

La Martola

PLATES

At La Màrtola, we redefine the dining experience with European Coastal flavors, weaving the warmth of Riviera culinary traditions into every dish. Our menu reflects a dedication to quality ingredients, ensuring each bite is a celebration of authenticity and taste.

island creek oysters half dozen 24 / dozen 48
champagne mignonette

frisée salad 26
roquefort cheese, croutons, hazelnut, poached egg, duck lardons, tuscan EVO

salad niçoise 28
mediterranean tuna, haricots verts, new potatoes, baby gems, bacon, eggs, ciliegini tomatoes, avocado, tropea onions, cucumber, radish, nicoise olives, provencal EVO.

homestead heirloom tomatoes 18
"french farm" heirloom tomatoes, chevre cheese, gaeta olives, arugula, tuscan EVO

mozzarella di bufala 28
buffalo mozzarella "il casolare", relish, snow peas, pistacchio di bronte, sicilian EVO.

paleta iberico con chips 24
"cinco jotas" acorn-fed pig shoulder, potatoes chips, manchego cheese, chives

carne cruda albese 35
tenderloin beef tartare, parmigiano reggiano, lemon, capers, celery leafs, baguette, ligurian EVO

orata crudo 26
ciliegini tomatoes, taggiasca olives, arugula, tropea red onions, arugula, tuscan EVO.

bluefin akami tuna tartare 38
mediterranean gin, grapefruit, orange, chives, lemon, ligurian EVO

florida vegetables 28
mint, oregano, tahini, dill cream, sicilian EVO

tagliolini al limone 26
"pastificio spinosi"eggs tagliolini, vidalia onions, lemon, butter-cream sauce, chives

ragoût di pesce 42
"pastificio mancini" durum wheat spaghetti, fish ragù, roasted pomodorini, parsley, ligurian EVO

mediterranean scampi 62
pilaf rice, coconut milk, almonds, lemon, herbs, ligurian EVO

grilled orata 42
parsley, oregano, lemon, zucchini chips, ligurian EVO

loup de mer 40
grilled mediterranean bass, parsley, pastis-lemon reduction, florida vegetable ratatouille, ligurian EVO

grass-fed lamb 48
"linz heritage farm" chops, ascolane olives, cremini, aioli, sicilian EVO

contre-filet 55/half 120/whole
"linz heritage angus farm" grass-fed new york strip, grilled asparagus, polenta, umbrian EVO

fiorentina steak for two 220
"linz heritage angus farm" 21-day dry aged porterhouse, rosemary, oregano, tuscan EVO

PIZZAS

La Martola's double fermented dough is a tribute to the original ancient Neapolitan recipes that make our pizza truly special. The proprietary blend of flour, fresh mozzarella, tomatoes and olive oil are all imported weekly from Italy to deliver authenticity and freshness. Immerse yourself in the quiet sophistication and simple charm, indulging in timelessness that transports you to Naples, the birthplace of pizza. Each bite is a delightful journey within the tranquil haven of La Martola.

La martola tasting 24
seasonal pizzas assortment

arugula 28
squacquerone di romagna DOP, "french farm" arugula, parmigiano reggiano, lemon zest, EVO.

riviera (made in "padellino") 32
arugula, prosciutto di parma "galloni", pomodorini, parmigiano reggiano, basil, EVO

portonovo (made in "padellino") 32
buffalo mozzarella & ricotta "il casolare", mortadella DOP, pistacchio di bronte, paccasassi, orange zest, EVO

carbonara 30
pecorino romano fondue, guanciale, eggs cream, fried zucchini flower, EVO

orto 26
mozzarella fiordilatte "il casolare", seasonal florida vegetables, fresh herbs, lemon zest, EVO

collina 30
smoked scamorza "il casolare", guanciale, rosemary, seasonal mushroom, EVO

classica 30
mozzarella fiordilatte "il casolare", san marzano tomatoes DOP, basil, EVO

moderna 32
mozzarella fiordilatte "il casolare", san marzano tomato and basil emulsiòn, EVO

vesuvio 32
smoked scamorza "il casolare", san marzano tomatoes DOP, nduja sausage, oregano, lemon zest, EVO

gluten-free
please inquire our staff for availability

SIDES

gnocchi au ragout 20
potato dumpling "linz heritage angus farm grass-fed tenderloin ragout, french farms carrots, celery, san marzano tomatoes DOP

ascolana olives 14
fried, stuffed with meat and herbs.

sweet cremini 12
fried eggs custard cubes.

la màrtola frites 12
maldon herbs de provence salt, homemade ketchup and mayo.

grilled florida vegetable skewers 12
rosemary, oregano Tuscan EVO.

pilaf almond rice 12
coconut milk, almonds, oregano.

crispy zucchini 12
"french farm" zucchini, beer-batter

stefano's focaccia 12



We charge \$2 per person for unlimited distilled still or sparkling water to save the environment.

An 20% gratuity calculated on total food and beverage is automatically added to guest checks for parties of 6 or more.

LaMartola.com
Miami, Florida