



# DINNER MENU

*Available from 6 PM to 11 PM*

## APPETIZERS

SOUP OF THE DAY M/P

- 10 TRADITIONAL HOUSE SALAD (VG)
- 14 ARUGULA SALAD  
Arugula, Roasted Beets, Goat Cheese, Caramelized Nuts
- 9 CREAMY ARANCINI
- 16 SMOKED SALMON CARPACCIO
- 16 CRAB CAKES, ROASTED PEPPERS COULIS
- 24 GRILLED OCTOPUS
- 12 GOAT CHEESE CROSTINI
- 12 FRIED CALAMARI
- 17 TUNA TARTAR & WONTON CHIPS
- 15 FOUR CHEESE GNOCCHI, CRISPY IBERICO HAM
- 12 ROPA VIEJA MONTADITOS
- 10 CHAYOTE & RADISH CEVICHE (VG)
- 18 SEARED SCALLOPS, PUMPKIN FENNEL PUREE, BACON JAM
- 9 COD FISH BUÑUELOS

## MAIN COURSE

- 32 CREAMY LINGUINI FRUTTI DI MARE  
Shrimps, Scallops, Mussels, Clams
- 42 SEA BASS OVER CHICKPEAS *POTAGE*
- 32 FRESH BRANZINO FILET  
Saffron, Roasted Garlic Sauce
- 29 SHERRY WINE SHRIMP SCAMPI  
Seasonal Mash, Seasonal Vegetables

*The consumption of meat or poultry that has not been thoroughly cooked is a potential health risk.*



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## MAIN COURSE (CONTINUED)

- 58 **SEAFOOD PAELLA FOR TWO**  
Shrimps, Scallops, Mussels, Clams, Calamari
- 27 **FRENCH CUT ROASTED CHICKEN**  
Fricassee Demi, Fingerling Potatoes, Seasonal Vegetables
- 40 **SHORT RIBS & GNOCCHI**
- 28 **PAPPARDELLE BOLOGNESE**
  
- 44 **FILET MIGNON 10 OZ**  
Seasonal Mash, Asparagus, Bernaise Sauce
- 48 **RIB EYE STEAK 16 OZ**  
Herb Fingerling Potatoes, Asparagus, Red Wine Sauce, Asparagus, Red Wine Sauce
- 65 **SURF & TURF**  
10 oz Mignon, 5 oz Lobster, Seasonal Mash, Seasonal Vegetables

## ADDITIONAL SIDES

- 5 SAUTÉ SEASONAL VEGETABLES
- 5 SEASONAL MASH
- 5 MIXED GREENS
- 5 FINGERLING POTATOES

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