WELCOME TO VAPIANO



ANTIPASTI	
BRUSCHETTA ANTIPASTI Marinated tomatoes in olive oil, garlic, basil, arugula and crunchy ciabatta bread.	8 USE
BRUSCHETTA MOZZARELLA Marinated tomatoes in olive oil, garlic, basil, arugula, ciabatta bread, melted mozzarella.	9 USE
BRUSCHETTA GAMBERETTI Two pieces of toasted ciabatta bread, basil pesto, marined tomatoes, garlic, rocket and prawns.	10 USE
GARLIC BREAD Drizzled with fresh garlic oil.	13 USE
GARLIC BREAD WITH CHEESE Mozzarella and drizzled with fresh garlic oil.	15 USE
BEEF CARPACCIO Thin sliced beef, arugula, mushrooms, parmesan cheese and our cipriani sauce.	19 USE
LO STRAPPO Flower-shaped pizza, mozzarella cheese and homemade Neapolitan sauce. Choose your favorite dip (Pesto & Truffle, Harissa, Garlic & Herb Dip), ideal for sharing	15 USE
PIATTO ANTIPASTI Prosciutto, salami, parmesan cheese, grilled vegetables, mushrooms, olives, mozzarella and basil pesto. (Burrata + 5USD)	22 USE
SUID ***	
Tomato, basil, croutons, parmesan cheese and olive oil	8 USD

SOUP	
TOMATO (SMALL) Tomato, basil, croutons, parmesan cheese and olive oil. TOMATO (BIG) Tomato, basil, croutons, parmesan cheese and olive oil.	8 USD 10 USD
INSALATA CAPRESE Buffalo mozzarella, cherry tomatoes, arugula and basil.	14 USD
CESARE Roman lettuce, croutons, parmesan cheese and caesar dressing.	14 USD
MISTA DELLA CASA Baby spinach, cherry tomatoes, carrots, radish, italian squash, red onions, mushrooms, cucumber, bell peppers, parmesan cheese and green onions.	12 USD
MISTA PICCOLA Mix of lettuces, carrots, cherry tomatoes and parmesan cheese.	7 usd
REEF'N BEEF Beef tenderloin, prawns, lettuce, arugula, grilled vegetables, cherry tomatoes, parmesan cheese, and mustard dressing.	23 USD
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CHICKEN BOWL Chicken breast, romaine lettuce, avocado, cherry tomatoes, cucumber, bell pepper mix, red onion rings, green olives, organic chia and quinoa seeds, mustard -	18 USD

Spaghetti Fusilli Penne Linguini (Suggested with Spaguetti)

FRESH HANDMADE PASTA

Smoked salmon, romaine lettuce, mango cubes,

quinoa seeds, mustard - arugula dressing.

CHOOSE YOUR FAVORITE PASTA

avocado, carrots, cucumber, radish, organic chia and

20 USD

arugula dressing.

SALMON BOWL

Garlic oil, chili pepper and a touch of parsley, with parmesan cheese.	14 USD
ALL'ARRABIATA (Suggested with Penne) Homemade tomato sauce, garlic and spiciness level to taste, with parmesan cheese.	15 USD
CREMA DI FUNGHI (Suggested with Fusilli) Mushrooms, white wine, creamy sauce and a touch of parsley, with parmesan cheese.	19 USD
PESTO BASILICO (Suggested with Fusilli) Homemade basil pesto with baked pine nuts and parmesan cheese.	16 USD
POMODORO (Suggested with Spaguetti) The classic pasta with our homemade tomato sauce, with parmesan cheese.	16 USD
BOLOGNESE (Suggested with Fusilli) Ground beef and bacon, onions, celery, cherry tomatoes, carrots, homemade tomato sauce with butter, with parmesan cheese.	22 USD
CARBONARA (Suggested with Spaguetti) Bacon and onions in a creamy egg sauce with parmesan cheese and a touch of parsley.	22 USD
CHICKEN ALFREDO (Suggested with Linguini) Chicken breast, mushrooms in a creamy egg sauce, white wine and parmesan cheese.	21 USD
FILETTO DI MANZO (Suggested with Fusilli) CON VINO ROSSO Beef tenderloin with vegetables in a creamy wine sauce, with parmesan cheese.	25 USD
POLLO PICCANTE (Suggested with Linguini) Chicken breast, pak choi, bells peppers and our spicy orange sauce.	22 USD

parsley, with parmesan cheese.	
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POLLO PICCANTE (Suggested with Linguini) Chicken breast, pak choi, bells peppers and our spicy orange sauce.	22 USD
CARBONARA (Suggested with Linguini) SALMONE Salmon and onions in a creamy egg sauce, parmesan cheese and a touch of parsley, with parmesan cheese.	25 USD
GAMBERETTI (Suggested with Fusilli) Prawns, green onions, tomatoes, our homemade tomato sauce and a touch of lemon juice.	25 USD
GAMBERETTI (Suggested with Fusilli) E SPINACI Prawns, basil pesto with cream, onions, baby spinach, cherry tomatoes, parmesan cheese and nutmeg.	25 USD
RISOTTO (CONTINUE DE LA CONTINUE DE	
AL FUNGHI Arborio rice, mushrooms, onions mix, white wine, rosemary and parsley.	22 USD
CHICKEN GORGONZOLA	

23 USD Arborio rice, homemade white sauce, vegetable broth, peppers, mozzarella cheese, blue cheese, and parmesan. **POMODORO E GAMBERETTI**

25 USD

Arborio rice, prawns, onions, white wine, homemade

tomato sauce, cherry tomatoes and basil.



BOLOGNESA

Bolognese, bechamel sauce, homemade tomato sauce, mozzarella cheese and parmesan cheese.

21 USD

19 USD

19 USD

10 USD

10 USD

10 USD

11 USD

9 USD

10 USD

13 USD

3.50 USD





BURRATA

Burrata, homemade tomato sauce, mozzarella, cherry **18** USD tomatoes and olive oil.

BRUSCHETTA

Homemade tomato sauce, mozzarella, parmesan, **17** USD arugula, marinated tomatoes in olive oil, basil and garlic.

4 FORMAGGI

Homemade white sauce, garlic, mozzarella cheese, blue 19 USD cheese, smoked cheese and parmesan cheese.

FUNGHI

19 USD Mushroom mix, homemade tomato sauce and mozzarella cheese.

MARGUERITA

17 USD Homemade tomato sauce, mozzarella cheese and basil.

PESTO CON SPINACCI Baby spinach, marinated tomatoes, mozzarella cheese

and basil pesto sauce.

VERDURE 19 USD

Grilled vegetables, mushroom mix, homemade tomato sauce and mozzarella cheese.

BBQ CHICKEN BBQ chicken, homemade tomato sauce, mozzarella **21** USD

cheese, smoked cheese, red onions and parsley.

CALZONE Pepperoni, ham, mushrooms, homemade tomato **20** USD

CRUDO

23 USD Prosciutto, homemade tomato sauce, mozzarella cheese, and parmesan cheese.

Pepperoni, bell peppers, red onion, tomato sauce,

DIAVOLO

19 USD mozzarella cheese and spicy chile. **HAM E FUNGHI**

Cooked ham, mushrooms, homemade tomato sauce and mozzarella cheese.

sauce and mozzarella cheese. (Closed pizza)

HAWAII **18** USD Pineapple, ham, homemade tomato sauce and

cheese.

mozzarella cheese.

PEPPERONI 20 USD Pepperoni, homemade tomato sauce and mozzarella

GAMBERETTI E RUCULA

24 USD Prawns, black olives, arugula, homemade tomato sauce and mozzarella cheese.

KID AL BURRO PASTA

Classic pasta with butter.

KID POMODORO PASTA

VAPIANO MIOS

KID BOLOGNESE PASTA

12 USD Ground beef and bacon, onions, celery, cherry tomatoes, carrot, homemade tomato sauce.

Classic pasta with our homemade tomato sauce.

Ham, homemade tomato sauce and mozzarella cheese.

KID HAM PIZZA 11 USD

KID MARGUERITA PIZZA Homemade tomato sauce, mozzarella cheese and basil.



Cream cheese with cookie and blueberry sauce. **BROWNIE WITH ICE CREAM**

15 USD Milo brownie with vanilla gelato. CREMA DI FRAGOLA

NUTELLA CHEESECAKE Homemade cheesecake with nutella.

Sweet cream made with cheese mascarpone, whipped

Espresso coffee with one scoop of gelato.

BLUEBERRY CHEESECAKE

cream, strawberries and cacao.

TIRAMISÚ 12 USD Mascarpone cheese with whipped cream, espresso

coffee, amaretto liquour and cacao.

CHOOSE YOUR EXTRAS

VEGGIES AND FRUITS PROTEIN AVOCADO 9 USD **BEEF GRILLED VEGETABLES**

4 USD 7 USD **CHICKEN** 2.50 USD **MUSHROOMS** SALMON 9.50 USD 2.50 USD **OLIVES PEPPERONI** 4 USD **CHEESES PROSCIUTTO** 7 USD 9 USD **BURRATA** SALAMI 4 USD 3.50 USD **GONGONZOLA** 5 USD 4 USD **BACON MOZZARELLA**

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have

certain medical conditions. - Section 3-603.11, FDA Food Code-

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We inform our customers that a service charge of 5% will be charged for all our tables, which may be accepted, rejected, or modified by you according to your as-

sessment of the provided service. **TIPPING POLICY** In this business establishment, any additional money collected as tip is destined 100% to

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the involving service staff. When requesting the bill, indicate the person who serviced

you, whether you will like to include such value in the bill or not, as the amount of tip you

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