

HAPPY Holidays

DINNER MENU [\$42+] 3-COURSE MEAL

STARTER

(Choice of)

SOUP OF THE DAY

Cup of our freshly made handcrafted soup

HOUSE SALAD

Mixed greens, tomatoes, carrots, vinaigrette & parmesan

COD CROQUETTES

Three codfish croquettes with guava sauce

CAESAR SALAD

Romaine lettuce, croutons, and parmesan

ENTREE

(Choice of)

CATCH OF THE DAY

Fresh fish in creamy lobster sauce

FRESH BRANZINO

Sautéed with different sauce options (Alla Livornese, Piccata or Al Ajillo)

CORVINA AL CHAMPAGNE

Corvina in champagne citric mustard sauce

SALMON ARAGOSTA

With crabmeat in creamy lobster sauce

TUNA SUNRISE

With sesame oil, lime, ginger and soy sauce

LOBSTER RAVIOLI

Lobster-filled in creamy lobster sauce

MEZZALUNA DI GRANCHIO

Crab-filled pasta in creamy lobster sauce, topped with baby shrimp

LINGUINI FRUTTI DI MARE

Shrimp, mussels, calamari, clams, fish, scallops in tomato clam sauce

RISOTTO DI MASITAS

Black bean risotto with pork chunks, sweet plantains & pickled red onions

BREAST OF DUCK *

Caramelized with brown sugar in balsamic honey sauce

VACIO (ARGENTINE STYLE)

USDA Upper Choice Beef flap meat steak 8 oz

DESSERT

(Choice of)

CRÊPE

Nutella or dulce de leche crêpe with vanilla bean ice cream

OPTIONAL DESSERTS (+\$4):

- Coconut Flan
- Tres Guayaba
- Crème Brûlée
- Sweet Pear



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER. *NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **ALL PRICES ARE SUBJECT TO SALES TAX AND GRATUITY. A DISCRETIONARY 18% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 AND MORE.