

Dinner

5:30 to 9:30pm

Garlic Bread 10 V

Additional Basket of Bread 5

Cheese, Salami, Hot Peppers & Olives For Two 30 GF

RAW BAR

APPETIZERS

Fried Zucchini 16 V

Tartar Sauce

Arancini 18 V

Saffron, Mozzarella, Calabrian Aioli

Stuffed Long Hot Pepper 19 GF

Sausage, Provolone

Burrata Caprese 24 GF

Prosciutto, Truffle, Heirloom Tomato

Baked Clams Oreganata* 19

Little Necks, House Flavored Breadcrumbs

Tagliolini Cacio e Pepe 21 V

Black Pepper, Pecorino Romano

Crispy Fried Calamari 22

Cherry Peppers, Spicy Tomato Sauce

Meatballs Alla Nonna 22

Slow Cooked in Marinara Sauce

Octopus, Cannellini Beans, Arugula

SOUPS & SALADS

Minestrone 12 V*, GF

Tuscan White Bean 15 GF

Caesar * 20

Romaine Hearts, Anchovies Classic Caesar Dressing

Baby Beets Salad 20 GF

Arugula, Whipped Goat Cheese

Pomegranate Seeds, Citrus, fennel Honey

Italian Chop Salad 20 GF

Romaine, Radicchio, Tomato, Pepperoncini Soppressata, Olives, Ricotta Salata

Oregano Vinaigrette

English Iceberg Wedge 20 GF

Stilton, Caramelized Walnuts, Bacon

ENHANCEMENT: add chicken +9 °F | add shrimp +12 °F | add fish of the day +18 °F

PIZZA

Margherita 22 V

Pomodoro, Basil, Mozzarella

Works 24

House Red Sauce, Peppers, Mushroom Onion, Olives, Sausage, Pepperoni

Pepperoni 22

Pomodoro, Pepperoni, Mozzarella

Spicy Italian 26

Spicy Marinara, Hot Calabrese Salami Pepperoni, Sausage, Basil, Oregano Mozzarella, Parmesan

Truffle 26

Ricotta, Prosciutto, Arugula

GF Gluten Free | V Lacto-Ovo Vegetarian | V* Can Be Prepared As A Vegan Option | Seau-Natural At Eau Palm Beach, we source local, sustainable, and organic products whenever available.

^{*}Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oyster and should eat oysters fully cooked.



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PASTA

Penne Alla Vodka Della Casa 36 Vodka Sauce, Spinach, Sausage Gnocchi Genovese 42 Shrimp, Basil Pesto

Spaghetti Al Sugo Di Pomodoro 31
San Marzano Tomatoes, Basil, Garlic

Short Rib Pappardelle 46
Pappardelle Pasta, Foraged Mushrooms

Tagliolini Bolognese 40Fresh Ricotta Cheese

Ravioli Tartufati 42 ^v Ricotta Cheese Ravioli, Truffle Cream Sauce

Capellini Scoglio 65 1/2 Lobster Tail, Shrimp, Clams, Fish Broth

MAIN

Swordfish Oreganata 40
Garlic, White Wine, Parsley, Fish Stock, Butter
Chicken Piccata 40
Lemon, White Wine, Chicken Broth, Capers
Garlic, Shallots, Butter, Parsley

Chicken Campagnola 40 GF Country Style Bone–In Chicken, Sausage Potatoes, Cherry Pepper, Rosemary Chicken Milanese 40
Choice of:
Capricciosa 42 | Parmigiana 42 | Tartufati 44
Pork Chop Italiano 42
Rosemary, Garlic, Cherry Peppers

Northern Halibut 45 GF Saffron Tomato Rice, Basil Butter

GRILL

Green Peppercorn +4 | Béarnaise Sauce +4 | Blue Cheese Butter +4 GF

Chicken Paillard 42 GF Organic Breast, Capricciosa Salad

10 oz. Creekstone Prime New York Strip* 65 GF Roasted Pepper, Garlic, Cipollini **Faroe Island Salmon 42** GF Seared Artichokes, Parsnip Puree Vine Ripened Tomatoes

SIDE DISHES

Spinach 12 GF V I Serv I French Fries 10 v | Truffle Fries 14 v

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