Cherry Tomato **32**


Rigatoni Gricia* // Crispy Pancetta, Pecorino Fonduta **26**


Lobster Bisque Risotto* // Maine Lobster Half **60**


SECOND PIATTI // MAIN COURSES

Branzino   // Braised Leeks, Roasted Zucchini, Caper Lemon Sauce **42**

Salmone* // Sautéed Spinach, Polenta Fries, Saffron Velouté **39**


Chicken Pinwheel  // Wrapped in Provolone and Pancetta, Fried Maitake Mushroom **38**

Brasato  // Slowly Red Wine-Braised Short Rib, Mascarpone Polenta, Roasted Carrots and Pearl Onions **49**


Costata di Manzo*  // 22oz New Zealand Grass-Fed Angus Bone-In Prime Ribeye, Garlic Mashed Potatoes, Asparagus, Herb Butter **89**


Grilled Lamb Chop Scottadito* // Salsa Verde, Arugula Salad, Cherry Tomatoes, Croutons, Parmesan Shavings **49**



Beer-Braised Pork Shank // Sautéed Eggplant, Cherry Tomatoes, Crushed Yukon Gold Potatoes **34**

Surf and Turf*  // 6oz Beef Tenderloin and 4oz Butter-Poached Lobster Tail, Roasted Garlic Mashed Potatoes, Garden Vegetables **86**

CONTORNI // SIDE DISHES

Tuscan Potatoes  // Crispy Peewee Potatoes, Rosemary, Parmesan, Chili Flakes **11**

Broccoli  // Garlic, Olive Oil, Calabrian Chili, Toasted Breadcrumbs **10**

Soft Polenta   // Mascarpone Cheese, Mushrooms, Truffle Sauce **12**

Sweet Pea Fiorentina // Crispy Pancetta, Onion **12**

 Gluten-Free  Vegetarian  Vegan  Celiac Abstain

While items marked Celiac Abstain are prepared without gluten, they may have cross-contamination from shared equipment and should not be consumed by someone who has Celiac disease.

*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.

Automatic 20% service charge is applied, 22% for parties of 6 or more.

Se agregará a su factura el 20% de cargos por servicio; el 22% si se trata de 6 o más personas.

Nap ajoute nan bódwo a yon chaj 20% pou sévis; chaj la ap 22% si nou 6 moun ou plis.

For special events please contact us: events@knrhospitality.com or by phone at 305.938.3118

COCKTAILS

Sipping Swan

Sipsmith Gin, Cherry Tomatoes, Basil, Corn, Chili 22

Tequila Garden

El Cristiano Blanco Tequila, Lemon, St-Germain, Agave, Cilantro, Yellow Pepper 20

Light Rose

Tito's Handmade Vodka, Lemon, Chamomile, Strawberry-Rosemary Shrub, Egg White 20

Novocain

Belvedere Vodka, Lemon, Raspberry-Mint Shrub, Champagne 20

Shrub Ties

Brugal Rum, Lime, Almond Orgeat, Strawberry-Rosemary Shrub 20

Aztec Corn

Abasolo, Nixta, Lime, Corn Simple 22

Feel The Beet

400 Conejos Mezcal, Chamomile-Infused Cointreau, Beets, Lime, Egg White 20

Pineapple Kick

Dano's Blanco Tequila, Pineapple, Peppercorn, Chili Flake 20

Sherry Cask

The Macallan 12 Scotch, Pedro Ximénez PX Sherry, Antica Formula, Figs 40

Italian Bramble

No.3 Gin, Peach, Lemon, Fig, Strawberry 20

Lost Italian

Select Aperitivo, Amaro, Lemon, Mezcal 22

Melon Milk

Pearl Cucumber Vodka, Ginger, Clarified Melon, Lemon 20

Bananas Foster

Basil Hayden Toasted Bourbon, Banana Demerara, Mole Bitters 20

NON-ALCOHOLIC BEVERAGES

Lemonade

Fresh Cucumber, Lemon, Thyme 10

Energy

Red Bull Energy Drink 8

Red Bull Sugarfree 8

Red Bull Yellow (Tropical) 8

Red Bull Red (Watermelon) 8

Water

Saratoga Water 28oz Still or Sparkling 10

BEER

Bottles & Cans

Pacifico, Mexico 4.4% 9

Yuengling Lager, Pennsylvania 4.5% 9

Blue Moon, Colorado 5.4% 10

Modelo Negra, 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

Peroni Lager, Italy 5.1% 9

Funky Buddha Floridian Wheat, Florida 5.2% 10

Monopoli Clara, Mexico 5% 10

WINE BY THE GLASS

SPARKLING

Lamberti Prosecco Brut NV, ITA 15

Veuve Clicquot Brut Champagne, FRA 24

Barons de Rothschild Brut Champagne NV, FRA 25

Jean-Baptiste 'Adam' Brut Rosé Champagne NV, FRA 22

Barons de Rothschild Rosé Champagne NV, FRA 30

WHITE

Frescobaldi Pomino Bianco, ITA 16

Il Palagio Roxanne Bianco Toscana, ITA 14

Kettmeir Pinot Grigio, ITA 15

Pieropan Soave Classico, ITA 15

La Spinetta Vermentino, ITA 20

Cloudy Bay Sauvignon Blanc, NZL 19

Nautilus Sauvignon Blanc, NZL 15

Framingham Sauvignon Blanc, Marlborough, NZL 13

Fantinel 'Tenuta Sant'Helena' Sauvignon Blanc, Friuli, ITA 18

ROSÉ

Château d'Esclans 'Whispering Angel', FRA 18

RED

Portlandia Pinot Noir, OR 17

Feudo Principi di Butera 'Calat' Merlot, Sicily, ITA 16

Broadside Cabernet Sauvignon, CA 14

Piatelli Premium Reserve Malbec, ARG 15

Terrazas Reserva Malbec, ARG 16

Col d'Orcia 'Spezieri' Super Tuscan, ITA 15

Montecillo 'Winemaker's Selection' Rioja Limited Edition, ESP 17

Papa Figos Douro Tinto, PRT 16

Renato Ratti 'Ochetti' Nebbiolo, ITA 18

Fantinel Borgo 'Tesis' Cabernet Sauvignon, Friuli, ITA 16

SELECT WINE BY THE GLASS

WHITE

Frog's Leap Chardonnay, CA 24

Flowers Chardonnay, CA 28

Fontanafredda Gavi di Gavi, ITA 22

Pahlmeyer 'Jayson' Sauvignon Blanc, CA 24

Gunderloch 'Jean-Baptiste' Kabinett Riesling, DEU 22

RED

St. Innocent 'Temperance Hill Vineyard' Pinot Noir, OR 34

Château Haut-Surget Bordeaux Lalande-de-Pomerol, FRA 24

Penfolds 'Bin 704' Cabernet Sauvignon, Napa Valley 29

RouteStock Cabernet Sauvignon, CA 21

Antinori 'Badia a Passignano' Chianti Classico, ITA 34

Fontanabianca Barbaresco, ITA 28

Tuffo Amarone della Valpolicella, ITA 29

Casa Ferreirinha 'Callabriga' Douro Tinto, PRT 22