

TAPAS CALIENTES

6⁰⁰ **CHAMPINONES**
Sautéed mushrooms and garlic sauce
* 5⁰⁰ **MUSSELS**
Steamed with your choice of: lemon and garlic or adobado
* 6⁰⁰ **ALMEJAS**
Clams, Prosciutto di Parma and parsley olive oil
* 5⁰⁰ **DATILES**
Bacon wrapped dates with garlic sauce
4⁰⁰ **AJO**
Roasted garlic, balsamic jam and blue cheese
* 6⁵⁰ **GAMBAS**
Shrimp, garlic chips, lime and extra virgin olive oil
5⁰⁰ **MEATBALLS**
Lamb meatballs and tomato sherry sauce
5⁰⁰ **BRUSCHETTA**
Cresenza garlic bread, tomatoes and basil
6⁰⁰ **FETA**
Baked feta, tomato, artichoke and olives

PINCHON MORUNO 4⁰⁰
Lamb brochette
Chicken brochette
Shrimp brochette
Pork brochette
BISTECCA 4⁰⁰
Grilled hanger steak and blue cheese
FALAFEL 3⁰⁰
Chickpea croquette and tahini
ARTICHAUTS 5⁰⁰
Fried artichoke hearts and aioli
CALAMARI 5⁰⁰
Fried calamari and spanish sauce
EMPANADILLA 4⁵⁰
Spinach-feta turnovers
POLENTA 4⁰⁰
Fried polenta and rosemary honey

TAPAS FRÍAS

3⁵⁰ **HUEVOS RELLENOS**
Harissa-scallion deviled eggs
4⁰⁰ **TRUCHA DE ANTONIO**
Smoked ruby red trout
* 4⁰⁰ **CAPRESE**
Fresh mozzarella, tomato and basil
5⁰⁰ **TOMATE CON MIELE**
Cherry tomato, pecans, mint, goat cheese and honey
3⁰⁰ **SOTTO ACETI**
Red cabbage, carrots & onions tossed with a cider-sesame vinaigrette
6⁰⁰ **CARPACCIO ROULADE**
Thinly sliced peppered beef with dijon, caper and hardboiled egg
SALUMERIA
thinly sliced with sourdough, pippara peppers, sea salt & olive oil
8⁰⁰ **18 MONTH AGED PROSCIUTTO**
This shiny red, hind thigh of hog, rimmed with pure white fat, is simply irresistible. Salt cured and air-dried between 18 months.
7⁰⁰ **COPPA**
Salted pork collar, placed in a casing and aged for 4–6 months to develop its characteristically tangy sweet flavor.

HUMMUS 4⁵⁰
Thai curry
Black bean and cilantro
Roasted pepper and harissa
BABA GHANOUJ 3⁰⁰
Roasted eggplant spread
ALMENDRAS 3⁰⁰ *
Slow roasted almonds
OLIVES (hot or cold) 3⁰⁰ *
Roasted garlic Castelvetro olives
BARBIETOLLA 3⁰⁰ *
Roasted red beets and horseradish crème
CHEESE
served with sourdough, amarena cherries & aged balsamic vinegar
BRILLAT SAVARIN 8⁹⁵
Thin, edible, snowy rind and a mousse-like interior, this airy delicacy is enriched with cream for voluptuous, mouth-coating satisfaction.
PARMIGIANO REGGIANO 8⁹⁵
The king of cheese is crunchy perfection: nutty, spicy, salty (but not too much so), and floral, with a distinct caramel finish.

CEVICHE

avocado, lime, brunoise peppers, basil & tomato

madako octopus 8.00

sea scallops 8.00

yellowfin tuna 8.00

salmon 8.00

OYSTERS

served on the half shell with chili mignonette
market price

CLAMS

served on the half shell with cocktail sauce
2.00 each

SHRIMP COCKTAIL

served with wasabi cocktail sauce
1/2 lb. peel and eat shrimp 8.00

SANDWICH AND PANINI

all sandwiches and panini served with your choice of house salad, soup du jour or french fries

9⁹⁵ **GYROS**
Falafel, blackened chicken or lamb brochette in a pita with hummus, tabouleh, tzatziki, lettuce, tomato and onion
11⁹⁵ **MED DIP**
Pastrami style New York strip, caramelized onions, mozzarella and harissa-dijon on a whole wheat torpedo roll
9⁹⁵ **SALMON CLUB**
Grilled salmon, applewood smoked bacon, mashed avocado, wasabi pesto, lime-soy, lettuce, tomato and onion on a whole wheat roll

AUTO STRADA 8⁹⁵
Prosciutto di Parma, fresh mozzarella and basil pesto on pressed focaccia
FUNGHI 8⁹⁵
Roasted portabella mushrooms, fontina, caramelized onions, wild arugula and avocado on pressed focaccia
HAMBURGUESA 9⁹⁵
Sundried tomato & olive studded lamb burger, manchego cheese, lettuce, tomato, onion and tzatziki on a whole wheat roll

PIZZA

From our wood-burning oven

6⁰⁰ **MARGHERITA**
Tomato sauce, basil and mozzarella
7⁰⁰ **MARGHERITA FRESCA**
San Marzano tomato sauce, basil and fresh mozzarella
6⁹⁵ **PRECI**
Tomato sauce, pepperoni, grana and mozzarella
6⁹⁵ **QUATTRO STAGIONI**
Tomato sauce, artichoke, olives, mushrooms, ham and mozzarella

SALSICCIA 6⁹⁵
Tomato sauce, spicy chorizo, mushrooms and mozzarella
PANTHEON 8²⁵
Cream, salami, tomato, spinach, grana, mozzarella and prosciutto
SPEZIATA 8²⁵
Roasted garlic, chicken, jalapeños, cilantro, fontina & avocado
BOULDER 8²⁵
Basil pesto, sundried tomato, spinach, olives, artichoke and feta

SALADS

add a topper: chicken 3.00 • salmon 5.00 • hanger steak 5.00 • halibut 7.50 • tuna 7.50

* 3⁹⁵ **MISTA**
 Field greens, vegetables, tomatoes and balsamic vinaigrette
 6⁹⁵ **RUCOLA**
 Arugula, blue cheese, sliced dates, onion, pancetta and shallot dressing
 6⁹⁵ **CAESAR**
 Romaine, white anchovy, croutons, grana and caesar dressing
 * 7⁹⁵ **GRECQUE**
 Field greens, feta, mixed peppers, tomato, cucumber, onion, olives and greek dressing

MED SAMPLER 7⁹⁵
 Tabouleh, baba ghanouj, hummus and a small greek salad
ESPAGNA 9⁹⁵
 Blackened chicken, field greens, strawberries, pine nuts, goat cheese, tomato, cucumber, onions and lime-soy dressing
NICOISE 11⁹⁵ *
 Grilled salmon, arugula, roasted peppers, olives, tomatoes, onions, cucumbers, hard boiled egg, potatoes, goat cheese and balsamic vinaigrette

GRIGLIA

with your choice of sauce, basmati rice, french fries or mashed potatoes and vegetables

Chicken Breast 9.95	Salmon 10.95	N.Y. Strip 10.95	Hanger Steak 13.95	Halibut 13.95	Tuna 14.95
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SAUCE

Limonata * Caper Beurre Blanc * Chimichurri * Pepper-Brandy sauce Wasabi Pesto *

ENTREES

8⁹⁵ **SPANOKOPITA**
 Spinach and feta pastry, seared spinach, tomatoes, romesco and tzatziki
 * 9⁹⁵ **BARRIO**
 Roasted chicken, manchego, onions and spinach rolled in a corn tortilla with adobado sauce and mashed avocado
 9⁹⁵ **POLLO PICATTA**
 Sautéed chicken breast with capers and a lemon-thyme butter sauce
 9⁹⁵ **POLLO JEREZ**
 Sautéed chicken breast with roasted garlic and a rosemary butter sauce

AQUA PAZZA 10⁹⁵ *
 Pan roasted salmon, sautéed onions, carrots, spinach, chili peppers lemon and roasted garlic
POLLO SALTIMBOCCA 10⁹⁵
 Sautéed chicken breast with prosciutto, mozzarella, seared spinach and tomato sherry sauce
POLLO PARMIGIANA 10⁹⁵
 Breaded chicken cutlet simmered in a fresh mozzarella and tomato sauce over thin spaghetti

FILETE PATATAS FRITAS

Grilled New York Strip, wild arugula, french fries and lemon-garlic butter sauce
10.⁹⁵

11⁹⁵ **KABOB**
 Your choice of lamb, pork, chicken or shrimp Kabobs with: hummus, tabouleh, seared spinach, flat bread and tzatziki
 * 13⁹⁵ **LAMB SHANK**
 Port and dijon braised lamb shank, seared spinach, roasted shallots, mushrooms and chipotle aioli

PUTTANESCA 13⁹⁵
 Olive crusted Alaskan Halibut, seared spinach, basmati rice and a caper-vegetable vinaigrette
AGRIGENTO 14⁹⁵
 Horseradish crusted tuna, grilled portabella mushrooms, seared spinach, wasabi pesto and smoked tomato vinaigrette

COQUILLE ST. JACQUES SAUTÉ

Lime-brown butter sauteed sea scallops, calamata olive, pine nut & asparagus mélange and basmati rice
12⁹⁵

PASTA

8⁹⁵ **BOLOGNESE**
 Penne pasta, bolognese sauce, grana, nutmeg and cream
 8⁹⁵ **BAKED SHELLS**
 Baked eggplant, sundried tomato, spinach and ricotta shells baked in marinara
 9⁹⁵ **FETTUCINE PER LA NONNA**
 Fettucine pasta, roasted broccoli, caramelized onion, sundried tomato, pine nuts, roasted garlic-chive pesto and brûléed goat cheese

RAVIOLI RAIMONDO 10⁹⁵
 Chicken-mushroom ravioli and vodka-tomato cream sauce
BUCANIERA 10⁹⁵
 Spaghettini pasta tossed with mussels, clams, shrimp, fresh fish and calamari in a spicy tomato sauce
VONGOLE E PROSCIUTTO 10⁹⁵
 Toasted potato gnocchi tossed with littleneck clams, garlic, lemon & olive oil topped with Prosciutto di Parma

"DOC JOE"

Spaghettini pasta tossed with shrimp and a vodka-tomato cream sauce
10⁹⁵

PAELLA *

classic spanish saffron rice dish

PAELLA GALICIA
 Seasonal vegetables, pepperoncini and feta
 10⁹⁵

PAELLA VALENCIA
 Roasted chicken, chorizo, mussels and shrimp
 12⁹⁵

PAELLA MARISCOS
 Mussels, clams, fresh fish, calamari and shrimp
 13²⁵