

# 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**