



NEW YEAR'S MENU

APPETIZERS

- CAPRESE SALAD** \$20
- Heirloom tomatoes, fresh mozzarella, prosciutto, balsamic glaze and olive oil.
- ARUGULA SALAD** \$21
- Baby arugula, orange segments, cranberries, toasted almonds, shaved parmesan, lemon vinaigrette.
- FRIED CALAMARI** \$22
- Crispy calamari, served with garlic alioli.
- TUNA TARTARE** \$23
- Avocado mousse, marinated tuna with wonton chips and truffle ponzu sauce.
- BURRATA FRESCA** \$23
- Served with arugula, cherry tomatoes,shaved parmesan, fresh figs, balsamic glaze and truffle oil.
- CRAB CAKE** \$24
- Crispy lump crab meat patty with lemon crab sauce.
- BEEF CARPACCIO** \$24
- Thin slices of fresh raw beef tenderloin garnished with arugula, crispy fried onion, shaved parmesan and drizzled with truffle oil and citrus vinaigrette.
- IT OCTOPUS** \$24
- Grilled octopus with potatoes and rocoto mayo.

PASTAS

- RIGATONI A LA VODKA** \$27
- Creamy pink sauce and vodka reduction.
- TRUFFLE GNOCCHI** \$28
- Truffle parmesan sauce and wild mushrooms.
- LOBSTER RAVIOLI** \$30
- Creamy lobster sauce garnished with garlic breadcrumbs.
- SHRIMP PASTA** \$36
- Fettuccini and lemon cream sauce.
- SHORT RIB PAPPARDELLE** \$38
- Homemade pappardelle with braised short ribs in a tomato and red wine sauce.
- BLACK LINGUINI FRUTTI DI MARE** \$45
- Sauteed shrimps, calamari, clams, mussels and cherry tomatoes with a rich white wine and tomato sauce.
- LOBSTER PASTA** \$65
- Whole Maine lobster fresh tomato and lobster sauce.

GRILLED

- SALMON** \$32
- Fresh pan seared salmon served with mashed potatoes and grilled asparagus, accompanied with lemon caper sauce.
- CHICKEN MARSALA** \$33
- pan fried chicken breast simmered in a rich marsala wine sauce with mushrooms and herbs.
- CHICKEN PARMIGIANA** \$33
- Italian breaded chicken breast covered in tomato sauce with melted cheese and a side of spaghetti pomodoro.
- BRANZINO** \$38
- Fresh pan seared served with mashed potatoes and asparagus, accompanied with lemon caper sauce.
- NEW YORK STEAK** \$52
- 12oz grilled, served with truffle baby potatoes, grilled asparagus and a side of chimichurri.
- RIB EYE STEAK** \$60
- Ribeye steak with garlic and mushrooms confit served with truffle baby potatoes and asparagus, accompanied by truffle demi-glace sauce.

DESSERTS

- TIRAMISU** \$12
- Traditional tiramisu.
- CARAMEL FLAN** \$13
- With dulce de leche & fresh cream.
- CREME BRULEE** \$13
- Creamy vanilla crème brûlée.
- TRES LECHES CAKE** \$16
- Sponge cake soaked in three types of milk (evaporated, condensed and whole milk) with Vanilla ice cream.

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