



325 ALCAZAR AVE. CORAL GABLES FL. 33134

COLD DISHES

CLASSIC CAESAR °18

ROMAINE HEARTS / HOUSE DRESSING / PARMESAN / CROUTONS
ADD CHICKEN (+4) OR SHRIMP (+6)

FUGATO SALAD °20

SPINACH / ARUGULA / GREEN APPLE / MANGO / PISTACHIO / GOAT
CHEESE / CAMPARI TOMATOES / TRUFFLE & OLIVE OIL VINAIGRETTE

BEEF CARPACCIO °22*

RAW THINLY SLICED TENDERLOIN / LEMON /
OLIVE OIL / ARUGULA / PARMESAN / CAPERS

RAINBOW TIRADITO °32*

RAW YELLOWFIN TUNA / RAW CORVINA / RAW SALMON /
LOW-SALT SOY / CILANTRO / RED ONION / AVOCADO

BURRATA CAMPANIA °25

SOFT & CREAMY ITALIAN BURRATA / TOMATOES / MINI SPANISH
CHORIZO "AREPITAS" / PROSCIUTTO DI PARMA / TRUFFLE & OLIVE OIL

SIGNATURE PASTA

GNOCCHI ASIAGO °28

ASIAGO-FILLED GNOCCHI / SLICED PORCINI
MUSHROOMS / GORGONZOLA-TRUFFLE SAUCE

RAVIOLI ARAOSTA °32

LOBSTER-FILLED RAVIOLI / BRANDY / CHOPPED
TOMATOES / CRAB MEAT / LOBSTER SAUCE

PAPPARDELLE FUGATO °32

FRESH PASTA / SPINACH / SUN-DRIED TOMATOES / MUSHROOMS /
SMOKED MOZZARELLA / SHREDDED SHORT RIBS / TRUFFLE OIL

RAVIOLI DI ZUCCA °25

PUMPKIN-FILLED RAVIOLI / ALFREDO AMARETTO

FIOCCHETTI POIRE °26

"PURSE" PASTA / PEAR / ITALIAN CHEESES / VODKA SAUCE

RISOTTO OF THE DAY °MP

CHEF'S SELECTION OF RISOTTO

HOT DISHES

SOUP OF THE DAY °10

CHEF'S CREATION OF THE DAY / MADE IN-HOUSE
WITH THE FRESHEST INGREDIENTS

CHÈVRE CROQUETTES °16

GOAT CHEESE / ORGANIC PINE NUTS / HOMEMADE
MARINARA / STRAWBERRY-GUAVA SAUCE

TOSTONES COSTOLETTE °18

CRISPY TOSTONES / BRAISED SHORT RIBS / MELTED
PROVOLONE & MOZZARELLA / BALSAMIC GLAZE

GOLDEN CALAMARI °18

LIGHTLY BREADED CALAMARI / DEEP-FRIED / GRAPE
TOMATO MARINARA / GORGONZOLA FONDUE

GRILLED OCTOPUS °29

FRESH OCTOPUS / SLICED POTATOES / RED
PEPPER COULIS / GARLIC CILANTRO SALSA

MAIN COURSES

CHICKEN FLORENTINE °29

THIN CHICKEN BREAST / SPINACH / PARMESAN /
CREAMY MUSHROOM SAUCE

SUGAR-CRUSTED SALMON °35

PREMIUM ANTARCTIC SALMON / BROWN
SUGAR CRUST / STRAWBERRY GLAZE

BONELESS SHORT RIBS °48

RICHLY MARBLED BEEF SHORT RIBS /
TENDER & JUICY / FLAVORFUL RED BRAISE

PRIME CENTER-CUT FILET MIGNON °52

ORGANIC GRASS-FED 8 OZ. TENDERLOIN / HOUSE SEASONING

VEAL OSSOBUCO °55

CHEF'S MAGNUM OPUS / VEAL SHANK / VEGETABLE BROTH

FISH OF THE DAY °MP

FUGATO'S CATCH OF THE DAY

SIDES

MASHED POTATOES
ROASTED POTATOES
GRILLED VEGETABLES

CHOICE OF SALAD
CHOICE OF PASTA
RISOTTO CAPRESE

RISOTTO MILANESE
RISOTTO CHAMPAGNE
RISOTTO PORCINI

MAIN COURSES SERVED WITH YOUR CHOICE OF SIDE

Please let us know of any dietary restrictions and we will be sure to accommodate your needs.

*Consumer Warning: Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.*