



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.

SMALL PLATES

White Bean Hummus | 12

Sumac, tahini, garlic naan

Tzatziki | 12

Salted cucumber, dill, garlic naan

Mezze Board | 22

Hummus, muhammara, tzatziki,
garlic naan

Glazed Sweet Potato | 20

Macadamia rosemary butter,
blossoms, chili snow, carrot top
gremolata

Shrimp Saganaki | 32

Twisted ciabatta, charred Feta,
roasted tomato Kalamata stew, dill

Asparagus Puff | 20

Comte fondue, apple wood bacon,
dolce blue, pickled shallots,
fresh lemon

Falafel | 24

Beluga lentil salad, cashew tahini
cream, Easter egg radish,
beet coulis

FROM THE OVEN

Flatbread

Carbonara | 22

Pancetta, Comte fondue, baby frisée, pea
crema, shaved parmesan Reggiano, baked
egg

Caprese | 18

Fire roasted tomatoes, fresh mozzarella,
balsamic glaze, basil gel

Roasted Apple & Sweet Fig | 20

Pickled Fresno chili, crumbled Feta,
prosciutto crisps, baby arugula

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.

RAW AND CHILLED

Cured and Cultured Board | 50

Lamb chopper, Dulce Blue, aged Cheddar, prosciutto, hot Capocollo | Calabrese Salami, house mostarda, pickled turnip, roasted tomatoes on the vine, house Lavash

Scallop Crudo | 22

Shaved Fennel, bee pollen, blood orange foam, crushed pistachios, pickled Fresno chili

Greek Salad | 18

Romaine lettuce, tomato chips, pickled red onion, olive dust, lemon vinaigrette, naan chips, oregano Feta

Smoked Burrata | 22

Dehydrated heirloom tomato, arugula, lemon Gelee, beet coulis, Porcini gold leaves

ADDITIONS

Chicken | 8

Grouper | 16

SPECIALTIES

Spice Poached Lobster Fettuccini | 48

Charred Tomato, littleneck clams, lemon tarragon sauce

Branzino | 42

Sweet pea risotto, sauce Vierge, black garlic puree

Moroccan Apple Chicken | 38

Braised thighs, green olive, toasted almond cous cous, baby zucchini

Olive Oil Halibut | 54

Turmeric broth, fondant potato, spinach puree, caper gremolata

Petite Lebanese Spiced Filet | 68

A7 Wagyu tenderloin, potato espuma, carrot gelee, Trumpet mushrooms, truffle demi

Basil Pesto Rigatoni | 34

Blistered heirloom cherry tomatoes, Kalamata olives, burrata, candied walnuts, pepitas, chili oil

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DESSERT | 12

Mascarpone Chocolate Cheesecake

Chocolate Crumb, Manjari Chocolate
Mascarpone Cheesecake, Candied Orange

Hazelnut Praline Cake

Roasted Hazelnut Daquise, Praline Cream

Profiterole

Bourbon Vanilla Cream, Strawberry Confit,
Vanilla Foam

Siracusa Lemon Tart

Vanilla Shortbread, Siracusa Lemon Filling,
Orange Blossom and Maple Blueberries



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