



Marmo

RESTAURANT WEEKS 2026 | DINNER • \$55/PP

First

Caprese Bruschetta • sourdough, stracciatella, heirloom tomato, prosciutto di parma

Hamachi • passion fruit ponzu, basil, avocado, squid ink rice chip

Burrata • grilled texas peach, frisee, sourdough tuile

Charred Octopus • (+\$8) cannellini hummus, celery, 'nduja, lemon

Second

Chicken Parmigiana • san marzano tomato sauce, house-made mozzarella, spaghetti

Bolognese • tagliatelle, traditional veal ragù, parmigiano

Skirt Steak • roasted garlic, charred lemon [ADD BROCCOLINI \(+\\$6\)](#)

Whole Gulf Red Snapper • cauliflower, leek, dried heirloom cherry tomato, lemon-butter fish brodo

45-DAY-DRY-AGED Cowboy Ribeye • (+\$35) roasted garlic, dry-aged beef fat butter

Third

Lemon Olive Oil Cake • pistachio mousse, lemon sorbet

Tiramisu • mascarpone, espresso soaked lady fingers, chocolate bar, cocoa nibs

Flourless Chocolate Cake • vanilla whipped cream, amarena cherry sauce