



## CENA | DINNER

### MEDITERRANEO

Welcome to Tesoro, a venue inspired by Mediterranean culture where we aim to bring our guests overseas by celebrating the flavors of Italy, Spain, Greece and France.

### TESORO

**Tesoro** in Italian and Spanish translates to “treasure.” It represents our search for the finest ingredients and latest cooking techniques, in a unique location overlooking the precious Gulf of Mexico.

### ORO

“**Gold**” as Marco Island’s incredible golden sunset that can be enjoyed from our spectacular terrace.

*“Food is like classical music, you can experience the great achievements of other generations through it”*

**Chef Carlos Y. Rios Babilonia**

## TAPAS

### Mezze Board | 20

Hummus, Muhammara, Tirokafteri,  
Balloon Bread

### Hummus | 12

Garbanzo, Tahini, Smoked Paprika,  
Balloon Bread

### Muhammara | 15

Roasted Red Peppers, Walnuts, Tahini,  
Balloon Bread

### Tirokafteri | 12

Greek Yogurt, Feta, Fresno  
Pepper, Balloon Bread

### Marinated Greek Olives | 15

Citrus Peels, Feta, Herb Medley, EVOO,  
Grilled Ciabatta

### Croquetas de Jamón | 18

6 Month Aged Manchego, Smoked Paprika  
Aioli, Lemon Gelée

### Chorizo al Vino Tinto | 22

Spanish Cabernet Sauvignon, Sweet Onions,  
Capsicum, Grilled Ciabatta

### Shrimp Saganaki | 32

Roasted Tomatoes, Ouzo 12, Feta,  
Grilled Ciabatta

### Grilled Octopus | 25

Split-Pea Purée, Caper Berries, Pickled  
Shallots, Black Garlic Reduction

## FROM THE OVEN

### PIDE

(Turkish flatbread)

### The Turkish | 22

Minced Spicy Lamb, Toasted Pine Nuts,  
Pomegranate Molasses, EVOO

### The Italian | 18

Burrata, Mozzarella, Tomato Sauce,  
Fresh Basil

### The Mediterranean | 18

Confit Artichoke, Spinach, Mozzarella,  
Ricotta Spread, EVOO

### ADDITIONS | 3

Egg

Prosciutto

Anchovies

House-made Balloon Bread

20% discretionary gratuity will be added to  
parties of six (6) or more.

Additional ingredients may be a part of certain dishes,  
please be sure to share dietary restrictions with your server.

## FROM THE FARM

### Charcuterie Board | Piccolo 25

Prosciutto, Mortadella, Hot Coppa, Marinated Olives, Cornichons, Nuts, Vine Tomatoes

### Cultured Cheese Board | Piccolo 26

26 Month Aged Gouda, Garrotxa, Humboldt Fog, Fruits, Seasonal Preserves, Dried Apricots, Grapes on the Vine

### Charcuterie Board | Grande 48

Prosciutto, Mortadella, Hot Coppa, Pate Campagne, Marinated Olives, Cornichons, Nuts, Vine Tomatoes

### Cultured Cheese Board | Grande 50

26 Month Aged Gouda, Garrotxa, Humboldt Fog, Mobier Montboissie, Fruits, Seasonal Preserves, Mostarda, Dried Apricots, Grapes on the Vine

All served with Ciabatta and House Lavash Bread

## FROM THE GARDEN

### Traditional Greek | 18

Roma Tomatoes, Cucumbers, Dodoni Feta, Kalamata, Caper Berries, Crisp Red Onions, Capsicum, Iliada EVOO, Red Wine Vinegar

### Moroccan Raw Cauliflower | 18

Toasted Walnuts, Raisins, Apricots, Carrots, Chermoula Vinaigrette

### Burrata | 22

Arugula, Prosciutto, Pickled Fresno & Shallots, Fig Jam, Citrus Vinaigrette

## ADDITIONS

Chicken | 8

Grouper | 16

## SIDES | 15

### Patatas Bravas

Slow Roasted Tomato Sauce, Lemon Garlic Aioli

### Roasted Vegetables

Harissa, Preserved Lemon, Greek Yogurt

### Tunisian Couscous

Aromatic Turmeric Spices, Raisins, Toasted Almonds, Chickpeas

### Roasted Baby Carrots

Pomegranate Seeds, Pomegranate Molasses, Tahini Sauce

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## SPECIALTIES

### Lobster Gemelli | 48

Little Neck Clams, Charred Tomatoes,  
Spinach, Lemon Tarragon Sauce

### Land & Sea Linguine | 42

Seared Octopus, Guanciale, Marcona  
Almonds, Pimentón Broth

### Rigatoni all'Arrabbiata | 32

Roasted Eggplant, Confit Artichoke,  
Parmigiano Reggiano, Spicy Tomato Sauce

### Whole Branzino | 72

Fresh Lemon, Herb Medley, Italian Gremolata

### Lamb Rack | 68

Lebanese Spice Blend, Brewed Coffee Jus

### Moroccan Chicken | 36

Castelvetrano Olives, Natural Apple Jus

## CHEF SIGNATURE

### Hephaestus' Hammer | 180

*Frenched Beef Shank Resembling  
The Hammer of Hephaestus, The Greek God of Fire.*

*Cooked for 6 hours to achieve the perfect  
doneness and quality.*

*Served with a reduction of beef au jus and bone  
marrow, preciousy melted during the cooking  
process forming a rich and flavorful sauce.*



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