



Lunch

TAPAS

CAMARONES HENESY EN HAMACA sautéed shrimp with hearts of palm, tomato, cilantro in a ginger-soy sauce and sliced sweet plantains 13.95

FRESH MUSSELS Sautéed in your choice of: Homemade Marinara, White Wine Sauce or Tomatillo Jalapeno and Cilantro 14.95

SUHRID SPICY BEEF TIPS cooked with fresh tomato and peppers 18.50

SNAPPER TACOS "OR" CARNITAS TACOS 10.50

CEVICHE seafood marinated in fresh lime juice and Serrano peppers 14.50

CALAMARI your choice: Fried, Sautéed or Grilled 14

THIN SLICED PROSCIUTTO SAN DANIELE WITH MELON 12.50

SOUP/SALADS

HOUSE Batavia lettuce, hearts of palm, walnuts, tomato, cucumber with our fresh herb vinaigrette 9.50

SPINACH SALAD with artichoke hearts, cherry tomatoes, mixed olives, sweet peas, hearts of palm, avocado, hardboiled egg and fennel with a light garlic dressing 14.50

GRILLED BEEF TENDERLOIN with mixed greens, fresh mozzarella, blue cheese, walnuts, tomato, avocado, drizzled with balsamic glaze 18.50

WHOLE NINE YARDS shrimp, chicken, smk salmon, artichoke, tomato, avocado, hearts of palm, hardboiled egg, sweet peas with a champagne dressing 18.50

GRILLED CHICKEN mixed greens, artichoke hearts, hearts of palm, green onions, tomato with a pecorino dressing 16.50

TOMATO CAPRESE fresh mozzarella, capers, basil, extra virgin olive oil 10.50

CHARRED VEGETABLE PLATE grilled vegetables and potatoes seasoned with fresh herbs 15.50

SOUP

FRESH LIGHT TOMATO BASIL
5.95 cup 6.95 bowl

PIZZA

"WHY NOT" MARGHERITA with Arturo's marinara sauce, fresh basil and mozzarella 12.95

ITALIAN SAUSAGE fennel, spicy diavola sauce 14.95

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

PASTA

SPICY RIGATONI Arturo's marinara, Italian sausage, bell pepper, olives and capers 16.50

FETTUCCINE AND SHRIMP in a creamy cilantro pesto sauce 17.95

FARFALLE PASTA extra virgin olive oil, fresh tomato, mozzarella, garlic, and basil 15.50

RIGATONI grilled chicken, sweet peas, mushroom, prosciutto, suga rosa sauce 17.95

MEAT

GRILLED HANGER STEAK 8oz served with truffle oil French fries 18.50

BEEF BLUE 4 oz. filet on sliced tomatoes with blue cheese and onion strings 18.50

CHICKEN BREAST PROVENZALE artichoke hearts, fresh tomato, garlic, mushrooms, olives and fresh herbs 16.50

GRILLED CHICKEN PAILLARDA thin cut and smothered with chimichurri served with grilled vegetables 16.50

SEAFOOD

GRILLED RAINBOW TROUT amandine style with jumbo lump crabmeat 18.50

GRILLED SASHIMI GRADE TUNA arugula and tomatoes with lemon truffle oil 21.50

GRILLED SALMON topped with Thai mango pico de gallo 21.50