

Dinner Menu

Starters

Butternut squash soup \$10

Toasted pumpkin seeds, feta cheese

Wedge Caesar salad \$12

Anchovy vinaigrette, garlic parmesan crumbs

43b salad \$12

Endive, pickled onions, roasted peppers, shallot vinaigrette

Half dozen oysters \$18

Cocktail sauce, champagne mignonette

Steamed mussels \$16

broccoli rabe, white wine, garlic crostini

Burrata \$16

Marinated peppers, celery root purée, aged balsamic
+prosciutto \$8

Fritto misto \$18

Crispy calamari, shrimp, artichokes, spicy pomodoro

Beef carpaccio \$17

Truffle aioli, arugula, parmigiano, 62° egg

Tuna crudo \$19

Sushi grade tuna, ají amarillo leche de tigre

Stuffed avocado \$15

Lumb crab salad, spicy aioli, corn

Bocconcini \$16

Tomato, braised chicken, eggplant meatballs

Charcuterie board \$32

Chef assortment of italian cured meat and cheeses

Pizza

Cauliflower crust available

Classica \$12

Mozzarella, tomato confit, basil

Calabrese \$16

Italian sausage, thick cut pepperoni, red onions

Tartufata \$14

Roasted cauliflower, mushrooms, truffle crema

Add:

Prosciutto \$6

Grilled chicken \$7

Shrimp \$7



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Executive Chef Julio Cesar Ramos

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Dinner Menu

Pasta

Tagliatelle \$24

Tradicional bognese, parmigiano

Spaghetti \$24

classic pomodoro, basil + meatballs \$6

Pregnant ravioli \$18

Ricotta, egg yolk filled ravioli, mushroom ragú

Eggplant lasagna \$21

Eggplant layered with three cheeses and tomato

Squid ink fettuccine \$25

Classic pomodoro, basil + meatballs \$6

Rigatoni \$24

Spicy vodka sauce, basil, pecorino + burrata \$9

Cavatelli \$24

Kale pesto, oven dried tomatoes, ricotta salata

Sides \$8

Sauteed mushrooms
Grilled broccoli rabe
Potato salad
Truffle fries

Entree

43B prime burger \$21

8oz prime rib meat, aged cheddar, lettuce, tomato

Roasted chicken \$32

Celery root purée, olives, broccoli rabe

Australian lamb chops \$46

Eggplant hummus, chickpea salad, mint-parsley salsa verde

Ny strip steak \$46

16oz prime, spicy bearnaise, fries

Snapper \$32

Olivada, stracciatella, artichokes

Seared branzino \$35

Arugula kiwi salad, salsa verde



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