



# THE GREEN POINTE

## STARTERS

### SOUPS

<b>Truffle Mushroom Cream</b>	12	<b>Lobster Bisque</b>	15
Velvety Truffle-Infused Mushroom Cream Soup	.	Our vision of classic Bisque	.

### SALADS

<b>The Green Pointe Salad</b>	16	<b>Greek Salad</b>	17
Quinoa, Asparagus, Avocado, Arugula, Artichoke, Shaved Parmesan, Olives, Lemon Dressing	.	Tomato Salad With Greek Feta, Cucumber, Onions, Olives, and Sweet Pepper Butter	.
<b>Caesar Salad</b>	13	<b>Beet Salad</b>	14
Classic Elegance, Signature Dressing	.	Roasted Heirloom Beets, Delicate Salad Mix, Honey Dressing, Rich Pesto, Creamy Burrata, Toasted Almonds	.
<b>Garden Fresh Truffle Burrata</b>	16	<b>Crab Salad</b>	19
With Currant Drizzle Dry Tomatoes, Rustic Bread, Pine Nuts	.	With Avocado, Tobico and Creamy Dressing	.
<i>ADD PROTEIN: CHICKEN 5, SHRIMP 5, SALMON 6, SEARED AHI TUNA 9</i>			

### COLD APPETIZERS

<b>*Beef Carpaccio</b>	19	<b>*Tuna Tartare</b>	19
Svelte Raw Beef, Delicate Glaze, Parmesan	.	Sashimi-Grade Ahi Tuna, Creamy Avocado, Crostini, Soy Sauce	.
<b>*Salmon Carpaccio</b>	17	<b>Shishito Peppers</b>	13
Thinly Sliced Raw Salmon, Subtle Glaze, Parmesan	.	With Sweet Heat Aioli	.
<b>*Avocado Royale</b>	19		
With Salmon Truffle and Red Caviar	.		

### HOT APPETIZERS

<b>Grilled Octopus</b>	28	<b>Cauliflower</b>	18
Succulent Octopus, Baby Potatoes, Aromatic Garlic Bread	.	Roasted Cauliflower Crown, Pistachio Sauce, Truffle Oil Infusion	.
<b>Eggplant Parmigiana</b>	16	<b>Truffle French Fries</b>	8
Baked Eggplant, Tomato Sauce, Pesto Sauce	.	Gourmet Fries, Aromatic Truffle Oil, Parmesan	.
<b>Chicken Wings</b>	16	<b>Shrimp Skewers with Sweet Chili Sauce</b>	12
Lemon Pepper Chicken Wings, Picanto Mango Sauce	.		

## PIZZA

<b>Classic Cheese</b>	17	<b>Veggie Lovers</b>	20
Tomato Sauce, Mozzarella Cheese	.	Tomato Sauce, Mozzarella, Onions, Peppers, Black Olives, Mushrooms, Tomatoes	.
<b>Margherita</b>	19	<b>Truffle Mushroom</b>	21
Tomato Sauce, Fresh Mozzarella Cheese, Basil, Cherry Tomato	.	White Sauce, Mozzarella, Mushrooms, Parmesan cheese, Truffle Oil	.
<b>Prosciutto and Goat Cheese</b>	20	<b>Hawaiian</b>	19
Tomato Sauce, Mozzarella Cheese, Goat Cheese, Figs, Prosciutto	.	Tomato Sauce, Mozzarella, Pineapple, Ham	.
<b>Pepperoni</b>	18	<b>Focaccia Bread</b>	9
Tomato Sauce, Mozzarella, Pepperoni	.	Our Signature Flatbread with Garlic, Rosemary, Parmesan cheese	.
<b>Spicy Diavola</b>	21		
Spicy Salami, Jalapenos, Devil Style Sauce, Spicy honey	.		
<i>PIZZA TOPPINGS: PARMESAN CHEESE, GOAT CHEESE, PEPPERONI, SALAMI, HAM, SAUSAGES, PROSCIUTTO, CHICKEN, ANCHOVIES, MUSHROOMS, PEPPERS, TOMATOES, PINEAPPLE, ONIONS, ARUGULA, OLIVES, TRUFFLE OIL, BASIL</i>			
		<b>GLUTEN FREE CRUST</b>	+ 5

## PASTA

<b>Cheese Gnocchi</b>	19	<b>Spaghetti Carbonara</b>	22
A Symphony of Parmesan, Mozzarella, and Gorgonzola	.	Silky White Sauce, Crisp Bacon, Rich Egg Yolk, Aged Parmesan	.
<b>Fettuccine Alla Vodka</b>	20	<b>Fettuccine Alfredo with Chicken and Mushrooms</b>	23
Luxuriously Crafted with a Rich and Creamy Sauce	.	Tender Chicken, Earthy Mushrooms, Velvety White Sauce, Parmesan	.
<b>Spaghetti with Octopus</b>	28	<b>Rustic Fettuccine with Porcini Mushrooms</b>	29
Roasted Almonds, and Pepperoni Crumbles	.	Rich, Woodsy Essence of Wild Mushrooms, Creamy Parmesan Embrace	.
<b>Spaghetti Bolognese</b>	22	<b>Shrimp &amp; Cauliflower Spaghetti</b>	23
Premium Ground Beef, Rich Homemade Meat Sauce	.	with Pistachio Cream	.
<b>Spaghetti Pomodoro / Add Meatballs</b>	16 / 22		
Tomato Sauce, Olive Oil, Basil	.	<b>GLUTEN FREE OPTION</b>	+5
<b>Seafood Fettuccine</b>	25		
Luxuriant Pink Sauce with Salmon, Shrimp, Octopus	.		

## RISOTTO

<b>Seafood Risotto</b>	25	<b>Porcini Mushroom Risotto</b>	29
Luxuriant Pink Sauce with Salmon, Shrimp, Octopus	.	Creamy and Flavorful, Infused with White Wine, Butter, and Parmesan	.

## MAIN COURSE

<b>Salmon Steak</b>	32	<b>*Ahi Tuna</b>	32
Pan-seared Atlantic Salmon, Roasted Zucchini, Baby Potatoes, Vibrant Pesto Sauce	.	Seared Tuna, Symphony of Mediterranean Flavors, Velvety Sesame Sauce	.
<b>Slow-Braised Wagyu Beef</b>	38	<b>Beef Tenderloin</b>	35
With Couscous & Garden Vegetables	.	Prime Beef Tenderloin, Delicate Asparagus, Baby Potatoes, Indulgent Mushroom Sauce	.
<b>New York Steak</b>	54	<b>Branzino Fillet</b>	33
16 oz Grass Feed Prime Steak, Pepper Sauce, Asparagus	.	Mediterranean Seabass Seared to Perfection, Tender Asparagus, Cherry Tomatoes, Wine Sauce	.
<b>Perfectly seared Duck breast</b>	39		
With a poached Pear in red Wine and red Currant Sauce	.		

*Asparagus, zucchini, baby potato, mashed potatoes, french fries, mushrooms, grilled veggies* 7

## DESSERTS

<b>Orange Crème Brûlée</b>	9	<b>Chocolate lava cake</b>	11
With Berries	.	With Ice Cream and Almonds	.
<b>Chia Seeds Coconut Pudding</b>	9	<b>Vanilla Ice Cream 3 scoops</b>	8
With Blueberries and Almonds	.	With Berry Sauce, Chocolate, Almonds or Berries	.
<b>Tiramisu</b>	10		
Classic Italian Dessert	.		

*\* Contains raw or undercooked ingredients.*

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*

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# Wine list

## BY THE GLASS

### COCKTAILS

<b>Mulled Wine</b> Hot Wine with Spices and Fruits	15
<b>Red House Sangria</b> With Fruits and Berries	15
<b>White House Sangria</b> With Fruits and Berries	15
<b>Bellini</b> Prosecco and Peach Purée	12
<b>Mimosa</b> Prosecco and Orange Juice	12
<b>Rossini</b> Prosecco and Puréed Strawberries	12
<b>Mojito / Mojito Strawberry</b> Prosecco, Lime, Soda and Mint	14
<b>Aperol Spritz</b> Prosecco, Club Soda, Orange	15
<b>Red Wine Spritz</b> Red Wine, Orange, Sprite	15

### SPARKLING

<b>Prosecco</b> , Colori Di Giada, Italy	13
<b>Moscato Sweet</b> , Saracco, Italy	14
<b>Moet Chandon Brut</b> , 0.187ml, France	30

### RED

<b>Pinot Noir</b> , Belle Glos, USA	18
<b>Cabernet Sauvignon</b> , Rode Cellars, USA	11
<b>Cabernet Sauvignon</b> , Dough, USA	15
<b>Merlot</b> , Textbook, USA	14
<b>Chianti</b> , Avignonesi, Italy	14
<b>Malbec</b> , Catena Zapata, Argentina	17
<b>Pinot Noir</b> , Prosper Maufoux, France	17
<b>Chateau Larose-Trintaudon</b> , Bordeaux Blend, France	17

### WHITE

<b>Sauvignon Blanc</b> , Rode Cellars, USA	11
<b>Sauvignon Blanc</b> , Rapaura, New Zealand	15
<b>Chardonnay</b> , Rode Cellars, USA	11
<b>Chardonnay</b> , McNab, USA	15
<b>Pinot Grigio</b> , San Michele Eppan, Italy	14
<b>Riesling</b> , Dr.Loosen, Germany	15

### ROSE

<b>Chateau Miraval</b> , France	15
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## BOTTLE

### WHITE

<b>Jankara</b> , Vermentino, Italy	60
<b>Gavi Di Gavi</b> , Villa Sparina, Italy	45
<b>San Michele Eppan</b> , Pinot Grigio, Italy	45
<b>Mar De Frades</b> , Albarino, Spain	40
<b>Dr.Loosen</b> , Riesling Kabinett, Germany	55
<b>McNab</b> , Chardonnay, USA	50
<b>Chalk Hill</b> , Sauvignon Blanc, USA,	50
<b>The Four Graces</b> , Pinot Gris, USA	40
<b>Pouilly-Fume</b> , Henri Bourgeois, France	60
<b>Chablis</b> , Domaine Du Colombier, France	55
<b>Meursault</b> , Pascale Matrot, France	150
<b>Meyer-Fonne</b> , Gewurztraminer Reserve, France	55
<b>Yarden</b> , Chardonnay, <b>Kosher Wine</b> , Israel	50
<b>Rapaura Springs</b> , Sauvignon Blanc, New Zealand	48

### SPARKLING

<b>Moscato D'Asti</b> , Saracco, Sweet, Italy	50
<b>Prosecco</b> , Colori Di Giada, Italy	40
<b>Corpinat</b> , Gramona, Cava Brut, Spain	55
<b>Moet Chandon</b> , 0.187 ml, France	30
<b>Moet Chandon</b> , 0.750 ml, France	90
<b>Ruinart</b> , Blanc de Blancs, France	120

### ROSE

<b>Chateau Miraval</b> , Rose, France, Provence	45
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### RED

<b>Valpolicella</b> , Allegrini, Veneto blend, Italy	40
<b>Chianti</b> , Avignonesi, Sangiovese, Italy	45
<b>Barbaresco</b> , Castello di Neive, Italy	65
<b>Barolo</b> , G.D. Vajra Albe, Italy	80
<b>Brunello di Montalcino</b> , Altesino, Italy	120
<b>Amarone Della Valpolicella</b> , Tommasi, Italy	140
<b>Tignanello</b> , Antinori, Super Tuscan, Italy	270
<b>Dough</b> , Cabernet Sauvignon, USA	45
<b>Caymus</b> , Cabernet Sauvignon, USA	175
<b>Belle Glos Clark &amp; Telephone</b> , Pinot Noir, USA	70
<b>Domaine Serene</b> , Pinot Noir, USA	125
<b>Lapis Luna</b> , Zinfandel, USA	40
<b>Helen Keplienger</b> , Vermillion, Red Blend, USA	55
<b>Textbook</b> , Merlot, USA	45
<b>Château Le Crock</b> , Bordeaux Blend, France	85
<b>Prosper Maufoux</b> , Pinot Noir, France	55
<b>B. Deagrang</b> , Volnay 1er Cru, Pinot Noir, France	125
<b>Chateau Fortia</b> , Chateauneuf-du-Pape, France	75
<b>Condado de Haza</b> , 20 Aldeas, Tempranillo, Spain	55
<b>Matilda Nieves</b> , Mencia, Spain	40
<b>Catena</b> , Malbec, Argentina	55
<b>Yarden</b> , Red Blend, <b>Kosher wine</b> , Israel	40
<b>Vik</b> , La Piu Belle, Red Blend, Chile	145

# Drinks

## CLASSIC COFFEE

<b>Espresso / 2X</b>	4 / 5
<b>Americano / Iced</b>	4.5
<b>Macchiato</b>	5
<b>Cappuccino / Iced</b>	5
<b>Double Cappuccino</b>	6
<b>Flat White</b>	6
<b>Mocha</b> Coffee with Chocolate	6
<b>Latte / Iced</b>	6
<b>Matcha Latte</b> green, yellow, pink	6
<b>Affogato</b>	8

## SIGNATURE COFFEE

<b>RAF Lavender / Vanilla</b>	8
<b>Bumblebee</b> Espresso and Fresh Orange Juice	8
<b>Cocoa</b>	7
<b>Hot Chocolate</b>	9
<b>Pine Nuts Cappuccino</b>	8

ADD CREAMER, WHOLE, OAT AND ALMOND MILK, EXTRA SHOT +1

## TEA

<b>Hot Tea Pot (18oz / 550ml)</b> Mint, Honey, Lemon <i>Chamomile, Classic Green, Classic Jasmine Green, Blueberry Pineapple Green Tea, Hibiscus, Mint, Classic Black, Passion Fruit Black, Earl Grey Black</i>	9
<b>Hot Sea Buckthorn (Oblepicha) Tea Pot</b>	12

## LEMONADES

<b>Lemonade</b> Mint Cucumber Lime / Mango Passion Fruit / Strawberry Basil	6
<b>Iced Tea</b>	.
<b>Shirley Temple</b> Sprite, Grenadine	4

## DRINKS

<b>S. Pelligrino / Acqua Panna</b> 8 oz / 25 oz	4 / 6
<b>Glass Soda</b>	4
<b>Fresh Squeezed Orange Juice 10 oz</b>	7

## BEER

<b>Corona / Lagunitas IPA / Blue Moon</b>	6
<b>Stella Artois / Peroni / Peroni 0.0</b> (Italy)	
<b>LA Rubia</b> (Winwood) / <b>Asahi</b> (Japan)	



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