



THE GREEN POINTE

STARTERS

SOUPS

Truffle Mushroom Cream 12
Velvety Truffle-Infused Mushroom Cream Soup .

Lobster Bisque 15
Our vision of classic Bisque .

SALADS

The Green Pointe Salad 16
Quinoa, Asparagus, Avocado, Arugula, .
Artichoke, Shaved Parmesan, Olives, Lemon Dressing .

Greek Salad 17
Tomato Salad With Greek Feta, Cucumber, Onions, .
Olives, and Sweet Pepper Butter .

Caesar Salad 13
Classic Elegance, Signature Dressing .

Beet Salad 14
Roasted Heirloom Beets, Delicate Salad Mix, Honey Dressing, .
Rich Pesto, Creamy Burrata, Toasted Almonds .

Burrata Salad 16
With Currant Drizzle Dry Tomatoes, Rustic Bread, Pine Nuts .

Crab Salad 19
With Avocado, Tobico and Creamy Dressing .

ADD PROTEIN: CHICKEN 5, SHRIMP 5, SALMON 6, SEARED AHI TUNA 9

COLD APPETIZERS

***Beef Carpaccio** 19
Svelte Raw Beef, Delicate Glaze, Parmesan .

***Tuna Tartare** 19
Sashimi-Grade Ahi Tuna, Creamy Avocado, .
Crostinini, Soy Sauce .

***Salmon Carpaccio** 17
Thinly Sliced Raw Salmon, Subtle Glaze, Parmesan .

Shishito Peppers 13
With Sweet Heat Aioli .

***Avocado Royale** 19
With Salmon Truffle and Red Caviar .

HOT APPETIZERS

Grilled Octopus 28
Succulent Octopus, Baby Potatoes, Aromatic Garlic Bread .

Cauliflower 18
Roasted Cauliflower Crown, Pistachio Sauce, .
Truffle Oil Infusion .

Eggplant Parmigiana 16
Baked Eggplant, Tomato Sauce, Pesto Sauce .

Truffle French Fries 8
Gourmet Fries, Aromatic Truffle Oil, Parmesan .

Chicken Wings 16
Lemon Pepper Chicken Wings, Picanto Mango Sauce .

Shrimp Skewers with Sweet Chili Sauce 12

PIZZA

Classic Cheese 17
Tomato Sauce, Mozzarella Cheese .

Veggie Lovers 20
Tomato Sauce, Mozzarella, Onions, Peppers, .
Black Olives, Mushrooms, Tomatoes .

Margherita 19
Tomato Sauce, Fresh Mozzarella Cheese, Basil, Cherry Tomato .

Truffle Mushroom 21
White Sauce, Mozzarella, Mushrooms, .
Parmesan cheese, Truffle Oil .

Prosciutto and Goat Cheese 20
Tomato Sauce, Mozzarella Cheese, Goat Cheese, Figs, Prosciutto .

Hawaiian 19
Tomato Sauce, Mozzarella, Pineapple, Ham .

Pepperoni 18
Tomato Sauce, Mozzarella, Pepperoni .

Focaccia Bread 9
Our Signature Flatbread with Garlic, Rosemary, .
Parmesan cheese .

Spicy Diavola 21
Spicy Salami, Jalapenos, Devil Style Sauce, Spicy honey .

PIZZA TOPPINGS: PARMESAN CHEESE, GOAT CHEESE, PEPPERONI, SALAMI, HAM, SAUSAGES, PROSCIUTTO, CHICKEN, ANCHOVIES, MUSHROOMS, PEPPERS, TOMATOES, PINEAPPLE, ONIONS, ARUGULA, OLIVES, TRUFFLE OIL, BASIL

GLUTEN FREE CRUST + 5

PASTA

Cheese Gnocchi 19
A Symphony of Parmesan, Mozzarella, and Gorgonzola .

Spaghetti Carbonara 22
Silky White Sauce, Crisp Bacon, Rich Egg Yolk, Aged Parmesan .

Fettuccine Alla Vodka 20
Luxuriously Crafted with a Rich and Creamy Sauce .

Fettuccine Alfredo with Chicken and Mushrooms 23
Tender Chicken, Earthy Mushrooms, .
Velvety White Sauce, Parmesan .

Spaghetti with Octopus 28
Roasted Almonds, and Pepperoni Crumbles .

Fettuccine Mix of Mushrooms 29
Rich, Woodsy Essence of Mix Mushrooms, .
Creamy Parmesan Embrace .

Spaghetti Bolognese 22
Premium Ground Beef, Rich Homemade Meat Sauce .

Shrimp & Cauliflower Spaghetti 23
with Pistachio Cream .

Spaghetti Pomodoro / Add Meatballs 16 / 22
Tomato Sauce, Olive Oil, Basil .

GLUTEN FREE OPTION +5

Seafood Fettuccine 25
Luxuriant Pink Sauce with Salmon, Shrimp, Octopus .

RISOTTO

Seafood Risotto 25
Luxuriant Pink Sauce with Salmon, .
Shrimp, Octopus .

Mix of Exotic Mushroom Risotto 29
Creamy and Flavorful, Infused with White Wine, .
Butter, and Parmesan .

MAIN COURSE

Salmon Steak 35
Baked salmon with a creamy sauce, topped with red caviar, .
served with broccolini, carrots, and herb oil .

***Ahi Tuna** 32
Seared Tuna, Symphony of Mediterranean Flavors, .
Velvety Sesame Sauce .

Slow-Braised Wagyu Beef 38
With Couscous & Garden Vegetables .

Beef Tenderloin 35
Prime Beef Tenderloin, Delicate Asparagus, .
Baby Potatoes, Indulgent Mushroom Sauce .

New York Steak 54
16 oz Grass Feed Prime Steak, Pepper Sauce, Asparagus .

Branzino Fillet 33
Mediterranean Seabass Seared to Perfection, .
Tender Asparagus, Cherry Tomatoes, Wine Sauce .

Perfectly seared Duck breast 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

Orange Crème Brûlée 9
Silky custard, caramelized sugar crust, fresh berries .

Chocolate lava cake 11
Molten chocolate cake, ice cream, almonds .

Chia Seeds Coconut Pudding 9
Chia pudding, coconut, blueberries, almonds .

Vanilla Ice Cream 3 scoops 8
Three scoops, berry sauce, chocolate, .
almonds, fresh berries .

Tiramisu 10
Coffee-soaked ladyfingers, mascarpone .

* 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."

Please call us for delivery and reservations: **786.916.2028**

Wine list

BY THE GLASS

COCKTAILS

Moscow Mule	14
Whiskey sour	14
Sex on the beach	14
Espresso martini	14
Pina Colada	14
Margarita	14
Green pointe	14
Spicy Margarita	14
Mulled Wine Hot Wine with Spices and Fruits	15
Red / White House Sangria With Fruits and Berries	15
Bellini / Mimosa / Rossini	12
Mojito / Mojito Strawberry Prosecco, Lime, Soda and Mint	14
Aperol Spritz Prosecco, Club Soda, Orange	15

SPARKLING

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

RED

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

WHITE

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

ROSE

Chateau Miraval, France	15
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BOTTLE

WHITE

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

SPARKLING

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

ROSE

Chateau Miraval, Rose, France, Provence	45
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RED

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

Drinks

CLASSIC COFFEE

Espresso / 2X	4 / 5
Americano / Iced	4.5
Macchiato	5
Cappuccino / Iced	5
Double Cappuccino	6
Latte / Iced	6
Matcha Latte green, yellow, pink	6

SIGNATURE COFFEE

RAF Lavender / Vanilla	8
Bumblebee Espresso and Fresh Orange Juice	8
Cocoa / Hot Chocolate	8

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

TEA

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

LEMONADES

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

DRINKS

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

BEER

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



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