



Dinner

TAPAS

CAMARONES HENESY EN HAMACA sautéed shrimp with hearts of palm, tomato, cilantro in a ginger-soy sauce on a bed of sweet plantains 16.95

FRESH CLAMS sautéed with garlic, extra virgin olive oil, tomatoes, fresh basil in a light broth 17.95

BEEF BLUE 4 oz. filet on sliced tomato topped with blue cheese and onion rings 19.95

PAPAS BRAVAS spicy red B's potato with sliced Spanish chorizo 14.95

SNAPPER TACOS "OR" CARNITAS TACOS 12.50

SUHRID SPICY BEEF TIPS cooked with fresh tomato and peppers 19.50

CEVICHE snapper and shrimp in a fresh lime juice and serrano peppers 16.95

FRESH MUSSELS sautéed in your choice of Homemade Marinara, White Wine, or Tomatillo Jalapeno and Cilantro 17.50

CALAMARI your choice of Fried / Sautéed / Grilled 15.95

TUNA TARTARE SASHIMI GRADE cucumber and fennel with Asian vinaigrette 15.95

THIN SLICED PROSCIUTTO SAN DANIELE with melon 14.95

SOUP/SALADS

FRESH LIGHT TOMATO BASIL SOUP
Cup 6.95 Bowl 7.95

HOUSE green batavia lettuce, hearts of palm, walnuts, tomato and cucumber with our fresh herb vinaigrette 10.95

TOMATO CAPRESE fresh mozzarella, capers, basil, extra virgin olive oil 14.50

WHOLE NINE YARDS shrimp, chicken, smoked salmon, artichoke, tomato, avocado, hearts of palm, hardboiled egg, sweet peas in a champagne dressing 24.50

SPINACH SALAD with artichoke hearts, tomatoes, peas, hearts of palm, hardboiled egg and fennel in a light garlic dressing 16.95

CHARRED VEGGIE PLATE fresh grilled vegetables 16.95

PIZZA

"WHY NOT" MARGHERITA homemade marinara sauce, fresh basil and mozzarella 14.95

ITALIAN SAUSAGE fresh fennel, spicy diavola sauce 15.95

CARNITAS charred salsa, asadero cheese, onion, fresh cilantro 15.95

PASTA

FETTUCCINE AND SHRIMP in a creamy cilantro pesto sauce 29.50

FARFALLE PASTA extra virgin olive oil, fresh mozzarella, tomato, garlic, and basil 19.50

RIGATONI grilled chicken, sweet peas, mushroom, prosciutto, suga rosa sauce 26.50

MAMA SONIA'S RAVIOLI stuffed with chicken and porcini mushroom in a white wine cream sauce topped with jumbo lump crab meat 31.50

SIDES 7.25

House Spaghetti Marinara

Steamed Vegetables

Roasted Herbed Potato

Sautéed Spinach

Truffle Fries

MEAT

GRILLED 8 oz. Beef Filet Center Cut 38.50

GRILLED 16 oz NY Strip USDA Prime 44.50

GRILLED 16 oz Veal Chop Natural 49.50

CHICKEN BREAST PROVENZALE artichoke hearts, fresh tomato, garlic, mushrooms, olives and fresh herbs 24.95

We prepare our menu only with fresh ingredients and extra virgin olive oil

SEAFOOD

SNAPPER AL FRESCO sautéed with fresh tomato, basil, garlic and capers topped with jumbo lump crab meat 36.50

GRILLED SASHIMI GRADE TUNA fresh arugula and grape tomatoes, drizzled with a lemon truffle oil 29.50

GRILLED SALMON topped with a Thai mango pico de gallo 29.50

FRUTTI DI MARE snapper, shrimp, clams, mussels and calamari served in a light tomato broth 36.50