

MENU

APPETIZERS

SOUP OF THE DAY BOWL \$9

CRISPY CALAMARI WITH LEMON AIOLI \$12
Seasoned sliced tubes and deep fried

MEDITERRANEAN OCTOPUS \$16
Arugula, sautéed vegetables, herbs, olives and pear onions

ANTIPASTO \$20
Prosciutto, salami, chorizo, olives, pecorino and parmesan cheese

PERUVIAN FISH CEVICHE \$16
Corvina, celery, sweet red onions, aji amarillo, sweet potato, corn

BEEF CARPACCIO \$14
Sliced thin beef tender, arugula, shave parmesan, lemon vinaigrette

MUSSELS PROVENÇALE \$20
Mild tomato sauce accented with fresh herbs

ROASTED CHICKEN WINGS WITH GUAVA BBQ \$12
Brined and mild seasoned chicken drumettes

SALADS

ADD CHICKEN \$6, SALMON \$8, OR SHRIMP \$10

ROMAINE HEART \$12
With Caesar dressing, shaved parmesan and croutons

SPINACH AND JICAMA \$15
Red radish, carrots, watercress, oranges, citrus vinaigrette and candy pecans

BURRATA WITH PROSCIUTTO \$16
Vine ripe tomato, arugula, olive oil, basil

GREEK SALAD \$14
Traditional with lemon oregano vinaigrette, feta, Kalamata, cucumber, tomatoes, peppers

ROASTED BEETS AND STUFFED DATES \$16
Goat cheese and red peppercorn vinaigrette

SANDWICHES & BURGER

CHOICE OF SIDE SALAD OR FRIES

CROQUE-MONSIEUR \$14
Grilled ham and cheese with béchamel

TUNA SALAD SANDWICH \$14
Celery, tomato and light mayonnaise

ANGUS BURGER \$16
Lettuce, tomato, dill and pickle onions

CHICKEN SANDWICH ON HERB CRUSTED FOCACCIA \$18
Cajun chicken breast, arugula, mozzarella cheese, vine ripe tomato, dill and pickled onions

BRICK OVEN PIZZA

MARGARITA \$14
Tomato sauce, mozzarella, basil

NOUVELLA \$18
Fresh pears, truffle oil, mozzarella, parmesan and blue cheese

ESCAMORZA WILD MUSHROOMS \$16
Smoked mozzarella, porcini, shiitake, herbs

RUSTICA \$15
Tomato sauce, mozzarella, spicy pepperoni, oregano

PASTA

RIGATONI BOLOGNAISE \$18
Rich beef tomato sauce with aromatized herbs

LINGUINI VONGOLE \$20
Garlic white wine sauce with clams and basil

FETTUCCINI ALFREDO WITH CHICKEN \$16
Creamy sauce with parmesan cheese

SHRIMP AND ASPARAGUS RAVIOLI \$24
Shaved asparagus, sun dried tomatoes, lemon butter sauce

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Section 3-603.11, FDA Food Code

ENTREES

BRANZINO \$30
Wilted greens, asparagus, pearl onions and grape tomatoes with light garlic olive oil

ATLANTIC SALMON \$22
Sautéed asparagus, broccolini, grape tomatoes, roasted fingerling potatoes, beurre blanc

SAUTÉED SHRIMPS \$25
Steamed chayote, spaghetti squash, beurre blanc sauce

PALMEIRAS SEA SCALLOPS \$28
Marinated grape tomatoes, watercress, wild mushrooms, cannellini beans in olive oil

BRAISED BONELESS SHORT RIBS \$32
Wild mushroom creamy polenta, sautéed bok choy

DOUBLE RACK OF LAMB \$36
Aromatized Israeli couscous, sun dried tomatoes, baby arugula

FILET MIGNON (10 OZ) \$42
Center cut tenderloin, mashed potatoes, asparagus, rosemary red wine sauce

RIBEYE \$36
14 oz. steak seared, herbed butter, double baked potato, baby arugula

ROASTED CHICKEN BREAST \$24
Fingerling potatoes, asparagus, supreme sauce

WILD MUSHROOMS RISOTTO \$20
Creamy arborio rice, truffle accent, regiano parmesan

SIDES

TRUFFLES FRENCH FRIES \$8

ROASTED SWEET POTATOES \$6

DOUBLE BAKED POTATOES \$6

GRILLED VEGETABLES \$7

SAUTÉED BROCCOLINI \$7

ASPARAGUS \$9