

450
grad1
ITALIAN RESTAURANT
Antipasti

Italian Provolone Smoked Grilled Cheese, Honey, Roasted nuts
\$15.90

Fried Squid With Homemade Butter Milk And Italian Zucchini
\$18.90

Beef Tenderloin Carpaccio With Arugula, Capers, Parmigiano,
\$19.90

The best selection of italian salumi and cheeses with focaccia bread
X2 \$24.90 / X4 \$34.90

Focaccia Garlic Bread With Burrata Cheese, Italian Dried Tomatoes, Homemade Basil Pesto
\$17.90

Tartare Tuna or Salmon Venere black rice base and avocado (Show At Table)
\$24.90

Fresh Oyster
1/2 dozen \$24.90 1dozen \$39.90

450Salad Mixed Lettuce, Avocado, Homemade Pink Sauce And Pistacchio
\$14.90 Add Shrimp \$9 Add Salmon \$13

Thin Slices Of Cooked Octopus Carpaccio With Arugula
\$22.90

Pasta

(Gluten Free Options)

Gnocchi Homemade With Tomato Sauce, And Fresh Burrata Cheese Served In Pizza Cup
\$21.90

Candy Homemade Stuffed With Pear And Gorgonzola Cream, Walnuts, Parmesan Wafer
\$24.90

Pappardelle Homemade With Sirlon Steak, Black Truffle Cream Served With a Pizza Hat
\$38.90 (Show At Table)

Paccheri Homemade Seafood, With Clams, Mussels, Prawns And Tomato Sauce
\$32.90

Risotto Squid Ink With Spanish Red Carabinero Premium Tartare And Lemon Zest
\$34.90

Pappardelle Homemade With Ragù Short Rib Served With Pizza Hat (Show At Table)
\$29.90

Spaghetti Carbonara With Truffle In Pecorino Cheese Wheel (Show At Table)
\$38.90

Ravioli Short Rib Homemade With Black Truffle Sauce And Parmesan Cheese
\$34.90

Spaghetti Homemade With Clams, Cherry Tomatoes And Lemon Zest
\$27.90



Secondi Piatti

Tuna Tataki Grilled With Pistachio Cream, Sesame Seeds Served with salad (Choose You Side)

\$34.90

Salmon Filet, Pistachio Crust And Squid Ink Risotto, (Choose You Side)

\$37.90

Burger Homemade, Onion, Arugula, Dried Tomato, Truffle Sauce, Guanciale, House Fries

\$24.90

8oz Beef Tenderloin Steak Premium Served With Black Truffle Cream (Choose You Side)

\$49.90

15oz Veal chop Served With Salad And Barolo Wine Sauce, (Choose You Side)

\$59.90 *(Show At Table)*

Branzino Butterfly Grilled, Cherry Tomato Served With Salad (Choose You Side)

\$38.90

Octopus Grilled Served With Polenta Fried (Choose You Side)

\$34.90

Short Rib Cooked At Low Temperature Served With Mashed Potatoes (Choose You Side)

\$47.90

CONTORNI

Roasted Potatoes \$8.90 Grilled Asparagus \$10.90 Mixed Vegetable \$10.90

French Truffle Fries \$12.90 Mashed And Sweet Potato \$8.90 House Salad \$8.90

Pizza

Pizza Margherita With Tomato Sauce, Mozzarella, Basil And Parmigiano Shaved

\$15.90

Pizza Diavola, Tomato Sauce, Smoked Mozzarella, Spicy Salami And Parmigiano

\$19.90

*Pizza Carbonara, Mozzarella Truffle Cream, Pork Cheek (Guanciale) *(Show At Table)**

\$27.90

Pizza 450Gradi Crust Stuffed With Ricotta, Mozzarella, Spicy Salami, Basil Pesto And Burrata

\$26.90

Pizza Delizia Mozzarella And Ricotta, Homemade Pistacchio Pesto, Mortadella And Burrata

\$26.90

*Pizza With Sirloin Steak, Truffle Cream, Mozzarella, Arugula, Cherry Tomatoes *(Show At Table)**

\$32.90

Pizza Farcita, Tomato Sauce, Mozzarella, Cherry Tomatoes, Arugula, Prosciutto Di Parma, Burrata

\$25.90

Pizza 4Cheese, Mozzarella, Gorgonzola, Goat Cheese, Parmesan Cheese, Truffle Honey, Walnu

\$24.90

Pizza Millennium Star Shaped With Mozzarella, Spicy Salami, Ricotta, Guanciale Fresh burrata

\$28.90

20% gratuity will be added to party of 6 or more.

If you have allergies, please let us know as not all ingredients are listed

MASPALOMAS • LAS PALMAS • MIAMI • TARANTO



ITALIAN DESSERT

<i>Panna Cotta Italiana</i>	\$12.90
<i>Lemon Caprese Cake</i>	\$11.90
<i>Pistachio Cake</i>	\$12.90
<i>Hot Chocolate Cupcake</i>	\$12.90
<i>Tiramisù (Show At Table)</i>	\$14.90
<i>450Gradi Affogato</i>	\$12.90

ARTISANAL ICE CREAM

<i>Chocolate And Vanilla</i>	\$7.90
<i>Pistachio</i>	\$10.90

CIGARS EXPERIENCE

CIGARS + COFFEE

\$20

CIGARS + DESSERT

\$25



Menu Lunch

Monday To Sunday

APPETIZER

(Choose One)

Fresh Burrata Cheese Marinated Dray Tomato With Basil Oil

\$12.90

Soup Of The Day Our Best Roasted San Marzano Tomato With Basil And Salami Sandwich

\$11.90

Carpaccio Beef Bresaola With Arugula, Cherry Tomatoes, Truffle Oil And Shaved Parmigiano

\$17.90

Salad Mixed Lettuce, Apple, Guanciale, Cherry Tomato, Gorgonzola Cheese

\$12.90

Eggplant Parmigiana

\$17.90

ENTRÉE

(Choose One)

Pizza Regina Margherita

\$15.90

Lasagna Homemade Ragù Short Rib

\$19.90

Spaghetti Homemade, With Shrimp (Choose your sauce White or Red)

\$16.90

Gnocchi Homemade 4Cheese With Gorgonzola, Mozzarella, Parmigiano And Pecorino

\$15.90

*450 Classic Italin Sandwich "Panuozzo" Stuffed With Arugula, Fresh Mozzarella
Sun-Dried Tomatoes And Balsamic Glaze*

\$15.90 (Choose One Prosciutto, Salami Or Mortadella)

Tenderloin Slice Beef With Arugula, Cherry Tomatoes And Shaved Parmigiano

\$27.90 (\$+11 Supplement Only For Fixw Menu)

Fresh Salmon Filet With House Salad

\$22.90 (\$+9 Supplement Only For Fixw Menu)

DESSERT

(Choose One)

Panna Cotta Italiana

\$11.90

Caprese Lemon Cake

\$11.90

Prix Fixe Lunch

2 courses 24.90 / 3 courses 29.90



WEEKLYEVENTS

Monday Wine

Every Monday We Offer a 50% On All Bottles Of Wine

Wednesday Prosecco On The House

Every Wednesday Free 1 Bott Prosecco

Friday- Saturday

Get Ready For An Epic Night With Dinner and Live Music

Win It Sunday:

Winner Will Be Rewarded 100\$ Comp On Your Next Visit

“Let the party begin!”

We express our gratitude for the privilege of having you as our Guests and sincerely hope that your experience will be unforgettable 450 GRADI for all your senses.

You will taste an exquisite menu.

You will be overwhelmed by fantastic smells. Everything you touch will be enchanting.

Everything you hear will be fascinating.

You will see glorious people, delightful presentations and incredible shows.

Experience unforgettable moments.

Have fun, be entertained and pampered.

Experience luxury dining like never before”





RED WINES

Montepulciano Reserva D.O.P. (Abruzzo).....	glass \$ 13	\$ 45
Primitivo san Pancrazio I.G.P. (Puglia)	glass \$ 15	\$ 55
Chianti Classico Monteropoli D.O.P. (Toscana)		\$ 60
Super Toscan I.G.T. (Toscana)		\$ 65
Ripasso Valpolicella Salvaterra D.O.P. (Veneto).....		\$ 70
Pinot Nero Conte D'attimis-Maniago D.O.C. (Friuli).....		\$ 75
Elegantia Rigoloccio D.O.C. (Toscana).....		\$ 80
Barolo Bussia Bruno Porro D.O.C.G. (Piemonte).....		\$ 110
Amarone della Valpolicella Salvaterra D.O.C.G. (Veneto).....		\$ 150
Brunello di montalcino Roberto Cipresso D.O.C.G. (Toscana)		\$ 200
Antinori Solaia (Toscana).....		\$ 700

WHITE WINES

Collio Sauvignon D.O.C.....	glass \$ 13	\$ 45
Pinot Grigio D.O.P.....	glass \$ 15	\$ 55
Collio Chardoney Marco Sclaris D.O.C.....		\$ 60
Vermentino di Gallura Atlantis Crizia D.O.C.G.		\$ 65
Roero Arneis Aresca D.O.C.G.		\$ 70
Greco di Tufo Terre di Valter D.O.C.G.		\$ 75
Svelato Falanghina del Sanno Terre stregate D.O.P.		\$ 80

CHAMPAGNE

Moet & Chandon Imperial Brut		\$ 100
GH Mumm Brut.....		\$ 110
Veuve Clickquot Brut.....		\$ 125
Moet & Chandon Imperial Rose.....		\$ 130
Veuve Clickqot rose		\$ 150
Dom Perignon Vintage		\$ 375

PROSECCO ITALIANO

Italian moscato D.O.C.....		\$ 39
Italian Prosecco D.O.C.		\$ 39
Italian prosecco Rose D.O.C.....		\$ 52
Franciacorta Ca' del Bosco.....		\$ 110

