



*Evo, short for evolution, represents a new beginning, a special place here in Tequesta where the locals have welcomed me, and helped us grow into a part of their community. At Evo, I do not wish simply to feed you, to satisfy your hunger with my home style meals, but also to warm your hearts with the memories stirred by the classic music and movies-my servers are willing to help you create a custom dish or introduce you to a new wine...we want to create more of an experience, not just a meal, a way for authentic Italian cuisine to evolve and we hope to set a new standard in dining – SO please...*

*Take a walk back in time, a time when food was the thread of the fabric from which my family was sewn, a time when the scent of fresh herbs, spices, and vegetables filled Nonna's house. The insatiable aroma of homemade pasta and meatballs brought everyone to the table to relax and reflect on the joy that is family.*

*Fast-forward to today, In order for me, a 4th generation Italian chef with over 20 years of culinary experience to create this special place, Each day I continually search & hand pick the finest products, from our certified D.O.P imported Italian products, the freshest and finest fish available, to our all the way natural beef, chicken & veal. I continually use only the finest ingredients to incorporate into my families' secret recipes. This vision also needed an amazing team, pairing myself with my amazing staff's personal and professional touch to make Evo my dream and your reality. So sit back, relax and listen to your heart, make yourself at home and feel free to remember Evo is making your family a part of ours. Evo..... my dream come true.*

*~ Chef Erik*

***All items are cooked to order....please remember great food takes time  
Chef Erik will customize any dish to your liking, if you don't see it on the menu ask!***

***\*Gratuity of 20% may be added to parties of 5 or more***

***Our corkage fee is \$25 per 750 ml bottle, \$40 per magnum. We allow two bottlers per reservation and will gladly waive one fee for every bottle purchased from our list.***

*\* "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. The most recent food service inspection is available upon request*

# Antipasto

**Il Carciofo Alla Romana** ~ Imported long stem roman artichokes, pan sautéed in lemon, butter, white wine and garlic then baked with our famous oreganata toasted breadcrumbs, finished with shaved parmiggiano reggiano and a drizzle of Tuscanella E.V.O.O

**Le Cozze Con Panna** ~ Fresh Prince Edward Island mussels pan sautéed with white wine, roasted garlic, pecorino romano and tossed with a touch cream, finished with fresh basil and toasted crostini

**Calamari Arrabiata (Flash Fried or Sautéed)** ~ Amazingly tender imported calamari lightly dusted in seasoned semolina flour, perfectly fried or pan sautéed, tossed in a tangy Italian cherry pepper-plum tomato sauce and served over toasted crostini

**Fiocchese (Ravioli) con Amaretto** ~ Begger purse raviolis stuffed with poached pear, imported tallegio and whipped ricotta cheese then finished in a Amaretto cream sauce topped with toasted pignoli nuts and fresh Italian parsley

**Gamberetto Oreganata** ~ Amazing U-6 jumbo shrimp butterflied and pan sauteed topped with our seasoned oreganata Toasted breadcrumbs, served in a fresh garlic, lemon, white wine butter sauce, finished with a drizzle of Tuscanella E.V.O.O.

**Le Polpette di Evo** ~ (Meatball) My mother's secret combination of superior meats, pecorino romano, fresh herbs, garlic, sweet shallots braised in a D.O.P San Marzano plum tomato sauce topped with fresh basil and whipped ricotta cheese

**Rollatine di Melanzane** ~ Egg battered and gently fried eggplant filled with fresh basil and herbs, whipped ricotta and pecorino romano cheeses, baked and topped with fresh mozzarella, nestled in our D.O.P San Marzano plum tomato sauce

**Vongole di Bartolomeo** ~ Delicate little neck clams pan sautéed with Tuscanella E.V.O.O. fresh garlic, white wine, campari tomatoes and topped with market fresh sweet basil & parmiggiano toasted crostini

# Insalata

**Gorgonzola** ~ Delicate field greens tossed in our house made port wine vinaigrette complimented by seasonal berries, red onion, cucumber, hearts of palm, campari tomatoes and topped with imported gorgonzola cheese

**Caprese di bufala** ~ Imported buffalo mozzarella accompanied by ripe camapari tomatoes, garden fresh basil and baby arugula finished with extra virgin olive oil and an aged balsamic glaze

**Cesare** ~ Crisp leaves of hearts of romaine lettuce tossed in house made Caesar dressing served with shavings of aged D.O.P. Parmigiano Reggiano and a crispy ciabatta crouton topped with imported white anchovies

**Arugula** ~ Fresh picked baby arugula, fresh watermelon, campari tomatoes, marinated carmelized onions, toasted pignoli nuts, aged DOP Parmigiano Reggiano & finished with our house made port wine vinagrette

**Zucchini Carpaccio** ~ Thin ribbons of market fresh zucchini, accompanied by ripe seedless watermelon, shavings of D.O.P. Parmigiano Reggiano, capers, sea salt, cracked black pepper then drizzled with Tuscanella E.V.O.O served with fresh lemon twists

# *Pasta*

**(All pasta cooked al dente)**

## ***Spaghetti Puttanesca Da Cetara ~***

*Imported white anchovies , Gaeta olives, capers , roasted garlic, fresh campari tomatoes, and red pepper chili flakes tossed together with Tuscanella E.V.O.O. and spaghetti pasta then topped with garden fresh basil*

## ***Salsa di domenica ~***

*(Sunday gravy) A combination of all natural braised tender pork simmered all day with D.O.P. San Marzano plum tomatoes , garlic and onion, topped with fresh whipped ricotta cheese and basil, served over mezza rigatoni*

***Perciatelli Amatriciana ~*** *(Ropes) pasta tossed with imported pancetta, caramelized onion, white wine and finished in a D.O.P San Marzano plum tomato sauce ~ topped with ricotta and fresh basil*

## ***Lasagnette con Bolognese ~***

*Fresh homemade semolina pasta sheets layered with our famous veal, beef & pork bolognese sauce, whipped ricotta Reggiano Parmigiano , D.O.P. San Marzano plum tomatoes ~ topped with basil and fresh bufala mozzarella*

## ***Linguine alla Vongole ~***

*Linguine pasta accompanied by tender market fresh little neck clams sautéed in fresh garlic, white wine and Tuscanella E.V.O.O then simmered in natural juices ~ then topped with fresh parsley*

## ***Mezza Rigatoni Bolognese ~***

*Ground veal, pork & beef ragu, simmered to perfection, accompanied by Chianti, D.O.P San Marzano tomatoes, sweet carrots and celery, finished with a touch of cream ~ garnished with fresh ricotta and basil*

## ***Bucatini Carbonara Con Ovo ~***

*Perciatelli pasta tossed with caramelized onion, imported Italian pancetta and sweet green peas-sprinkled with pecorino romano, a touch of cream then topped with an organic egg yolk and fresh Italian parsley*

## ***Linguine alla Checca ~***

*Market fresh baby arugala , ripe campari tomatoes, imported roman artichokes, roasted garlic all pan sauteed in Tuscanella E.V.O.O then tossed with linguine pasta and topped with shavings of aged D.O.P parmigiano Reggiano cheese and fresh herbs*

## ***Ravioli di Arogosta~***

*Chunks of market fresh cold water Maine lobster meat mixed with whipped ricotta, fresh herbs then nestled in homemade semolina pasta sheets, served in a lobster cognac cream sauce topped with a nest of crispy sweet red beet strings and fresh parsley*

*Wheat & Gluten Free Pasta available upon request..ask your server on todays availability*

Rev 11/11A

# Secondo

## **Scarpariello Di Pollo~**

Fresh cuts of "all natural" free range **bone in chicken**, pan seared then oven roasted, it's flavor infused with fresh rosemary, homemade sweet Italian sausage, red and yellow baby bell peppers, roasted garlic, potatoes, wild mushrooms and finished with mild cherry peppers and aged white balsamic glaze

## **Il Pollo con Prosciutto e Piselli**

All natural free range chicken breast scallopine, pan seared and accompanied by imported Prosciutto di Parma, garden sweet green peas, fresh campari tomatoes, served in a Madeira brown sauce, then topped with melted buffalo mozzarella

## **Cacciatore Di Pollo ~**

Fresh cuts of "all natural" free range **bone in chicken**, pan seared with sweet shallots, roasted garlic, baby bell peppers, wild mushrooms white wine and Gaeta olives, then simmered in a D.O.P San Marzano plum tomato sauce

## **La Bistecca di Toscano ~**

8 oz cut of all natural aged, marble score 6 **Wagu (kobe)** skirt steak, encrusted with Himalayan pink sea salt cracked black pepper, fresh herbs and Tuscanella E.V.O.O seared to perfection served atop a bed of asiago and roasted garlic mashed potato then topped with a nest of garden fresh fried zucchini strings

## **Francese di Aragosta ~**

Amazing 10oz cold water **lobster tail**, lightly egg battered then pan seared, accompanied by fresh garlic, white wine, lemon and butter and served atop a bed of our sweet green pea and reggiano risotto

## **Costoletta di Vitello ~**

Our famous 16oz "all natural" **center cut veal rib chop** seasoned with pink sea salt and cracked black pepper, pan seared then oven roasted, finished with Sicilian Marsala wine and a trio of wild mushrooms

## **Il Vitello con e Tartufo ~**

Milk fed "all natural" veal scallopine pan seared and accompanied by a trio of wild mushrooms, sweet shallots, white wine, pecorino romano cheese a touch of cream then finished with a drizzle of white truffle oil

## **Braciole con Salsicce e Polpette ~**

Our famous traditional **meat platter** combines our homemade meatball, sweet Italian sausage and "all natural" milk fed tender veal braciole seared then all three meats braised in D.O.P San Marzano tomatoes, white wine, roasted garlic and sweet onion topped with whipped ricotta and basil served with your choice of pasta

## **Zuppa di Pesce da Amalfi ~**

A combination of fresh handpicked fish of the day, littleneck clams, P.E.I. mussels, tender U-6 jumbo shrimp and calamari, pan sautéed then delicately simmered with Tuscanella E.V.O.O., roasted garlic, shallots, a touch of prosecco and garden fresh campari tomatoes topped with fresh basil

## **Pesce del Giorno ~**

Please ask your server about Chef Erik's selection of hand-picked fresh catch of the day creative dish

## **Contorno**

Escarole & Beans

Risotto of the day

Pasta-Pomodoro or Aglio Olio

Roasted garlic & Asiago cheese mashed potatoes

Spinach-steamed or sauté

Broccoli rabe