



HOLIDAY MENU

APPETIZERS

*TONNO TARTARE

Avocado mousse, tuna marinated with our secret recipe wonton chips and ponzu sauce.

\$19

TRUFFLE SALMON TARTARE

Fresh avocado, scallions, citrus juice, Soy sauce, truffle oil, wonton chips and micro cilantro.

\$19

TRUFFLE BEEF CARPACCIO

Thin slices of fresh raw beef tenderloin garnished with arugula, crispy fried onion, shaved parmesan and drizzled with truffle oil and citrus vinaigrette.

\$23

IT OCTUPUS

Slow cooked octopus finished on the grill, potatoes, rocoto mayo.

\$20

BURRATA FRESCA

Served with arugula, cherry tomatoes, fresh figs, olive oil truffle & balsamic glaze.

\$21

SALADS

BEET SALAD

Three color baby beets, orange wedges, watermelon and mediterranean dressing, feta cheese crumbles on the top.

\$19

ARUGULA SALAD

Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinaigrette.

\$19

SALMON BOWL

Salmon, quinoa, arugula, avocado, mango, cherry tomatoes, pickled cabbage, green tahini dressing, elaborated with sesame seeds.

\$27

*TONNO BOWL

Ahi tuna, jasmine rice, arugula, avocado, cucumber, radish, scallions, micro cilantro, sesame, spicy alioli.

\$27

GRILLED

SALMON

Fresh pan seared salmon served with mashed potatoes and grilled asparagus, accompanied with lemon caper sauce.

\$31

BRANZINO

Fresh pan seared served with mashed potatoes and asparagus, accompanied with lemon caper sauce.

\$41

PARMIGIANA

Italian breaded chicken breast covered in tomato sauce and mozzarella with a side of spaghetti pomodoro.

\$28

FULL LAMB RACK

Turner New Zealand lamb and parmesan baby potatoes.

\$65

SHORT RIB OSSOBUCCO

Herbs, tomatoes and red wine braised, slow-cooked with creamy mashed potatoes.

\$65

ITALY STEAK

Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied with truffle demi glaze sauce.

\$63

BISTECCA DI NEW YORK

12oz grilled new york steak. Served with truffle baby potatoes and grilled asparagus and a side of chimichurri.

\$46

PASTAS

TRUFFLE POTATO GNOCCHI

Truffle parmesan sauce and wild mushrooms.

\$30

GNOCCHI AL PESTO

Potato gnocchi, pesto cream sauce, cherry tomato and goat cheese.

\$27

FRUTTI DI MARE

Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce with a choice of black linguine or spaghetti.

\$33

SHORT RIB PAPPARDELLE

Homemade pappardelle pasta with braised short ribs in a tomato and red wine sauce.

\$32

LOBSTER RAVIOLI

Maine lobster ravioli with creamy lobster sauce garnished with garlic breadcrumbs.

\$30

RIGATONI A LA VODKA

Creamy pink sauce and vodka reduction.

\$25

SPAGHETTI CON POLPETTE

Spaghetti pasta with House made meatballs.

\$27

LOBSTER PASTA

Whole Maine lobster fresh tomato and lobster sauce.

\$65

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.