



# Sospiro

CORAL GABLES, FL

## LUNCH

3 course menu \$35

### APPETIZERS

CHOICE OF

Crispy Cauliflower  
or  
Tuna Tartare

### ENTRÉES

CHOICE OF

Chicken Milanese  
or  
Conchiglie Gricia

### DESSERT

CHOICE OF

Chocolate Mousse  
or  
Tiramisù

## WINES

Fabrizio's picks



### BY THE GLASS

#### RED

**MARINA COPPI** | BARBERA DEI COLLI TORTONESI //  
Barbera ..... 17

**GRANITO DEL CADALSO** | GARNACHA //  
Garnacha ..... 12

#### WHITE

**VENICA** | PINOT GRIGIO JESERA //  
Pinot grigio ..... 16

**ARMORICA** | ARMORICA BLANC //  
Sauvignon blanc, Chardonnay, Pinot gris ..... 12

#### ROSÉ

**TRIENNES** | ROSÉ //  
Cinsault, Syrah, Grenache, Merlot ..... 13



### BOTTLES

#### RED

**FAMILIA MONTAÑA** | CRIANZA RIOJA //  
Tempranillo, Graciano ..... 50

**CRISTIANA TIBERIO** | MONTEPULCIANO D'ABRUZZO //  
Montepulciano d'Abruzzo ..... 70

#### WHITE

**COLLELEVA** | VERDICCHIO CASTELLI DI JESI //  
Verdicchio ..... 50

**DOMAINE DU VIKING** | VOUVRAY CUVÉE TENDRE //  
Chenin blanc ..... 72

#### ROSÉ

**GIROLAMO RUSSO** | ETNA ROSATO//  
Nerello Mascalese ..... 72

Receive \$10 off any wine bottle with Taste of Gables preset menu

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



# Sospiro

CORAL GABLES, FL

## DINNER

3 course menu \$55

### APPETIZERS

CHOICE OF

Fritto Misto  
or  
Burrata

### ENTRÉES

CHOICE OF

Branzino  
or  
Filet Mignon

### DESSERT

CHOICE OF

Chocolate Mousse  
or  
Semifreddo

## WINES

Fabrizio's picks



### BY THE GLASS

#### RED

- CANTINE MURGO** | ETNA ROSSO //  
Nerello Mascalese ..... 18
- RAÚL PÉREZ** | ULTREIA ST. JACQUES //  
Mencia, Bastardo, Garnacha Tintorera ..... 16

#### WHITE

- ADEGA DE EIDOS** | DE PADRIÑAN ALBARIÑO //  
Albariño ..... 17
- BENITO FERRARA** | GRECO DI TUFO TERRA D'UVA //  
Greco di Tufo ..... 18

#### SKIN CONTACT

- DOMAINE DU COURBISSAC** | L'ORANGE //  
Marsanne ..... 20



### BOTTLES

#### RED

- MADAME DE BEAUCAILLOU** | HAUT MEDOC //  
Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc ..... 88
- BENOIT CANTIN** | PINOT NOIR IRANCY //  
Pinot noir ..... 100

#### WHITE

- DOMAINE MARCEL COUTURIER** | LA COUR DES BOIS //  
Chardonnay ..... 78
- MARCO DE BARTOLI** | GRILLO VIGNAVERDE //  
Grillo ..... 88

#### ROSÉ

- CLOS CIBONNE** | TIBOUREN CRU CLASSÉ //  
Tibouren, Granache ..... 112

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