



ITALICA

CUCINA

PIZZA BREAD 5

Warm pizza bread with Parmigiano, rosemary and garlic.

ANTIPASTI

BURRATA

19

Burrata cheese with lemony fennel, green tapenade, black olives powder and honey. Add prosciutto \$5

POLPETTE AL SUGO

Angus italian style meatballs, San Marzano tomato sauce, Parmigiano cheese, gremolata and crispy polenta.

17

CARCIOFI

Grilled artichokes hearts with parsley aioli, roasted tomatoes sauce, prosciutto di Parma and crispy garlic.

19

MELANZANE ALLA PARMIGIANA

Roasted eggplant, San Marzano tomato sauce, mozzarella, Parmigiano cheese and basil pesto.

18

CARPACCIO DI SALMONE

Fried capers, arugula, cherry tomatoes and Dijon vinaigrette.

20

FRITTO DI MARE

Fried shrimp, calamari, scallops, mussels and white fish with saffron aioli

21





ITALICA

CUCINA

PASTA

**TRUFFLE
CACIO
E PEPE 29**

Tagliolini pasta with Cacio-Parmigiano cheese and black pepper sauce topped with black truffles.

LASAGNA BOLOGNESE

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

24

PAPPARDELLE FRUTTI DI MARE

Pappardelle pasta with calamari, shrimp, scallops, mussels, garlic, parsley, cherry tomatoes, Pinot Grigio and Italian tomato sauce

27

CRAB RAVIOLI

Ravioli stuffed with crab in lemon - dill cream sauce, sautéed shrimp and lime zest.

25

GNOCCHI PIZZA BREAD BOWL

Potato gnocchi stuffed with Asiago cheese served with braised veal, Chianti Italian tomato sauce in a fresh pizza bread bowl.

29

SPINACH RAVIOLI 

Spinach & ricotta ravioli, with sautéed zucchini, broccolini, carrots and cherry tomatoes in pesto sauce

23



ITALICA

CUCINA

INSALATE SALADS

GAMBERI 19

Grilled shrimps with arugula, radicchio rosso, beets, fennel, onions and avocado with lemony vinaigrette.

CESARE

Arugula, Parmigiano cheese, pangrattato and crispy prosciutto di Parma.

18

MEDITERRANEA

Farro, arugula, gorgonzola cheese, roasted eggplant, red onions and broccolini with white balsamic vinaigrette.

18

NOSSA CAPRESE

Fior di late, watermelon, tomatoes, basil, pistacchio and balsamic vinaigrette.

18

CONTORNI SIDES

BLACK TRUFFLE CARPACCIO 8

ITALIAN SALAD 9

HOME FRIES 9

MASHED POTATOES 9

CACIO E PEPE RISOTTO 14

ARTICHOKES RISOTTO 14

**OVEN ROASTED
VEGETABLES** 12



ITALICA

CUCINA

SECONDI MAIN COURSES

BRANZINO

Oven roasted branzino with capers butter, roasted vegetables and fingerling potatoes.

39

SALMONE

Pan seared salmon, sautéed fingerlings potatoes, broccolini and caponata sauce.

32

SHRIMP & MASCARPONE

RISOTTO

Mascarpone risotto with shrimp and gremolata.

32

RIB EYE

Seared rib eye steak in red wine demi glace with mashed potatoes, arugula and fennel.

38



ITALICA

CUCINA

DOLCI

PIZZA DOLCE

Pizza with Nutella, ricotta, berries and cocoa powder.

14

TIRAMISU AFFOGATO

Whipped mascarpone cream, ladyfingers, espresso-Borghetti liquor syrup and cocoa powder.

15

ITALICA LAVA CAKE **NEW**

Dark chocolate lava cake with Aperol orange reduction, torched orange and Prosecco gelato.

13

ASSAGGIO DI GELATO **NEW**

A sample of the best Italian flavors.

15

CHEESECAKE AL PISTACCHIO

Home baked pistachio cheesecake with chocolate crackers, chocolate ganache and pistachio praline.

14

DOPO CENA

ROMANA SAMBUCA 10

ROMANA SAMBUCA NERA 10

LIMONCELLO DI CAPRI 10

CANDOLINI GRAPPA RUTA 10

AMARO MONTENEGRO 10

AMARO DEL CAPO 11

FRANGELICO 12

AMARETTO DISARONNO 12

FERNET BRANCA 12

BORGHETTI 11



ITALICA

PIZZA

🌿 PIZZA BREAD 5

Warm pizza bread with Parmigiano, rosemary and garlic.

ITALICAS

#PIZZALOVERS



LA ESTRELLA

35

Our famous star pizza stuffed with Italian tomato sauce, mozzarella, sautéed mushrooms, crispy prosciutto, arugula and olive oil.

TARTUFATA 29 🌿

Fior di latte mozzarella, sautéed mushrooms, Parmigiano cheese and black truffle.

BURRATA E PESTO 26 🌿

Pesto sauce, mozzarella, cherry tomatoes, burrata and chili oil.

FOUCO 24

Flaming pizza with Italian tomato sauce, mozzarella, pepperoni and jalapeños.

PROSCIUTTO E STRACCIATELLA 32

Italian tomato sauce, marinated cherry tomatoes, prosciutto di Parma, stracciatella cheese and arugula

RICOTTA E FUNGHI 26 🌿

Mozzarella, ricotta, sautéed mushrooms, spinach and Parmigiano.




ITALICA

PIZZA

CLASSICAS



MARGHERITA 19

Italian tomato sauce, fior di latte mozzarella, basil and olive oil. 

COTTO E FUNGHI 21

Italian tomato sauce, mozzarella, prosciutto cotto, mushrooms and kalamata olives.

PARMIGIANA 19

Italian tomato sauce, mozzarella, roasted eggplant, Parmigiano cheese and basil.

PEPPERONI 19

Italian tomato sauce, mozzarella and pepperoni.

4 FORMAGGI 18

Mozzarella, gorgonzola, goat cheese, Parmigiano and green olives.

POMODORO E AGLIO 17

Italian tomato sauce, mozzarella, tomato slices, garlic chips, Parmigiano cheese and parsley.

ADD TO ANY PIZZA

ANCHOVIES 4 | EGG 3 | ARUGULA 3 | PROSCIUTTO 8

BURRATA 8 | FIOR DI LATTE 6 | TRUFFLE OIL 3

MOZZARELLA 3 | SHRIMP 8 | MUSHROOMS 5 | HAM 5

CHERRY TOMATOES 3 | BLACK TRUFFLE CARPACCIO 8



ITALICA

COCKTAILS & DRINKS

SPRITZ

IL CLASSICO

Aperol, Prosecco, soda and orange slice.

17

IL FLOREALE **NEW**

Sake, St Germain, Prosecco and natural flowers.

17

IL ROSATTO

Cocchi rosa, Prosecco, Luxardo maraschino liquor, lemon juice and lemon Wedge.

17

FRUTTATO **NEW**

Santa Teresa 1796 rum, Aperol, Pinot Grigio, passion fruit syrup, pineapple juice and dry orange.

17

♥ BETTER THAN SWEET

Luxardo bitter bianco, Italicus and grapefruit San Pellegrino soda.

17

♥ GIOVANNI MEET OAXACA

Aperol, Montelobos mezcal, orange juice, Prosecco, sparkling water and torched orange.

17



IT'S
SPRITZ TIME
SOMEWHERE

#SPRITZLOVERS



ITALICA

COCKTAILS & DRINKS

MIDTOWN COCKTAILS

STRIPPER MARTINI 17

Milk punch Tequila Espolon, Cocchi bianco, Prosecco, passion fruit pulp, lemon-lime juice, green tea and Amarena cherry.

NOSSA COLADA 17

Milk punch Santa Teresa 1796 rum, Malibu, coconut cream, lemon-lime juice and pineapple juice.

PASSION LASSI 17 ♥

Habana club white rum, passion fruit syrup, cucumber, jalapeño, yogurt, mint and nutmeg.

SUMMER AT THE CORNER 17 **NEW**

Espolon tequila blanco, ilegal mezcal, lemon, watermelon shrub and tajin rim.

COSTA AMALFITANA 17

Cocchi Americano Blanco, pineapple juice, passion fruit syrup, sparkling water, natural flowers and lemon peel.

REGINA DI CAPRI 17

Bulldog London dry gin, mix berries, lime mix and aquafaba.

CACAO NEGRONI 17

Cacao Fat washed Bulldog gin, Campari, Cinzano sweet vermouth, torched orange.



ITALICA

COCKTAILS & BEERS

VERMOUTH BAR

Ask for your perfect serve.

CINZANO 1757 12
Rosso di Torino.

CINZANO 8
Rosso di Torino.

BORDIGA 11
Bianco di Torino.

BORDIGA 11
Rosso di Torino.

BORDIGA 11
Extra dry di Torino.

**COCCHI
AMERICANO** 10
Rosa di Torino.

**COCCHI
AMERICANO** 10
Bianco di Torino.

**DEL
PROFESSORE** 13
Rosso di Torino.

BEERS

DRAFT BEERS

PERONI 8
Lager from Italy.

**STELLA
ARTOIS** 9
Premiun Pilsner
from Belgium.

LAGUNITAS 9
Premium India
Pale Ale
from California.

BOTTLED BEER

PERONI 8
Lager from Italy.

**BIRRA
MENABREA** 9
Ambrata Lager
from Italy.

**BIRRA
MENABREA** 9
Bionda Lager
from Italy.

HEINEKEN 8
Pale Lager
from Holland.

**CORONA
EXTRA** 8
Pale lager
from Mexico.

GROLSCH 9
Euro pale lager
from Netherlands.

LAGUNITAS 8
IPA from California.

**STELLA
ARTOIS %** 8
Non Alcoholic



ITALICA

WINES

RED WINE

FLOR DEL INCA 12 | 40

Malbec from Mendoza, Argentina.

CALATRONI 14 | 42

Sangue di Giuda dell'Oltrepò Pavese DOC, Italy.

VILLA

MARIN 14 | 42

Merlot from Veneto, Italy.

PAROLVINI 14 | 42

Nero D'avola from Sicilie, Italy.

MALMA FINCA

LA PAPAY 15 | 48

Pinot Noir from Patagonia, Argentina.

ZENATO 54

Valpolicella Superiore from Veneto, Italy.

FORNACELLE

ZIZZOLO 62

Bolgheri from Tuscany, Italy

CATENA 66

Malbec from Mendoza, Argentina.

ALTESINO 74

Rosso Di Moltacino from Tuscany, Italy.

MAZZEI

PHILIP 92

Cabernet Sauvignon from Tuscany, Italy.

G.D. VAJRA 94

Barolo from Piedmont, Italy.

PODERE LA

VIGNA 119

Brunello Di Montalcino from Tuscany, Italy.

VIVALDI 135

Amarone della Valpolicella from Veneto, Italy.

ROSE WINE

OBRA

PRIMA 14 | 52

Rosato from Mendoza, Argentina.

TORMARESCA

CALAFURIA 52

Rose from Puglia, Italy.



ITALICA

WINES

WHITE WINE

BEATI 14 | 42
Pinot Grigio from
Venice, Italy.

SCAIA 14 | 42
Chardonnay from
Veneto, Italy.

PRODIGO 14 | 42
Sauvignon Blanc
from Friuli-Venezia,
Italy.

PAROLVINI 14 | 42
Moscato from
Lombardia, Italy.

**FRATELLI
URCIUOLO** 48
Falanghina from
Campania, Italy.

CATENA ALTA 72
Chardonnay from
Mendoza Argentina.

SPARKLING WINE

**MARTINI
PROSECCO** 14 | 42
Prosecco DOC
from Italy.

**PINK FLAMINGO
ROSE** 14 | 42
Rosé Sparkling wine
from France.

FERRARI 48
Brut Sparkling from
Trentino, Italy

**DOM
PERIGNON** 400
From Champagne,
France.

**POMMERY POP
SPLIT BOTTLE**
187 ML 28
Extra Brut Champagne
from Champagne,
France.

**BARONE PIZZINI
ANIMANTE** 92
Franciacorta from
Lombardy, Italy.

**POMMERY BRUT
APANAGE** 100
From Champagne,
France.



ITALICA

BRUNCH

SATURDAY & SUNDAY 10-4pm

COFFEE and TEA

ESPRESSO 3

MACCHIATO 3.50

ICE TEA 4.50

**ICE
CAPPUCCINO** 4.50

**ICE
AMERICANO** 3

HOT TEA 3.50

English breakfast,
Camomille, Tropical
green tea

ICE LATTE 4.50

Milk Options: regular / oat / almond \$1

COLD PRESS JUICES

K8 *GREEN*

Kale, spinach, chard, celery,
bok choy, parsley, apple, lime.

11

D3+ *TROPICAL*

Dragonfruit, pineapple,
coconut, ginger.

11

A3+ *SUNSHINE*

Apple, carrot, lemon, ginger.

11

FRESH JUICES & LEMONADES

ORANGE JUICE 6

LEMONADE 6

GRAPEFRUIT JUICE 6

PINEAPPLE JUICE 6

GINGERMINT 6

ARNOLD PALMER 5



3201 NE 1st ave. Miami, FL 33137



@italicamidtown

#ITALICALOVERS

ITALICA

ITALICA

BRUNCH

SATURDAY & SUNDAY 10-4pm

BRUNCH

BUONGIORNO 8

Toasted sourdough bread, mascarpone cheese, house marmalade, Nutella and pistacchio.

TOAST ALL'AVOCADO 13

Toasted sourdough bread, smashed avocados and poached eggs.

CROISSANT SANDWICH 12

Toasted croissant with smashed avocados and scrambled eggs.

Option: Classic Ham & Cheese 10

EGGS ANY STYLE 14

2 eggs any style, toasted sourdough bread a choose of one side.

CAPRESE GRILLED CHEESE 9

Toasted sourdough bread, mozzarella cheese, tomatoes and basil.

ITALICA FRENCH TOAST 13

Grilled brioche bread, bananas, Nutella and pistacchio.

HEALTHY MEDITERRANEAN BOWL 11

Greek yogurt, homemade granola, fresh berries and honey.

ALL NATURAL AÇAÍ BOWL 12

Açaí blended with banana, fresh fruits, fresh berries, homemade granola, coconut, cacao nibs and honey.



3201 NE 1st ave. Miami, FL 33137



@italicamidtown #ITALICALOVERS

ITALICA

ITALICA

BRUNCH

SATURDAY & SUNDAY 10-4pm

BRUNCH

FRUIT PLATTER 10

Assorted fresh fruits with honey.

STEAK AND EGGS 33

Seared rib eye steak with French fries, eggs any style and caper butter

SIDES

CRISPY BACON 3 | PROSCIUTTO DI PARMA 8 | PROSCIUTTO COTTO 5
AVOCADO 3 | MOZZARELLA CHEESE 4 | SAUTÉED MUSHROOMS 3
FRESH FRUIT 5 | FRIED FINGERLING POTATOES 4

BAKERY

CROISSANT 4

DAILY COFFEE CAKE 5

CINNAMON ROLL 5



3201 NE 1st ave. Miami, FL 33137



@italicamidtown #ITALICALOVERS

ITALICA

ITALICA

BRUNCH

SATURDAY & SUNDAY 10-4pm

SPECIAL DRINKS



**BOTTOMLESS
APEROL SPRITZ 25**

2x1

APEROL SPRITZ 16

(Per person)



**BOTTOMLESS
MARTINI&ROSSI
PROSECCO 25**

(Per person)



3201 NE 1st ave. Miami, FL 33137



@italicamidtown

#ITALICALOVERS

ITALICA

ITALICA

LUNCH

MONDAY TO FRIDAY, FROM 12 TO 4PM
INCLUDES 1 ENTRÉE AND 1 SODA.

ITALICA 21

SALMONE

Pan seared salmon, sautéed fingerlings potatoes, broccolini and caponata sauce.

RISOTTO DEL GIORNO

Try our chef creation risotto of the day.

GNOCCHI RAGU

Potato gnocchi stuffed with Asiago cheese served with braised boneless beef short ribs in a Chianti Italian tomato sauce.

PREMIUM 18

LASAGNA BOLOGNESE

Homemade traditional beef bolognese lasagna with bechamel sauce and Parmigiano cheese.

PIZZA ITALICA

Choose from our Italice pizzas.

GAMBERI

Grilled shrimp with arugula, radicchio rosso, beets, fennel, onions and avocado with lemony vinaigrette.

CLASSIC 16

MEDITERRANEA SALAD

Farro, arugula, gorgonzola cheese, roasted eggplant, red onions and broccolini with white balsamic vinaigrette.

PIZZA CLASSICA

Choose from our classic pizzas.

SPINACH RAVIOLI

Spinach & ricotta ravioli, with sautéed zucchini, broccolini, carrots and cherry tomatoes in pesto sauce

UPGRADES

GLASS OF WINE

Malbec, Pinot Grigio, Rose or Prosecco.

6

BOTTLE BEER

Peroni, Corona or Lagunitas.

6

COFFEE

Espresso, Machiatto or Americano.

2





ITALICA

HAPPY HOUR

EVERY DAY FROM 4 TO 7 PM

FOOD 9

MONTANARA

Chef's choice fried pizza.

RICOTTA

Whipped ricotta, honey and focaccia bread.

COZZE

Mussels with parsley, white wine, cherry tomato and focaccia bread.

VEGGIE CARPACCIO

Red beet, goat cheese, caramelized walnuts, torched oranges, green olives and micro greens.

CRISPY MELANZANE

Fried breaded eggplant with italian tomato sauce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that our prices are subject to change and that an 18% service charge will be added to your final bill on tables with five or more people.



ITALICA

HAPPY HOUR

EVERY DAY FROM 4 TO 7 PM

MIDTOWN COCKTAILS 9

SUMMER AT THE CORNER

Espolón tequila blanco, Ilegal mezcal, lemon, watermelon shrub and tajin rim.

COSTA AMALFITANA

Cocchi Americano, pineapple juice, passion fruit syrup, sparkling water, natural flowers and lemon peel.

IL CLASSICO

Aperol, Prosecco, soda, orange slice.

PASSION LASSI

Havana club white rum, passion fruit syrup, cucumber, jalapeño, yogurt, mint and nutmeg.

CRAFT BEERS 7

PERONI

Lager from Italy.

CORONA EXTRA

Pale lager from Mexico.

HEINEKEN

Pale Lager from Holland.

LAGUNITAS

IPA from California.

STELLA ARTOIS

Belgian Pilsner from Belgium

WINE BY THE GLASS 7

GAMBINO PROSECCO

Prosecco DOC from Italy.

IL NIDO

Rosato from Venice, Italy.

VILLA D'ADIGE

Pinot Grigio from Venice, Italy.

FLOR DEL INCA

Malbec from Mendoza, Argentina.