



P R I F I X E M E N U

AVAILABLE AT LUNCH & DINNER

F A M I L Y S T Y L E

MENU

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

360 Bruschetta

Cherry Tomato, Red Onion, Mushrooms, Shaved Parmesan Cheese Touch Balsamic Reduction.

F I R S T C O U R S E

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

House Salad

Chopped Mixed Greens with Onion, Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette

M A I N C O U R S E

Blackened Tilapia

Pan Seared With Mix Vegetables, Roasted Potatoes & Balsamic Reduction

Penne Bolognese

Traditional Meat Sauce

Chicken Marsala

Pan Seared Chicken Cutlets, Mushrooms, Whipped Potato, Vegetables with Marsala Wine Sauce

Pasta Primavera

With Chef Vegetables & Oil Garlic

D E S S E R T S

Spanish Style Churros

Tiramisu

Coffee, Tea, Cappuccino & Espresso

\$45



P R I F I X E M E N U

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MENU 1

F A M I L Y S T Y L E A P P E T I Z E R S

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

360 Bruschetta

Cherry Tomato, Red Onion, Mushrooms, Shaved Parmesan Cheese Touch
Balsamic Reduction.

Meatballs

Classic Tomato Sauce With Shaved Parmesan Cheese.

F I R S T C O U R S E

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

Arugula Salad

Baby Arugula, Shaved Reggiano, Toasted Almonds, Red Onion, Cucumber, Orange
and Limon Citrus Vinaigrette

M A I N C O U R S E

Chicken Scarpariello

Sausage, Roasted Potato, Spinach, Hot Cherry Pepper & Garlic White Wine
Sauce

Cavatelli Pasta

Broccoli Rabe, Spicy Chorizo and Basil Garlic Sauce.

360 Salmon GF

Sautéed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers & Chardonnay
Lemon Sauce

Vegetable Paella GF

Yellow Rice with Chef's Vegetables in a Saffron Sauce.

D E S S E R T S

Argentine Flan

Tiramisu

Coffee, Tea, Cappuccino & Espresso

\$55



P R I F I X E M E N U

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MENU 2

F A M I L Y S T Y L E A P P E T I Z E R S

Sweet & Sour Teriyaki Fried Calamari

Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion.

Stuffed Hennessy Mushrooms

Spinach, Parmesan Cheese, Mozzarella Cheese & Cognac Cream.

Roasted Fried Cauliflower

Cauliflower Topped with Tso's Sauce & Due Crema, Chopped Tomato & Green Onion.

F I R S T C O U R S E

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

Grains & Greens

Italian Farro & Baby Kale, Apple, Grape Tomato, Candied Walnuts, Goat Cheese With Roasted Tomato Vinaigrette

M A I N C O U R S E

Short Ribs Rigatoni

Short Rib Ragù, Sweet Peas, Shaved Parmesan

Chicken Martini

Bone in Chicken, Artichoke Hearts, Onions, Crotoni Olives, Capers, Sauvignon Blanc, Crushed Tuscan Tomatoes, Shitake Mushrooms.

Steak Frites

Hanger Steak, Truffle Roasted Potato, Au Jus Sauce Topped with Chimichurri.

360 Salmon GF

Sautéed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers & Chardonnay Lemon Sauce.

Linguine Shrimp Fra Diavolo

Florida Rock Shrimp, Shaved Garlic, Spicy Tuco Herb & Shrimp.

D E S S E R T S

Argentine Flan

Tres Leches

Coffee, Tea, Cappuccino & Espresso

\$65



P R I F I X E M E N U

AVAILABLE AT LUNCH & DINNER

MENU 3

F A M I L Y S T Y L E A P P E T I Z E R S

Sweet & Sour Teriyaki Fried Calamari

Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

Guacamole & Chips GF

360 Guacamole with Crispy Chips.

F I R S T C O U R S E

Kylie Salad

Chopped Mixed Greens, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Black Beans, Feta, Champagne Vinaigrette

Wedge Salad

Iceberg Lettuce, Crispy Bacon, Red Onion, Cherry Tomato, Bleu Cheese Dressing

M A I N C O U R S E

Braised Short Rib GF

Sautéed Spinach, Mashed Potatoes, Braised Sauce

Mediterranean Chicken GF

Breaded Chicken Cutlet with Linguini Pasta, Classic Marinara, Topped with Melted Mozzarella.

Branzino GF

Pan Seared, Sautéed Spinach, Fingerling Potato, Capers, Kalamata & Green Olives, Tomato, Tuscan Sauce.

Seafood Paella 360 GF

Chef Inspired Seafood, Spanish Chorizo, Saffron Rice, Chicken, Smoked Paprika Broth.

Classic Gnocchi

Fresh Marinara Sauce, Topped With Fresh Mozzarella.

D E S S E R T S

Crème Brûlée GF

Tiramisu

Coffee, Tea, Cappuccino & Espresso

\$75