



# 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 14.95

FRESH LITTLE NECK CLAMS sautéed with garlic, ginger, extra virgin olive oil, tomatoes, fresh basil in a light broth 16.50

BEEF BLUE 4 oz. filet on sliced tomato topped with blue cheese and onion rings 17.95

PAPAS BRAVAS spicy red B's potato with sliced Spanish chorizo 11.50

SNAPPER TACOS "OR" CARNITAS TACOS 11.50

SUHRID SPICY BEEF TIPS cooked with fresh tomato and peppers 18.50

CEVICHE seafood marinated in fresh lime juice and Serrano peppers 16.50

FRESH MUSSELS sautéed in your choice of Homemade Marinara, White Wine, or Tomatillo Jalapeno and Cilantro 16.50

CALAMARI your choice of Fried / Sautéed / Grilled 14.50

TUNA TARTARE SASHIMI GRADE cucumber and fennel with Asian vinaigrette 14.95

THIN SLICED PROSCIUTTO SAN DANIELE with melon 12.95

## 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 12.50

WHOLE NINE YARDS shrimp, chicken, smoked salmon, artichoke, tomato, avocado, hearts of palm, hardboiled egg, sweet peas in a champagne dressing 22.50

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 14.50

ITALIAN SAUSAGE fresh fennel, spicy diavola sauce 14.50

CARNITAS charred salsa, asadero cheese, onion, fresh cilantro 15.50

## PASTA

FETTUCCHINE AND SHRIMP in a creamy cilantro pesto sauce 26.50

FARFALLE PASTA extra virgin olive oil, fresh mozzarella, tomato, garlic, and basil 18.50

RIGATONI grilled chicken, sweet peas, mushroom, prosciutto, suga rosa sauce 25.50

MAMA SONIA'S RAVIOLI stuffed with chicken and porcini mushroom in a white wine cream sauce topped with jumbo lump crab meat 28.50

## SIDES

House Spaghetti Marinara 6.95

Steamed Vegetables 6.50

Roasted Herbed Potato 6.50

Saute Spinach 6.50

Truffle Fries 6.50

## MEAT

GRILLED 8 oz. Beef Filet Center Cut 32.50

GRILLED 16 oz NY Strip USDA Prime 39.50

GRILLED 16 oz Veal Chop Natural 39.50

CHICKEN BREAST PROVENZALE artichoke hearts, fresh tomato, garlic, mushrooms, olives and fresh herbs 22.50

## SEAFOOD

SNAPPER AL FRESCO sautéed with fresh tomato, basil, garlic and capers topped with jumbo lump crab meat 32.50

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 32.50