

ROOF TOP CABANA CLUB

Appetizers

Caesar Salad	\$8.95
<i>Romaine Lettuce, Grana Padano Cheese, Crusted Crostini</i>	
House Salad	\$9.95
<i>Butter Lettuce, Shaved Fennel, Green Apple, Parmigiano Reggiano Cheese and Spartico House Vinaigrette</i>	
Trio of Ceviche	\$12.95
<i>Mexican, Rock Shrimp, Cilantro, Cucumber, Jalapenos Pepper & Tomato</i>	
<i>Hawaiian, Wahoo, Pineapple, Coconut Milk, Cilantro & Sriracha Chili</i>	
<i>Peruvian, Sea Bass, Red Onions, Cilantro, Lime Juice, & Roasted Corn</i>	
Spicy Ginger Gazpacho	\$9.95
<i>Tomato Juice, Cucumber, Ginger, Sherry Wine Vinegar and Bell Peppers</i>	
Jumbo Shrimp & Enoki Mushroom Cocktail	\$12.95
<i>Three Poached Jumbo Shrimp, Cocktail and Mustard Sauce, Enoki Mushrooms</i>	
Oyster Lychee Cocktail	\$12.95
<i>Nisqually Bay Shucked Oysters, Reposado Tequila, Napa Cabbage, Scallions and Lychees</i>	
Coconut Shrimp	\$11.95
<i>Spicy Thai Chili Sauce</i>	
Fritto Misto	\$12.95
<i>A Combination of our Calamari & Zucchini Fritti</i>	
Spartico Chicken Wings	\$10.95
<i>Chicken Wings Dusted with Parsley & Oregano, Glazed with Sweet & Sour Sauce</i>	

Consuming Raw Or Undercooked Meats, Seafood Or Shellfish May Increase Your Risk Of Food-Born Illness

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Margherita	\$11.95
<i>San Marzano Roma Tomatoes (Crudo), Cow's Milk, & Local Mozzarella Cheese & Local Organic Basil</i>	
Margherita Spartico	\$15.95
<i>Our Classic Margherita Sprinkled with Italian Mozzarella Di Buffalo Cheese</i>	
Capri	\$18.95
<i>San Marzano Tomatoes Sauce (Crudo), Local Fresh Mozzarella, Prosciutto, Speck & Mushrooms</i>	
Bianca	\$15.95
<i>Local Ricotta & Mozzarella, Goat and Fontina Cheeses, Organic Baby Arugula, Fresh Thyme & Sicilian Olive Oil</i>	
Italian Sausage	\$13.95
<i>San Marzano Tomatoes Sauce (Crudo), Italian Fennel Sausage, Cow's Milk Mozzarella Cheese, Cracked Pepper & Local Organic Basil</i>	
SoBe Vegetarian	\$14.95
<i>Tomatoes, Fresh Mozzarella Cheese, Wood Roasted Vegetables, Mixed Olives & Mache</i>	
La Famiglia	\$17.95
<i>Local Mozzarella & Grana Parmigiano Cheeses, California Figs, Prosciutto Di Parma & Organic Tupelo Honey</i>	
Sopressata	\$17.95
<i>Spicy Roasted Red Pepper & Tomato Puree, Green Olives, Shredded Sopressata, Picudo Olives, Roasted Garlic & Tomino Cheese</i>	
Speck & Mushroom	\$17.95
<i>San Marzano Tomatoes Sauce (Crudo), Cow's Milk, Mozzarella Cheese, Fresh Local Mozzarella, Porcini & Shiitake Mushroom & Italian Dry-Cured Ham</i>	

9% tax & 18% gratuity will be added to all checks