

Appetizers

Artichoke Romana

Roman long-stem artichokes, oreganata breadcrumbs, white wine, Florida lemon, Tuscanella Villa E.V.O.O., 24-month reggiano - 20

Calamari Arrabiata

Semolina dusted, flash fried, tangy Italian cherry peppers, D.O.P. San Marzano tomatoes - 24

Poached Pear Beggars Purse

Beggars purse ravioli, poached pear, taleggio cheese, amaretto, pignoli nuts, cream, garden basil - 22

Nancy's Meatballs

Ground veal, beef, pork, pecorino romano, garlic, garden basil, D.O.P. San Marzano tomatoes, whipped ricotta - 25

The Sicilian Stack

Crispy eggplant, bufala mozzarella, heirloom tomatoes, modena balsamic reduction, basil oil, hydro arugula, 24-month reggiano - 24

Lobster Bruschetta

Maine lobster meat, lobster sherry cream sauce, toy-box heirloom tomatoes, garden basil, fresh garlic, sweet shallots, crostini - 32

Wagyu Carpaccio*

Mishima Reserve Wagyu, hydro arugula, capers, truffle oil, 24-month reggiano, cracked pepper - 28

Garden Squash Blossom

Garden squash blossoms, whipped ricotta, pecorino romano, garden basil, tempura dipped, D.O.P. San Marzano tomatoes - 26

Clams Oreganata

Little neck clams, toasted oreganata breadcrumbs, lemon, roasted garlic, white wine, garden parsley - 24

EVO

ITALIAN

Salads

Arugula

Seedless watermelon, arugula, toy-boy heirloom tomatoes, caramelized shallots, pignoli nuts, 24-month reggiano, port wine vinaigrette - 20

Evo's Special Buratta Pugliese

Imported buratta mozzarella pouch, heirloom tomatoes, hydro arugula, baby bell pepper, modena balsamic glaze - 26

Caprese

Bufala mozzarella, heirloom tomatoes, modena balsamic reduction, basil oil - 25

Cesare

Romaine hearts, imported white anchovies, sprinkled oreganata breadcrumbs, 24-month reggiano, homemade cesare dressing - 20

Roasted Beets

Gold and red beets, micro salad greens, toy-box heirloom tomatoes, pistachio nuts, Montrachet goat cheese, balsamic glaze - 22

Pasta

Spaghetti di Pomodoro

D.O.P. San Marzano tomatoes, Tuscanella Villa E.V.O.O., garden basil, garlic, whipped ricotta, 24-month reggiano - 30

Pappardelle

Fresh wide ribbon egg pasta, mild Italian sausage, trio of wild mushrooms, shallots, sicilian marsala, demi glacé, baby heirloom tomatoes - 34

Mezza Rigatoni Bolognese

Ground beef, veal, pork, chianti wine, sweet carrots, celery, onions, garlic, D.O.P. San Marzano tomatoes, whipped ricotta, garden basil - 36

Linguine Vongole

Little neck clams, roasted garlic, white wine, Tuscanella Villa E.V.O.O., garden parsley - 35

Sunday Gravy

Award-winning family recipe, braised cuts of pork, beef, sausage, D.O.P. San Marzano tomatoes, onion, white wine, garlic, mezza rigatoni, whipped ricotta, garden basil - 36

Bucatini Carbonara*

Imported pancetta, caramelized onions, white wine, cream, pecorino romano, sweet peas, farm fresh egg yolk - 34

Tortelloni

All natural veal and beef tortelloni, cream, pecorino romano, prosciutto di parma, sweet peas - 36

Pennine Rigate Vodka

D.O.P. San Marzano tomatoes, cream, prosciutto di parma, sweet shallots, sweet peas, penne pasta, Tito's Handmade vodka, whipped ricotta, garden basil - 32

Orecchiette

Broccoli rabe, sweet Italian sausage, white cannellini beans, roasted garlic, Tuscanella Villa E.V.O.O., 24-month reggiano - 34

Fruitti di Mare

Jumbo shrimp, little neck clams, calamari, maine lobster meat, spaghetti, D.O.P. San Marzano tomatoes - 49

Lasagnette

Homemade semolina pasta sheets, bechamel, pecorino romano, imported bufala mozzarella, layered with our bolognese ragu - 36

Main

Chicken Scarpa

Chunks of organic Bell & Evan's bone-in chicken, rosemary, sweet Italian sausage, vinegared cherry and sweet bell peppers, roasted garlic, Yukon Gold potatoes, modena white balsamic - 37

Chicken Aversa

Tender Bell & Evan's chicken scaloppini, prosciutto di parma, toy-box heirloom tomatoes, green peas, cognac demi-glace, whipped Yukon Gold potatoes, 24-month reggiano - 36

Chicken Milanese

Tender Bell & Evan's chicken scaloppini, lightly breaded, baby arugula, toy-box heirloom tomatoes, european cucumber, red onion, bufala mozzarella, port wine vinaigrette, modena balsamic glaze - 36

Veal Evo

Tender milk-fed veal scaloppini, wild mushrooms, toy-box heirloom tomatoes, madeira cream, whipped Yukon Gold potatoes - 45

Veal Chop Marsala*

16-ounce all natural milk-fed veal chop, pink sea salt, garden herbs, trio of wild mushrooms, sweet sicilian marsala, whipped Yukon Gold potatoes, demi-glacé - 72

Short Rib Brasato

Slow braised prime beef, cabernet demi-glacé, sofrito, sweet peas, parmesan risotto - 50

Filetto Gorgonzola*

C.A.B. prime 10-ounce filet mignon, pink sea salt, garden herbs, shallots, imported Italian gorgonzola, barolo demi-glacé, whipped Yukon Gold potatoes - 65

Yellowtail Francese

Local yellowtail snapper, egg-battered, roasted garlic, white wine, lemon, Tuscanella Villa E.V.O.O., sweet pea parmesan risotto - 45

Pan Roasted Salmon

Scottish Loch Duart Salmon, cannellini and fava bean ragu, Florida citrus beurre blanc - 42

Evo represents time-honored, old world traditions evolving full circle into fresh new beginnings. Years ago, in the Italian village where my grandparents lived, there were no supermarkets, dinner came fresh from the farm to the table. Today, this is the philosophy we practice. As a fourth generation Italian chef, with over 30 years of culinary experience, I handpick the finest products daily to create contemporary variations of my family's secret recipes — traditional treasures with a fresh new twist. I invite you to sit back, relax, make yourself at home. Trust us to delight your palate, and satisfy your soul.

- Chef Erik